

## **ANTIPASTI**

### **Carpaccio di Manzo**

*Beef tenderloin carpaccio with arugula, olive oil and roasted pine nuts*

### **Bresaola della Valtellina**

*Dry cured beef in thin slices marinated in lemon and olive oil*

### **Bruschetta Tricolore**

*Italian bread grated with mozzarella, tomato garlic and ham*

### **Mozzarella Caprese**

*Fresh Buffalo mozzarella with tomatoes, olive oil and basil*

### **Barbabetola Rossa**

*Vegan carpaccio on beets with maple syrup and roasted pistachios*

## SECONDI

### **Saltimbocca al Limone**

*Our classic. Braised veal fillets with prosciutto and sage in lemon sauce. Served with Tortino di patata*

### **Salmone Crema di Aragosta**

*Fried salmon in lobster sauce with grilled asparagus. Served with Tortino di patata*

### **Delize**

*Fresh pasta rolls filled with spicy salami from Calabria tomato and cream*

### **Melanzane (Vegan)**

*Penne with roasted eggplant, caramelized onion olives oat cream tomatoes*

### **Pasta Pesto**

*Tagliatelle with classic pesto mascarpone, balsamic-roasted cocktail tomatoes and Parmesan cheese*

### **Filetto della Casa**

*Grilled beef tournedos with gorgonzola and red wine sauce tomatoes. Served with oven baked potatoes*

### **Filetto Pepe**

*Grilled beef tournedos with pepper sauce and grilled peppers. Served with oven baked potatoes*

### **Penne alla Piemontese**

*Pasta with beef, mushroom, garlic, leek and creamy sauce*

### **Scampi al Limone e aglio**

*Linguone with scampi, tomato, lemon, garlic, chili and parsley*

### **Tagliatelle Ragu nDuja**

*Tagliatelle with hot pork ragu, tomato chili and garlic Served with burrata*