

SALADS AND APPETIZERS

Argentinian Shrimps with porcini mushrooms and courgettes	€ 17
Octopus, potatoes and courgettes	€ 17
Squids, courgettes, balsamic glaze	€ 17
Thin slices of smoked swordfish with garden rocket	€ 14
Parma ham, 18 months aged	€ 13
Parma ham 18 months and melon	€ 16
Parma ham 18 months, rocket salad and parmesan shavings	€ 16
Mozzarella of buffala (or burrata) with black truffle oil	€ 12
Caprese with mozzarella of buffala (or burrata)	€ 12
Green salad, fresh tomatoes, corn, tuna, hard boiled eggs	€ 9
Green salad and fresh tomatoes	€ 7

Dry pasta

Spaghetti - Penne € 1,50

Fresh pasta

Ravioli with wild vegetables and meat (pork and beef) € 3,50 Trofie € 2,50

Home made fresh pasta

Tagliolini - Tagliatelle - Fettuccine -
Strozzapreti - Penne - Potato Gnocchi € 2,50

You can buy our home made pasta: 7,50 € kg

Traditional sauces

Garlic, olive oil and hot peppers	€ 9,50
Butter and sage	€ 9,50
Tomato sauce and basil	€ 10,50
Zucchini “al dente” with fresh tomatoes and basil	€ 12,50
Tomato sauce, mozzarella cheese and oregano	€ 13,50
Cream, bacon and peas	€ 13,50
Carbonara (bacon, eggs, cream and parmesan cheese)	€ 13,50
Amatriciana (tomato sauce, bacon, basil)	€ 13,50
Arrabbiata (tomato sauce, bacon, garlic, hot peppers)	€ 13,50
Puttanesca (tomato s., anchovies, capers, hot peppers, garlic, olives)	€ 13,50
Pesto (basil sauce) with tomato sauce	€ 13,50
Pesto, with or without potatoes and green beans	€ 14,50
Ragù Bolognese (beef and pork with tomato sauce)	€ 14,50
Walnut sauce	€ 14,50
Gorgonzola	€ 14,50
Gorgonzola with zucchini, tomatoes and cream	€ 15,50
Four cheeses (parmesan, edamer, fontina, gorgonzola)	€ 14,50
Truffle mushroom cream	€ 15,50
Boscaiola (mushrooms, beef, pork, bacon, peas, tomato sauce)	€ 14,50
Smoked salmon with cream	€ 15,50
Chicken curry	€ 14,50
Chicken curry whit zucchini and cream	€ 15,50

The chef's suggestions

Tagliolini with lobster	€ 24,50
Tagliolini with lobster and courgettes	€ 26,50
Spaghetti with clams	€ 19,50
Tagliolini with clams and courgettes	€ 21,50
Tagliatelle with mushrooms and foie gras	€ 19,50
Tagliatelle with cuttlefish ink	€ 19,50
Tagliatelle with chicken curry and seafood	€ 19,50
Tagliatelle with shrimps, mushrooms, champignons and tomato	€ 19,50
Fettuccine with shrimps in lemon sauce and fresh tomatoes	€ 19,50
Fettuccine with seafood	€ 20,50
Tagliolini with rabbit and olives	€ 18,50
Tagliolini "cacciatora" (rabbit, olives, tomato sauce)	€ 18,50
Tagliolini with squids, saffron and olives	€ 18,50
Strozzapreti with aubergines, tomato, mozzarella, basil	€ 18,50
Gnocchi with mushrooms and cream	€ 17,50
Gnocchi with cod and cream	€ 18,50
Ravioli (wild vegetables, pork, beef) with mushrooms and cream	€ 19,50
Fresh penne with octopus and tomato sauce	€ 19,50
Fresh penne with mussels, courgettes, tomatoes, saffron	€ 18,50
Fresh penne with shrimps, zucchini, tomato	€ 19,50
Fresh penne with smoked salmon, fresh tomatoes and cream	€ 18,50

Cuttle-fish, squid, cod, shrimps and octopus frozen

Home-made desserts

Catalan crème brûlée, orange flavour, vanilla from Madagascar	€ 6,50
Tiramisù	"
Pasticciera cream and gianduja chocolate with almond cookies	"
Cooked cream pudding (panna cotta), vanilla from Madagascar	"
Pineapple salad	"

Ice-cream : (vanilla, chocolate, lemon, coconut, wild berries, pistachio)

1 ball 2 € - 2 balls 3,50 € - 3 balls 5 € - 4 balls 6,50 €

Lemon ice-cream with Vodka	€ 8,50
Lemone ice-cream with Limoncello	"
Affogato with coffee (vanilla ice-cream, Chantilly, coffee)	"
Vanilla ice-cream, black cherries, Chantilly	"
Baked pears with wine and vanilla ice cream with cinnamon	"
Choice of Italian cheeses : Grana Padano, Pecorino Sardo, Gorgonzola	"

