

SALADS & APPETIZERS

INSALATE & ANTIPASTI

Traditional Tuscanian salad
with grilled vegetables,
anchovies and bread

300 g **195 €**

Crunchy romaine and spinach
with tiger shrimps, pink calamari,
dressed in Ligurian pesto sauce

250 g **298 €**

Juicy roasted beef
and blanched vegetables

250 g **274 €**

Crunchy spinach topped with
caramelized pumpkin and artichokes

220 g **198 €**

Delicate rabbit paté with organic
butter and pepper confiture

140 g **157 €**

Veal tartare dressed
in Sicilian anchovy sauce

140 g **212 €**

Veal carpaccio with truffle paste
and 24-month-old parmesan

110 g **265 €**

Lingua tonnato

140 g **210 €**

Moroccan octopus carpaccio

80 g **330 €**



SOUPS

ZUPPA

Minestrone with seasonal vegetables

300 g **125 €**

Double-sized chicken broth
with hand-made tortellini

350 g **137 €**

Pumpkin cream soup with shrimps

320 g **174 €**

Tuscan tomato soup with seafood

320 g **272 €**

PASTA

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Pappardelle with grappa
and porcini mushrooms. Al forno

280 g **225 €**

Ravioli with farmer's spinach
and Sicilian ricotta

200 g **197 €**

Girasole with chicken and baked sweet
pepper, sprinkled with sage sauce

220 g **190 €**

Agnolotti with farmer's rabbit Ligurian-style

250 g **221 €**

Raviollone grande with creamy
shrimps and mascarpone

180 g **298 €**

Duck ravioli soaked in truffle sauce

240 g **275 €**

Raviolini with scallops
and Sicilian ricotta

180 g **312 €**

Bio-spaghetti carbonara Lazio-style
with farmer's egg yolks,

served in a pecorino cheese lump

260 g **268 €**

Linguini with pink taleggio cheese
and wild mushrooms al forno

260 g **265 €**

Lasagna with classical ragout
Bolognese-style and bechamel sauce

250 g **251 €**

Linguini with tiger shrimps,
pink calamari, octopus and white fish

260 g **386 €**

Strozzapreti with rabbit

280 g **232 €**

Spaghetti ala Puttanesca

280 g **210 €**

Home-made pasta
with butter and parmesan

150 g **135 €**

Risotto with wild mushrooms
and 24-month-old parmesan

300 g **242 €**

MAIN COURSE

SECONDI PIATTI

Grilled tentacles of Moroccan octopus with green zucchini and red cherry tomatoes

120/120 g **597 €**

Sirloin of 1-year-old veal rolled in thin pancetta slices, served with cherry tomatoes and red pesto sauce

150/80 g **386 €**

Grilled veal rack with mashed potatoes and matured pecorino cheese

150/150 g **383 €**

American ribeye steak with grilled asparagus and hollandaise sauce

per 100 g **498 €**

Grilled chicken picanté with roasted potatoes al forno and rosemary

180/100 g **217 €**

MOZZARELLA BAR

price indicated per 100 grams

Burrata of Campania region **253 €**

Mozzarella di buffalo **248 €**

Burrata with truffle **295 €**

Bianco di Pesce

price indicated per 100 grams

Tiger shrimps 6/8 100 g **445 €**

Squid 100 g **123 €**

Seabass 100 g **147 €**

Flounder 100 g **247 €**

Gobbies 100 g **125 €**



ANTIPASTI

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Sicilian olive mix

50 g **77 €**

Tuscanian artichokes

60 g **128 €**

Involtini with peppers and tuna

50 g **97 €**

Fillet of Sicilian anchovies

10 g **79 €**

Sun-dried tomatoes with herbs

30 g **53 €**

Marinated red pepper

60 g **77 €**

Seafood mix

80 g **169 €**

Sicilian caponata with raisins

100 g **117 €**

Marinated sprats

100 g **93 €**

Marinated salmon seasoned with Amalfian sour touch

60 g **135 €**

Mediterranean sea bass with lemon

60 g **135 €**



PIADINA

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Piadina with mozzarella, parmesan and rocket leaves

