

LUNCH MENU

EVERYDAY BRUNCH AT LUNCH

FRITTATA DI FIRENZE

Confit potatoes, onions, red peppers and spinach with eggs served with sweet herbs tomato sauce and anchovies.

280

STRAPAZZATE DI UOVA D'ANATRA TERRA E MARE

Duck eggs scramble with guanciale, prawns, green onions, fennel

380

ANTIPASTI

CARPACCIO DI BRESAOLA

From Lombardy, cured beef thinly sliced served with shave parmesan, rucola greens and EVO.

590

AFFETTATO MISTO - REGULAR | LARGE

Prosciutto di Parma 18 Months / Italian cold cuts / Italian Cheese

590/960

BRUSCHETTA MISTA

Classic bruschetta with selected Cured Meat / Marinated Fish

380

BRUSCHETTA POMODORINI & MOZZARELLA

Classic bruschetta with Marinated Tomato / Buffalo Mozzarella

350

FORMAGGIO FRITTO DI PROVOLONE

Batter fried Provolone cheese with special marinara sauces

320

CALAMARI FRITTI

Deep Fried squids / Marinated Tomatoes

320

LA MINESTRA, NOSTRA ZUPPA

OUR SOUPS

TORTELLINI al BRODO

Traditional beef tortellini in a dense but clear meat broth

350

INSALATA

SALADS

INSALATA DI CAPRI

Fresh mozzarella, tomatoes, basil with vintage balsamic vinegar and EVO olive oil

380

INSALATA DI LATTUGA ALLA GRIGLIA

Grilled hearts of lettuce and tomatoes with olives, red onions in

Sangiovese vinaigrette.

250

LUNCH MENU

PANINI

SANDWICHES

PANINI DI FINOCCHIONA

Tuscan fennel salami in a grilled Focaccia with butter, olive oil, roast garlic and wild oregano.

390

PANINI DI PARMA

18 Months old Parma ham in a grilled Focaccia with EVO and Parmigiano Reggiano shaved cheese

390

PRIMI PIATTI

FIRST COURSE

FETTUCCINI ALL'UOVO CON RAGU BOLOGNESE

Traditional recipe of meat Ragù from Bologna

490

MEZZE MANICHE ALL'AMATRICIANA

Traditional pasta from Emilia Romagna with traditional Lazio Region recipe with tomatoes, Guanciale, Pecorino Romano and black pepper.

420

PENNE ALL'ARRABBIATA

From Lazio a vegetarian penne pasta with spicy San Marzano tomato

360

SPAGHETTI ALLA CARBONARA

The traditional Roman recipe, Spaghetti with guanciale, fresh egg, Pecorino Romano, Parmigiano Reggiano and black pepper

390

FUSILLI CON SALSICCIA E ZUCCHINE

Italian sausage, zucchini, queen tomatoes in fresh milk butter

420

LINGUINI AL PESTO GENOVESE

Linguini in a Genova Pesto

390

SPAGHETTONI CACIO E PEPE

Traditional Roman recipe composed with Thick spaghetti, Pecorino Romano and freshly ground Pepper.

360

SPAGHETTI CACCIATORE

Spaghetti with a typical hunter style stew and guanciale

390

SECONDI PIATTI

MELANZANE PARMIGIANA

Eggplant fried and gratin with tomato and cheese

290

GRANCHIO DAL GUSCIO MORBIDO PESTO PICCATA

Pan seared soft shell crab with pesto sauce over fried polenta

390

POLLO SALTIMBOCCA

Chicken breast top with Prosciutto di Parma, Provolone cheese and sage in Saltimbocca sauce

450

DINNER MENU

ANTIPASTI

CARPACCIO DI BRESAOLA

From Lombardy, cured beef thinly sliced served with shave parmesan, rucola greens and EVO.

590

AFFETTATO MISTO - REGULAR | LARGE

Prosciutto di Parma 18 Months / Italian cold cuts / Italian Cheese

590/960

BRUSCHETTA MISTA

Classic bruschetta with selected Cured Meat / Marinated Fish

380

BRUSCHETTA POMODORINI & MOZZARELLA

Classic bruschetta with Marinated Tomato / Buffalo Mozzarella

350

FORMAGGIO FRITTO DI PROVOLONE

Batter fried Provolone cheese with special marinara sauces

320

CALAMARI FRITTI

Deep Fried squids / Marinated Tomatoes

320

INSALATA

SALADS

INSALATA DI CAPRI

Fresh mozzarella, tomatoes, basil with vintage balsamic vinegar and EVO olive oil

380

INSALATA DI LATTUGA ALLA GRIGLIA

Grilled hearts of lettuce and tomatoes with olives, red onions in Sangiovese vinaigrette.

250

LA MINESTRA, NOSTRA ZUPPA

OUR SOUPS

TORTELLINI al BRODO

Traditional beef tortellini in a dense but clear meat broth

350

PRIMI PIATTI

PACCHERI AL SUGO DI CALAMARI

Paccheri with tomato based squid sauce / Squids / Fresh Parsley

420

FETTUCCINI AI FUNGHI

Egg pasta with Swiss Brown Mushroom and King Oyster Mushroom

420

DINNER MENU

FETTUCCINI AL RAGU BOLOGNESE

Traditional recipe of meat Ragù from Bologna

490

MEZZE MANICHE ALL'AMATRICIANA

Traditional pasta from Emilia Romagna with traditional Lazio Region recipe with tomatoes, Guanciale, Pecorino Romano and black pepper

420

PENNE ALL'ARRABBIATA

From Lazio a vegetarian penne pasta with spicy San Marzano tomato

360

SPAGHETTI ALLA CALABRESE

Spaghetti with tomatoes, Nduja spicy sausage, eggplant, sweet red onion, Ricotta, Pecorino cheese

390

LINGUINI CON GAMBERI AL PESTO GENOVESE

Linguini with shrimps in a Genova Pesto

670

SPAGHETTI CON SALSICCIA CACCIATORE

Spaghetti with a typical hunter style stew, southern Italian sausage and guanciale

470

SECONDI PIATTI

MELANZANE PARMIGIANA

Eggplant fried and gratin with tomato and cheese

290

GRANCHIO DAL GUSCIO MORBIDO PESTO PICCATA

Pan seared soft shell crab with pesto sauce over fried polenta

690

TONNO ALLA SICILIANA

Medium-rare tuna belly with tomato, olive, garlic and rosemary

570

BISTECCA ALLA FIORENTINA

Approximately 1 kg. of beautiful marble grilled 270days Black Angus T-bone served with greens, tomatoes and potatoes

3,490

ANATRA AL SALSIA DI MORA

Pan-seared medium-rare duck breast served with blackberry sauce

470

POLLO SALTIMBOCCA

Chicken breast top with Prosciutto di Parma, Provolone cheese and sage in Saltimbocca sauce

450