

Menu

Cicchetti

Calamari Fritti S	68
deep-fried squid lemon	
Gamberi Marinati S	80
garlic prawns lemon zest pink pepper toast	

Antipasti

Bruschetta V	110
ciabatta tomatoes raspberries baby basil balsamic	
Tuna Crostini D	158
smoked ricotta sundried tomatoes focaccia	
Burrata V D N	152
roast tomatoes pesto toasted figs grilled ciabatta	
Polpo Gf	152
octopus salad red onion potatoes lemon dressing	
Vitello Tonnato E D Gf	173
thinly sliced veal tuna dressing fried caperberries	
Zuppa di Pomodoro V	88
summer tomatoes basil garlic croutons	

Primi

Spaghetti ai Gamberi D E S	182		
prawns cherry tomatoes chilli shellfish sauce			
Fettuccine al Salsiccia D E P S	180		
salsiccia sausage nduja mascarpone broccolini roast peppers preserved lemon			
Classici della Cucina Italiana spaghetti, tagliatelle or mezze maniche			
Home-Made Lasagna D E P	160	Il Pesto V D N	112
La Carbonara D E P	112	L' Arrabbiata V S	108
La Bolognese D P	112		

Secondi

Branzino D S	278
Chilean sea bass fregola puttanesca butter	
Cotoletta alla Milanese D E	256
breaded veal chop arugula cherry tomatoes parmigiano	
Tagliata di Manzo D Gf	348
grilled Black Angus striploin M3 arugula cherry tomatoes parmigiano grilled lemon 300g	
Pollo alla Griglia Gf	168
grilled marinated corn-fed chicken olives tomatoes baby potatoes capers	
Collo di Agnello E	265
house-smoked & braised lamb neck gnocchi roasted root vegetables	

Pizza

Margherita D V	128
tomato sauce buffalo mozzarella parmigiano basil olive oil	
Parma D P	158
fresh tomato fior di latte arugula Parma ham parmigiano olive oil	
Piccante D P S	158
tomato sauce fior di latte nduja spicy salami olives onion pecorino	
Quattro Formaggi V D	148
tomato sauce fior di latte taleggio smoked scamorza gorgonzola	
Mortadella e Pistachio D N P	152
tomato sauce roasted pistachios burrata mortadella	

V	Vegetarian
D	Dairy
E	Egg
Gf	Gluten-free
N	Nuts
P	Pork
S	Spicy