

## ANTIPASTI

### AFFETTATI MISTI

*Mixed cold meat platter*

€ 155,00

### CARPACCIO DI POLPO

*Octopus carpaccio, avocado and olive oil, lemon sauce*

€ 155,00

### CARPACCIO DI PESCE SPADA

*Sword fish carpaccio with green salad*

€ 155,00

### FRITTO DI CALAMARI E GAMBERI

*Fried squids and shrimps*

€ 235,00

### ROLLE DI SALMONE

*Rolled salmon with shrimps, mozzarella cheese and avocado*

€ 145,00

### CARPACCIO DI FILETTO MANZO, RUCOLA E SCAGLIE DI PARMIGIANO

*Beef carpaccio with arugola salad and shaved parmesan cheese*

€ 135,00

### PARMIGIANA DI MELANZANE

*Eggplant ovened with mozzarella and fresh tomato sauce*

€ 95,00

### FUNGHI PORCINI ALLA GENOVESE

*Pan-fried porcini mushrooms with olive oil, garlic*

€ 135,00

### ASPARAGI BURRO E PARMIGIANO

*Fresh asparagus with butter and parmesan cheese*

€ 130,00

## INSALATONE

### GAMBERI E AVOCADO IN SALSA COCKTAIL

*Avocado shrimp cocktail sauce, and green salad*

€ 155,00

### SAPORITA

*Mixed salad with avocado, smoked salmon, baby corn and parmesan cheese*

€ 150,00

### POLIPO E PATATE

*Octopus salad and potatoes with olive oil, lemon sauce*

€ 145,00

### CAPRESE DI BUFALA

*Fresh buffalo mozzarella with roasted red and yellow sweet pepper*

€ 120,00

### PAPER MOON

*Arugola salad with cherry tomato and shaved parmesan cheese*

€ 90,00

### CESARE SALAD

*Romaine lettuce, caesar dressing, croutons and parmesan cheese*

€ 95,00

### SPINACI SALAD

*Spinach salad, champion mushrooms, goat cheese and balsamic sauce*

€ 95,00

### STRACCETTI DI FILETTO ALL'ACETO BALSAMICO E RUCOLA

*Sliced sautéed beef fillet, arugola salad and balsamic sauce*

€ 175,00

### BRESAOLA RUCOLA E PARMIGIANO

*Breseola, with shaved parmesan cheese and rocket salad*

€ 165,00

## PRIMI PIATTI

### ZUPPA DEL GIORNO

*Soup of the day*

€ 60,00

### MINISTRONE PRIMAVERA

*Vegetable soup*

€ 55,00

### TAGLIOLINI NERI AL SALMONE

*Homemade black tagliolini pasta with salmon and pink sauce*

€ 155,00

### LINGUINE CALAMARI E GAMBERETTI

*Linguine, squids, shrimps and tomato sauce*

€ 195,00

### PENNE GAMBERETTI E ZUCCHINE

*Penne with shrimps, zucchini in a light pink sauce*

€ 155,00

### RISOTTO AI FRUTTI DI MARE

*Risotto with selection of seafood*

€ 165,00

### GNOCCHI AL GORGONZOLA E NOCI

*Homemade gnocchi with gorgonzola and walnuts*

€ 110,00

### TORTELLI DI VITELLO ALLO ZAFFERANO

*Tortelli with veal, creme and saffron*

€ 135,00

### RAVIOLI DI MAGRO POMODORO E BASILICO

*Homemade ravioli with spinach and ricotta, tomato sauce*

€ 125,00

### RIGATONI ALLA SICILIANA

*Rigatoni with mozzarella, eggplants and tomato sauce*

€ 120,00

### PENNE ALL'ARRABBIATA

*Penne with spicy tomato sauce*

€ 98,00

### TAGLIOLINI AL TARTUFO NERO

*Truffle tagliolini with butter sauce*

€ 210,00

### FETTUCCINE AI FUNGHI PORCINI

*Fettuccine ai funghi porcini*

€ 125,00

### LASAGNE ALLA BOLOGNESE

*Homemade pasta with bolognese sauce*

€ 98,00

### RISOTTO AI PORCINI

*Risotto, porcini mushroom*

€ 155,00

## SECONDI PIATTI

### BRANZINO LIMONE AL VAPORE CON VEGETALI

*Steamed sea bass with lemon and boiled vegetables*

€ 275,00

### SOGLIOLA MUGNAIA CAPPERI E LIMONE

*Dover sole fish sautéed with butter, capers and lemon sauce*

€ 275,00

### BRANZINO ALLA GRIGLIA CON PURE DI MELANZANE

*Grilled sea bass with pureed eggplant*

€ 270,00

### TRANCIO DI SALMONE ALLA GRIGLIA CON BROCCOLI

*Grilled salmon fillet with broccoli*

€ 225,00

### CALAMARI ALLA GRIGLIA CON INSALATINA MISTA

*Grilled squid with garlic, basil sauce and mixed salad*

€ 240,00

## SECONDI PIATTI

### TAGLIATA DI FILETTO CON ASPARAGI E PARMIGIANO

*Sliced beef tenderloin with asparagus and parmesan*

€ 245,00

### COSTOLETTE DI AGNELLO AL FORNO

*Lamb chops ovened with muched potatoes*

€ 260,00

### FILETTO DI MANZO ALLA GRIGLIA CON PORCINI

*Beef tenderloin grill with porcini mushrooms*

€ 245,00

### PAILLARD DI POLLO CON ZUCCHINE TRIFOLATE

*Grilled chicken breast with zucchine trifolate*

€ 125,00

### GALLETTO AL FORNO

*Baked boneless spring chicken with potatoes and sautéed vegetables*

€ 155,00

### ROBESPIERRE CON RUCOLA

*Thinly sliced grilled beef tenderloin with rocket salad*

€ 210,00

### OSSOBUCO CON RISOTTO ALLA MILANESE

*Baked veal shank, risotto with saffron*

€ 245,00

### SCALOPPINE ALLA VALDOSTANA

*Scaloppine alla Valdostana*

€ 225,00

### MILANESE "PRIMAVERA"

*Veal Milanese with arugola salad and cherry tomato*

€ 225,00

## PIZZE

### PIZZA MARGHERITA

*Mozzarella, tomato sauce and basil*

€ 75,00

### PIZZA ORTOLANA

*Mixed vegetables, tomato sauce and mozzarella*

€ 80,00

### PIZZA QUATTRO FORMAGGI

*Four cheese*

€ 90,00

### PIZZA ALISON

*Mozzarella, sun-dried tomato, green pepper, black olives, onion, and capers*

€ 95,00

### PIZZA FUNGHI PORCINI

*Tomato sauce, mozzarella and porcini mushrooms*

€ 98,00

### PIZZA VALTELLINA

*Mozzarella, cured beef, arugola salad and shaved parmesan cheese*

€ 145,00

### PIZZA PROSCIUTTO E FUNGHI

*Tomato sauce, porcini mushrooms and ham*

€ 145,00

### PIZZA QUATTRO STAGIONI

*Tomato sauce, mozzarella, ham, mushrooms, olives and eggplant*

€ 135,00

### CALZONE

*Calzone filled with mozzarella and ham*

€ 135,00

### FOCACCIA FARCITA

*Closed focaccia filled with mozzarella, cured beef, spinach and truffle oil*

€ 195,00