

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

Barbabietola 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