

# Menu

## PICCOLI PIATTI

Marinated olives	75
Freshly baked garlic bread	95
Mushroom soup	80
Truffle Arancini	115

### ANTIPASTO ITALIANO

The house selection of charcuterie. Served with Italian delicacies, olives, marmalade and cheeses

225 /PP

## PASTA

BUCATINI ALLA CARBONARA	225
<i>Traditional Italian pasta with crispy pancetta, eggs, Pecorino Romano, and black pepper</i>	

FUSILLONE AL PESTO DI PISTACHIO	245
<i>Green pesto, pistachio, semi dried tomatoes &amp; Parmesan</i>	

CALAMARATA POMODORO	235
<i>Marinara sauce with cherry tomatoes, chili, garlic &amp; basil. Topped with fresh Burrata &amp; Parmesan</i>	

SPAGHETTI ALL'AGLIO CON GAMBERI	275
<i>Served with scampi, white wine, chili, garlic &amp; parsley</i>	

FETTUCCINE TARTUFO	295
<i>Tenderloin, with baby spinach. Served in a creamy truffle sauce with mascarpone, Parmesan &amp; fresh black truffle</i>	

TORTELLONI CON FUNGHI	260
<i>Wild mushrooms, garlic, cream, thyme &amp; Parmesan</i>	

## RISOTTO

RISOTTO ALLO ZAFFERANO CON SCAMPI	315
<i>A creamy saffron risotto made with arborio rice, shrimp, pepperoncini, white wine, garlic, fresh herbs &amp; Parmesan</i>	

### 2 COURSE SPECIAL

#### TO START WITH BURRATINA

Cream-filled Mozzarella served with tomatoes, extra virgin olive oil blended with fresh basil & Balsamico

#### MAIN COURSE FETTUCCINE TARTUFO

Tenderloin, with baby spinach. Served in a creamy truffle sauce with mascarpone, Parmesan & fresh black truffle

385

## ANTIPASTI STARTERS

TOMATO CARPACCIO	130
<i>Sliced tomatoes, red onion, capers, Parmesan, served with extra virgin olive oil</i>	

RISOTTO FUNGHI	145
<i>Creamy arborio rice with wild mushrooms, white wine, garlic, and Parmesan. Finished with fresh black truffle</i>	

CROCCHETTE DI CHÈVRE	165
<i>Fried chèvre balls, served with yellow beet cream, honey &amp; walnuts</i>	

BURRATINA	170
<i>Cream-filled Mozzarella served with tomatoes, extra virgin olive oil blended with fresh basil &amp; Balsamico</i>	

SCAMPI ALL'AGLIO	185
<i>Scampi, garlic, chili, parsley &amp; olive oil</i>	

## SECONDI PIATTI MAINS

OSSO BUCO ALLA MILANESE	385
<i>Classic Osso Buco made with lamb, served with saffron risotto, tomato &amp; seasonal vegetables</i>	

TAGLIATA DI ENTRECÔTE	395
<i>Perfectly grilled entrecôte, topped with sea salt, served with a fresh arugula &amp; Parmesan salad</i>	

SALMONE AL FORNO	315
<i>Salmon with olives, capers, cocktail tomatoes, bell pepper, asparagus, and lime cream</i>	

# Pizza Napoletana

THE MARGHERITA	195
<i>"No explanation needed"</i>	

PROSCIUTTO E MOZZARELLA	245
<i>San Marzano tomato sauce, Fior di Latte, prosciutto, buffalo Mozzarella &amp; semidried tomatoes</i>	

VEGETARIANA	245
<i>San Marzano tomato sauce, Fior di Latte, grilled eggplant, zucchini, peppers, ricotta, basil &amp; Parmesan</i>	

CAPRICCIOSA	245
<i>San Marzano tomato sauce, Fior di Latte, prosciutto cotto, mushrooms &amp; Parmesan</i>	

GAMBERI PICCANTE	275
<i>San Marzano tomato sauce, Fior di Latte, scampi, red onions, cherry tomatoes &amp; lemon. Topped with chili flakes.</i>	

SPICY NDUJA E BURRATA	275
<i>San Marzano tomato sauce, Fior di Latte, minced Nduja salami, creamy burrata, fresh tomatoes &amp; Parmesan.</i>	

FORMAGGIO DI CAPRA	255
<i>Chèvre, Fior di Latte, thyme, crème fraiche, beets, honey &amp; walnuts</i>	

LE SALAMI	265
<i>San Marzano tomato sauce, spicy soppressata, fennel salami &amp; chili honey</i>	

SPICY PEPPERONI	265
<i>San Marzano tomato sauce, Fior di Latte, pepperoni, jalapeño &amp; basil</i>	

IN GIARDINO	245
<i>Pistachio pesto, mortadella, Fior di Latte, basil, Burrata &amp; Parmesan</i>	

TARTUFATA	355
<i>Truffle sauce, Mozzarella, wild mushrooms, garlic, chives, freshly grated black truffle &amp; Parmesan</i>	

4 FORMAGGIO	255
<i>Fior di Latte, Gorgonzola, Taleggio &amp; Parmesan</i>	

# Dolce

NUTELLA PIZZA	155
<i>A crispy pizza base topped with rich, creamy Nutella, finished with a dusting of powdered sugar</i>	

CRÈME BRÛLÉE	125
<i>Creamy custard infused with vanilla topped with caramelized sugar</i>	

CHOCOLATE FONDANT	130
<i>A rich and warm chocolate fondant with a molten center, served with vanilla ice cream</i>	

PISTACHIO TIRAMISU	165
<i>Espresso-soaked ladyfingers, creamy mascarpone with pistachio, topped with crushed pistachios</i>	

ITALIAN GELATO	95
<i>Ask us about today's flavours!</i>	

AFFOGATO	115
<i>Vanilla gelato topped with espresso shot</i>	

