

## Antipasti

Starter

### Carpaccio di pesce spada

Sword fish carpaccio  
85,00

### Carpaccio di polipo con avocado

Octopus carpaccio with avocado and olive oil,  
lemon sauce  
85,00

### Rolle di salmone

Rolled salmon with shrimps,  
mozzarella cheese and avocado  
85,00

### Fritto di calamari e gamberi

Marinated salmon tartar with avocado and cucumber  
94,00

### Parmigiana di melanzane

Baked eggplant, parmesan, mozzarella and tomato sauce  
68,00

### Asparagi burro e parmigiano

Fresh asparagus with butter and parmesan cheese  
70,00

### Funghi porcini, Genovese

Pan-fried porcini mushrooms with olive oil,  
garlic and basil  
65,00

### Carpaccio di filetto di manzo con rucola e scaglie di parmigiano

Beef carpaccio with rocket salad  
and shaved parmesan cheese  
78,00

### Bresaola, rucola e scaglie di parmigiano

Dried beef with shaved parmesan cheese and rocket salad  
98,00

### Affettati misti

Mixed cold meat platter  
110,00

## Zuppe

Soups

### Zuppa del giorno

Soup of the day  
35,00

### Minestrone primavera

Vegetable soup  
35,00

## Primi piatti

First course

### Tagliolini neri al salmone

Homemade black tagliolini pasta  
with salmon and pink sauce  
79,00

### Linguine all'astice

Linguine with lobster and spicy tomato sauce  
160,00

### Penne gamberetti e zucchine

Penne with shrimps, pumpkin in a light pink sauces  
Euro 14,00

### Paccheri spada e zucchine

Paccheri with swordfish and zucchini  
84,00

### Linguine calamari e gamberetti

Linguine, squids, shrimps and tomato sauce  
92,00

### Risotto ai frutti di mare

Risotto with seafood  
75,00

### Gnocchi verdi al gorgonzola

Home made gnocchi  
70,00

### Rigatoni alla siciliana

Rigatoni with mozzarella, eggplants and tomato sauce  
68,00

### Tagliolini al tartufo nero

Truffle tagliolini with butter sauce  
105,00

### Ravioli di magro pomodoro e basilico

Homemade ravioli with spinach and ricotta,  
tomato saucé and basil  
62,00

### Fettuccine ai funghi porcini

Fettuccine with porcini mushrooms and cream  
68,00

### Paccheri ragu e porcini

Paccheri with bolognese sauce  
and porcini mushrooms  
67,00

### Tortelli di vitello burro e salvia

Home made Tortelli stuffed with meat  
70,00

### Penne all'arrabbiata

Penne with spicy tomato sauce  
58,00

### Lasagne alla bolognese

Homemade pasta with bolognese sauce  
65,00

## Secondi piatti di carne

Second course of meat

### Tagliata di manzo al forno con porcini

Sliced beef baked with porcini mushrooms  
105,00

### Costolette di agnello

#### con pure di patate

Lamb chops with mashed potatoes  
102,00

### Puntine di vitello

#### con risotto parmigiana

Veal ribs baked with white wine  
and parmesan risotto  
92,00

### Filetto di vitello alla griglia con porcini

Beef tenderloin with  
102,00

### Paillard di Pollo con insalatina mista

Grilled chicken breast with mixed salad  
70,00

### Galletto al forno

Baked boneless spring chicken with potatoes  
and sautéed vegetables  
90,00

### Robespierre con rucola

Thinly- sliced grilled beef tenderloin with  
black pepper, rosemary and rocket salad  
102,00

### Ossobuco con risotto alla Milanese

Baked veal shank, risotto with saffron  
105,00

### Scaloppine alla Valdostana

Veal suckling and dried beef with mozzarella  
and cognac sauce  
98,00

### Milanese "primavera"

Veal Milanese with rocket salad,  
cherry tomato and garlic  
105,00

## Secondi piatti di pesce

Second course of fish

### Branzino al limone con vegetali al vapore

Steamed sea bass with lemon  
and boiled vegetables  
130,00

### Ombrina in brodetto

Baked corb, with squid, shrimps, cherry tomato  
and white wine sauce  
125,00

### Branzino alla griglia con pure di melanzane

Grilled sea bass with pureed eggplant  
128,00

### Trancio di salmone alla griglia con insalatina mista

Grilled salmon fillet with mixed green salad  
90,00

### Calamari alla griglia

#### con insalatina mista

Grilled squid with garlic, basil sauce  
and mixed green salad  
90,00

## Insalatone

Salad

### Granchio reale con avocado e carciofi

Alaska king crab, with avocado and baby artichoke  
135,00

### Gamberi e avocado in salsa cocktail

Avocado shrimp cocktail sauce, and green salad  
90,00

### Saporita

Mixed salad with avocado, smoked salmon,  
baby corn and parmesan cheese  
88,00

### Paper moon

Roket salad with shaved parmesan cheeses  
59,00

### Caprese di Bufala

Mozzarella with sliced tomato and fresh basil  
70,00

### Mare

Mixed sea food salad  
98,00

### Polipo patate e carciofi

Octopus and potatoes with artichoke salat  
95,00

### Spinaci

Spinach salad, croutons bread, champignon mushrooms,  
goat cheese and balsamic sauce  
58,00

### Straccetti di filetto all'aceto balsamico e rucola

Sliced sauted beef fillet, rocket salad  
and balsamic sauce  
85,00

### Cesare

Romaine lettuce, Caesar dressing,  
croutons and parmesan cheese  
55,00

## Pizza

Pizza

### Pizza margherita

Mozzarella, tomato sauce and basil  
48,00

### Pizza ortolana

Mixed vegetables, tomato sauce and mozzarella  
52,00

### Pizza quattro formaggi

Four cheeses  
56,00

### Pizza Alison

Mozzarella, sun-dried tomato, green pepper, black olives,  
onion, and capers  
60,00

### Pizza funghi porcini

Tomato sauce, mozzarella and porcini mushrooms  
59,00

### Pizza Valtellina

Mozzarella, cured beef, arugola salad  
and shaved parmesan cheese  
90,00

### Pizza prosciutto e funghi

Tomato sauce, porcini mushrooms and ham  
90,00

### Pizza quattro stagioni

Tomato sauce, mozzarella, ham, mushrooms,  
olives and eggplant  
62,00

### Calzone

Calzone filled with mozzarella and ham  
69,00

### Focaccia Giulia

Focaccia with fresh mozzarella, tomato and ham  
85,00

### Focaccia farcita

Closed focaccia filled with mozzarella, cured beef,  
spinach and truffle oil  
105,00

**Pane e coperto** Cover charge and bread Euro 3,50

**Servizio e IVA inclusi** Service and Tax included