180 g **176 €**

Piadina with Apulian stracciatella and salted salmon

180 g **187 €**

Piadina with local farmer's goat cheese and crunchy spinach

180 g **176 €**

Piadina with prosciutto crudo and mozzarella

180 g **187 €**



DESSERTS

DOLCI

Lemon tart

125 g **123 €**

Ricotta Al forno

140 g **163 €**

Berry-flavored panna cotta

200 g **142 €**

Crème brûlée

150 g **148 €**

Tiramisu

150 g **185 €**

Pistachio-flavored cheesecake

160 g **196 €**

Chocolate «Fondant» cake

150 g **113 €**

Canolli filled with hazelnut and caramel /
ricotta and orange zest

60 g **75 €**

Crostata al cocco

180 g **146 €**

Ice cream 50 g **65 €**

*mascarpone-cherry / coconut-raspberry /
salted caramel / chocolate-cranberry*

Lemon / mango sorbet 50 g **65 €**



BEVERAGES

LE BEVANDE

WARM BEVERAGES

Espresso 30 ml **45 €**

Americano 80 ml **45 €**

Latte / Cappuccino 210/180 ml **65 €**

Latte/Cappuccino

with non-dairy milk 210/180 ml **85 €**

Freshly-Brewed Tea 300 ml **69 €**

HOME-MADE CARBONATED LEMONADES



Limonata, Orangina,

Malinatta 300 ml / 1 L **45/141 €**

FRESH JUICES

Citric, apple, carrot

300 ml **109 €**

Celery 100 ml **73 €**

MINERAL WATER

San Benedetto 250 ml **94 €**

Evian 330 ml **138 €**

Rocchetta 250 ml/1L **86/168 €**

Perrier 330 ml **133 €**

Morshins'ka Premium

330/750 ml **68/106 €**

Borjomi 330 ml **84 €**

COCKTAILS

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Martini Fiero & Tonic

180 ml **158 €**

Spritz Veneziano

180 ml **158 €**

Hugo 180 ml **148 €**

Negroni 90 ml **158 €**

Mojito 130 ml **148 €**

MARGARITTA 80 ml **158 €**

Kir Royal 150 ml **158 €**

Limoncello
della Casa

40 ml **55 €**



BEER

BIRRA

Leffe Blonde 300/500 ml **65/95 €**

Hoegaarden Blanche (draft)
300/500 ml **65/95 €**

Corona Extra 330 ml **80 €**

Hoegaarden Blanche n/a 330 ml **85 €**

STRONG ALCOHOL

ALCOHOL FORTE

WHISKEY & BOURBON 40 ml

Johnnie Walker Red Label 98 €
Johnnie Walker Black Label 12 YO 154 €
Glenmorangie The Original 10 YO 288 €
The Singleton of Dufftown 12 YO 248 €
Copper Dog 138 €
Ardbeg 10 YO 282 €
Bulleit Rye 95 158 €
Bulleit Bourbon 138 €
Ro&Co 206 €

COGNAC 40 ml

Hennessy Very Special 184 €
Remy Martin VSOP 248 €

BRANDY 40 ml

Metaxa 5 Stars 85 €
Шабó XO 10 лет 98 €
Saint Remy VSOP 85 €

RUM 40 ml

Captain Morgan
Original Spiced Gold 82 €
Captain Morgan Dark 93 €
Zacapa 23 YO 242 €

VODKA 40 ml

Grey Goose 152 €
Belvedere 146 €
Ketel One 134 €
Koskenkorva 88 €
RADA Premium Classic 68 €
Smirnoff Red №21 88 €

TEQUILA 40 ml

Don Julio Blanco 145 €
Don Julio Reposado 155 €
Jose Cuervo Traditional Reposado 159 €

GRAPPA 40 ml

Tre Soli Tre 520 €
Gaja Grappa di Barolo 335 €
Grappa Tignanello 325 €
Grappa di Friulia 137 €
Grappa Nonino Tradizione 95 €
Grape Vodka Shabo 82 €

GIN 40 ml

Tanqueray London Dry 88 €
Gordon's Pink 87 €

VERMOUTH 40 ml

Vermouth Del Professore Bianco 190 €
Martini Fiero/Bianco 124 €
Martini Riserva Speciale
Ambrato/ Rubino / Bitter 95 €

CORDIALS & LIQUEURS 40 ml

Jägermeister 88 €
Averna Amaro Siciliano 89 €
Amaro Montenegro 85 €
Amaro Nonino Quintessentia 105 €
Fernet-Brenca 85 €
Campari 92 €
Aperol Aperetivo 99 €
Sambuca Antica Classic 88 €
Baileys The Original 88 €
Marrie Brizzard 73 €
Frangelico 99 €
Cointreau 92 €

CIDER

Cider 2019 Cuvee
330/750 ml 137/315 €
Perry Cider
750 ml 415 €
Black Currant Sparkling Mead
750ml 415 €

