

STARTERS

✓ <i>Burrata cheese with a Synphony of tomato and rocket salad</i>	14,00
<i>Tuna fish tartar with Avocado cream, mosaic of pearls and sauces</i>	15,50
<i>Red prawn carpaccio with garlic essence, lime, ginger oil, flavoured mayonnaise and soy perls</i>	12,00
<i>Angus beef Carpaccio marinated in two mustards, egg and Parmesan cream</i>	16,50
<i>Lukewarm quinoa and seafood salad “a la Amalfitana” with gastrique of beetroot</i>	12,50
<i>Marinated Wildboar fillet with walnut vinaigrette</i>	15,50
✓ <u><i>Melanzane alla Parmigiana:</i></u>	11,00
<i>fried eggplant with tomato sauce, buffalo mozzarella and parmesan cheese</i>	
<i>Sauté of mussels with toasted garlic bread</i>	11,50
<u><i>Vitello Tonnato:</i></u>	13,00
<i>thin slices of veal with sauce of tuna, anchovies and capers</i>	
<i>Stuffed Button mushrooms, gorgonzola cheese, caramelized onions and spinach</i>	10,50

PASTA

	<i>Small</i>	
✓ <i>Tortelloni Ravioli della Casa stuffed with mushrooms, Parmesan-truffle sauce</i>	12,00	15,50
<i>Panciotti (round ravioli) stuffed with scallops and prawns in a seafood caldereta sauce</i>	14,50	20,50
<i>Penne with sauted salmon, rocket salad and cherry tomatoes</i>		13,00
<i>Spaghetti Carbonara “La Autentica” with Guanciale, egg and Parmesan cream</i>		14,00
✓ <i>Rigatoni “Cacio e Pepe” with cream of pecorino cheese and pepper</i>		12,50
<i>Pappardelle with fresh tuna fish and dried tomato</i>		14,00
✓ <i>Homemade Gnocchi of potatoes with creamy truffle sauce</i>		17,50
<i>Tagliatelle with beef stripes, champignons, rocket and Parmesan</i>		16,50
<i>Pappardelle “sea & mountain” style with bread cream and Burrata foam</i>		14,50
<i>Risotto with seafood</i>		16,50
✓ <i>Risotto with mushrooms and truffle aroma</i>		14,00

Our dishes might contain product that can give you allergy. Please warn the staff, Thank you. 10% VAT incl.

✓ *Vegetarian dish*

* *Selection of homemade bread €1,50 p.p.*

FISH

<i>“Aglia, Olio & Peperoncino” King prawn, eggplant and thyme cream, mayo “Bottarga” and italian crispy bacon “Pancetta”</i>	23,50
<i>Sea bass Supreme in garlic-butter with sauteed vegetables</i>	20,50
<i>Grilled salmon with lemon and dill sauce</i>	22,00
<i>Calamar “Sicilian style” with capers, red onion, black olives and cherry tomatoes</i>	19,50
<i>Tuna fillet in sesame panure with Sicilian citrus and fennel salad</i>	24,50
<i>Sea bass in a salt crust (for two people) with seasonal vegetables and potatoes</i>	p.p. 24,00

MEAT

<i>“Tagliata” of beef fillet (roasted & sliced) with rocket salad, Parmesan, cherry tomatoes and truffle aroma</i>	23,50
<i>Braised pork cheek with potato cream lightly truffled and demi-glance</i>	21,00
<i>Galician beef tenderloin with truffle sauce, vegetables and potatoes</i>	27,50
<i>Suckling pig, cooked at low temperature with orange sauce and baked potatoes</i>	23,00
<i>Poultry roll, wrapped in Parma ham, filled with mushrooms and black truffle on a 24 months Parmesancheese risotto</i>	19,50
<i>“Saltimbocca alla Romana”: beef medallions with Parma Ham, sauce of butter and sage with rosmemary potatoes</i>	21,50
<i>Chateaubriand “Angus” (minimum 2 people): 600gr fillet of beef whole roasted</i>	p.p.24,00
<i>- Side dish of rosemary potatoes</i>	6,00
<i>- Side dish of mixed vegetables</i>	6,00
<i>- Sauces to choose between: Black Pepper – Truffle – Demi-glass – Gorgonzola</i>	each one 4,50

10% VAT incl.