

# MENU

## ANTIPASTI

<b>Selezione di Antipasti</b> chef's selection	120
<b>Salumi Cicchetti</b> turkey chorizo, turkey salami, parmigiano cheese	10
<b>Meat Croquette</b> mustard	15
<b>Formaggi Cicchetti</b> pecorino Sardo, toma DOP	15
<b>Veal Tongue Carpaccio</b> olive oil, semi dried tomatoes, rocket	25
<b>Caprese</b> fresh tomato, buffalo mozzarella, basil, olive oil	25
<b>Eggplant Parmigiana</b> layered eggplant, tomato sauce, basil, mozzarella	25
<b>Fritto Misto</b> baby crab, white bait, calamari, baby prawn, tartar sauce	28
<b>Courgette Taleggio</b> Zucchini slice, taleggio, dill	28
<b>Beef Carpaccio</b> parmigiano cheese, aged balsamic	32
<b>Tomato Bruschetta</b> Sour dough, Vine-ripen tomato, home cured Wagyu A5	38

## Tagliere (cheese & cold cuts boards)

<b>Prosciutto /Formaggi /Misto</b>	58/98
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\*served with nuts, balsamic berries, dried fruit, bread

## PRIMI

<b>Carbonara</b> smoked duck bacon, egg, pecorino, black pepper	38
<b>Parmigiana Regiana Pasta</b> parmigiana regiana cheese, Choice of Pasta	38
<b>Rigatoni Pesto</b> fresh basil, parmesan, olive oil	39
<b>Linguine Vongole</b> clams, chilli, white wine, coriander, linguine, garlic	45
<b>Gnocchi Sorrentina</b> tomato sauce, burrata, basil, mozzarella cheese, ghocchi	49
<b>Pappardelle al Ragù</b> beef ragu, pecorino, pappardelle	55
<b>Smoked Duck Aglio olio</b> duck leg confit, sundried cherry tomato	68
<b>Crabmeat Pasta</b> tomato crabmeat pasta top with softshell crab	78
<b>Risotto of the day</b>	

## CONTORNI

<b>Roasted Rosemary Potatoes/Kailan</b>	17
<b>Brocolini</b> sautéed garlic	25
<b>Truffle Fries</b> winter truffle, parmigiana cheese	35

**\* ADD WINTER TRUFFLE TO ANY DISH (RM35++)**

## DOLCI

<b>Tiramisu</b> mascarpone cream, espresso, savoiardi cookies, cocoa powder	34
<b>Panna Cotta ai Lamponi</b> coconut panna cotta, raspberry granita, fresh dill	28
<b>Chocolate Truffle</b> guanaja chocolate 70%, chocolate powder	10