Coffee € 2 Cappuccino € 3 The € 3

Coperto 2 €

Red wines

	bottle	1/2 bott.	glass
Brunello di Montalcino DOCG Frescobaldi 2019	€ 48		
Barolo DOGC Negro 2019	€ 48		
Barbaresco DOCG Negro 20	€ 44		
Rossese Bricco Arcagna Terre Bianche 2022	€ 32		
Nebbiolo D'Alba DOC Negro 2022	€ 32		
Chianti Ruffino DOCG 2023	€ 32	16	8,50
Rossese di Dolceacqua Terre Bianche 2023	€ 27	15	
Barbera d'Alba DOC Nicolon A. Negro 2021	€ 27	15	7,50
Lambrusco dry or sweet (fizzy)	€ 23		6,50
House wine Merlot fizzy (carafe)	25 cl. € 5	50 cl. € 10	100 cl. € 20

White wines

	bottle	1/2 bott.	glass
Chateau Minuty Prestige 2023	€ 35		
Blange' Langhe BIO DOC Arneis Ceretto 2023	€ 29		
Pigato Terre Bianche DOC 2023	€ 27	15	
Remole Frescobaldi 2023	€ 27	15	7,50
Vermentino di Sardegna Sella & Mosca DOC 2023	€ 27	15	7,50
Sauvignon blanc Attems 2023	€ 25		

Sparkling white wines

Champagne Moet & Chandon	€ 85		11,50
Champagne Moet & Chandon Rose'	€ 95		
Franciacorta brut DOCG Contadi Castaldi	€ 35		
Valdo Prosecco DOC	€ 26		7,50
Asti Spumante Sweet DOCG	€ 26		7,50
House wine Chardonnay fizzy (carafe)	25 cl. € 5	50 cl. € 10	100 cl. € 20

Rose' wines

	bottle	1/2 bott.	glass
Chateau Minuty Prestige 2023	€ 35		
Remole Frescobaldi 2023	€ 27	15	7,50
Bardolino Chiaretto DOC Bolla 2023	€ 27		7,50

ASK TO OUR WAITERS THE WINE LIST OF SUPERTUSCAN AND TOP CHAMPAGNE

Sassicaia 2014 - 2015 - 2017 **Ornellaia 2015 - 2016 - 2020**
Poggio alle Gazze Ornellaia 2017 **Serre Nuove Ornellaia 2016**
Barolo Bricco Rocche 2005 - 2007 - 2009
Brunello di Montalcino Ripe al Convento 2012

Krug 169 édition - Dom Perignon - Cristal Louis Roederer
Giulio Ferrari Riserva del Fondatore 2010
Giulio Ferrari Riserva del Fondatore Rose' 2012

Our aperitifs

Lemon Three	limoncino, prosecco, sparkling water	€ 5,50
Martini, Whisky J&B, Pastis, Campari, etc.		“
Maison	Cointreau, vanilla liqueur, rose'wine, orange juice	“
Aperol Spritz	Prosecco, Aperol, sparkling water	“
Martini Spritz	Asti Spumante, Martini Bianco	“
Campari Spritz	Campari, Prosecco, sparkling water	“
Campari	Campari, orange juice	“
Americano	Campari, Martini Rosso, sparkling water	“
Kir	White fizzy wine, crème de Cassis	“
Bellini	prosecco, peach sirop	“
Rossini	prosecco, strawberry sirop	“
Gin Tonic		€ 7,50
Whisky and Coke		“
Cuba Libre (Rhum and coke)		“
Negroni	Campari, Gin, Martini Rosso	“
Vodka Red Bull		“
Whisky Jack Daniels		“
Kir Royal	Champagne, crème de Cassis	€ 11,50
Prosecco (dry) , Asti Spumante (sweet)		€ 7,50
Champagne Moët & Chandon		€ 11,50
Alcohol free		
Non alcoholic aperitif, orange juice, pineapple jus, with syrup of Granatina, peach or strawberry		€ 4,50
Crodino, San Bitter		€ 3,50

Our drinks

Purified water, still or sparkling	0,75 lit	€ 3
Coca Cola (carafe)	25 cl. € 2,50 - 50 cl. € 4 - 100 cl. € 8	
Fanta, Sprite, Coca Zero, Esta Tea peach	€ 3,50 (can 33 cl.)	
Red Bull	€ 4,50	
Juices (orange, pear, pineapple, abricot, apple)	€ 3,50	
Beer	small 20 cl	large 40 cl
Amstel (draught)	€ 4	€ 8
Peroni 33 cl	€ 5,50	Messina 33 cl € 5,50 Beck's non alcoholic € 5,50