



Antipasto

Insalata Mista (VG) (GF) (NF)

Carrot, cucumber, Borettana onions, lettuce, arugula, cherry tomato, citrus vinaigrette

Insalata del Giardino (V) (GF) (NF) (D)

Radicchio di Chioggia, fennel, sliced citrus, orange sauce

Pomodoro Burrata Caprese (V) (NF)

Sliced tomatoes, cherry tomatoes, burrata cheese, basil oil

Parmigiana (V) (NF) (D)

Eggplant, pomodoro sauce, pesto, Parmigiano Reggiano cream, carasou bread, arugula salad

Manzo Tonnato (GF) (D) (NF)

Beef tenderloin, creamy tuna, fried caper, celery, arugula

Primo Piatto

Crema di Pomodoro Arrosto con Ricotta (V) (NF) (D)

Roasted tomatoes, ricotta cheese, basil oil, crispy focaccia

Cacciucco alla Livornese (NF)

Squid, octopus, mussel, clam, shrimp, fish, pomodoro, foccacia bread

Tagliatelle alla Puttanesca (V) (NF) (D) (S)

Fresh tagliatelle, pomodoro sauce, Leccino olive, capers, anchovies, basil, Pecorino cheese, peperoncino

Cacio e Pepe al Tavolo (V) (NF) (D) (S)

Bronzo square spaghetti, creamy pecorino cheese, pimienta negra

Linguine alle Vongole (NF)

Pacific clams, lemon and Italian parsley

Chicche di Patate alla siciliana (NF) (D)

Chicche di patate, pomodoro sauce, Sicilian salchicha, provolone cheese, basil

Risotto Vegetariano (V) (D) (GF)

Carnaroli rice, asparagus, mushrooms and pistachio nuts

Risotto Frutti di Mare (D) (NF) (GF)

Carnaroli rice, prawns, squid, mussels, clams, octopus and shrimp

Secondo Piatto

Filetto di Branzino (NF) (D) (GF)

Sea bass fillet, cauliflower puree, mini zucchini, raisins, mint, roasted artichoke, served with tomato sauce alla puttanesca

Tagliata di Angus (NF) (D) (GF)

Skirt steak, roasted potatoes, balsamic demi-glace, accompanied by arugula salad and Grana Padano cheese

Pechuga di Pollo Farcita alla Ricotta (D) (GF)

Chicken breast stuffed with ricotta cheese, mashed potato, mini candied carrots, sautéed asparagus, arugula with lemon demi-glace

Polpo alla Griglia (NF) (GF) (S)

Grilled octopus accompanied by roasted potatoes, sautéed green beans and bell pepper couli

*"Most of our products come from the local seasonal market,
the animals are grass-fed and the fishes come from small boats"*



Pizza

Margherita (V) (D) (NF)

Tomato sauce, mozzarella, fresh basil

Diavola (NF) (D) (S)

Tomato sauce, mozzarella, spicy salami, fresh arugula

Tartufo (NF) (D)

Black truffle sauce, provolone, bresaola, fresh arugula

Quattro Stagioni (NF) (D)

Tomato sauce, fresh mozzarella, cotto ham, artichokes, Leccino olives, seasonal mushrooms

Pepperoni (NF) (D) (S)

Tomato sauce, mozzarella, pepperoni

Formaggio e frutta

Tagliere di Formaggi (V) (D)

Selection of Italian cheeses: gorgonzola, pecorino, Grana Padano, provolone, accompanied by berries, nuts and honey

Salumi e Formaggi (D) (S)

Mixed cold cuts and cheeses: spicy salami, bresaola, prosciutto San Daniele, cotto ham, gorgonzola, provolone, Grana Padano, pecorino served with homemade red fruit jam and grisinis

Dolce

Affogato al Caffé (V) (NF) (D)

Vanilla ice cream dipped in coffee espresso, butter cookie

Tiramisú (V) (NF) (D)

Sponge cake dipped in Costa Rican coffee, mascarpone mousse with marsala, coffee ice cream, cocoa powder

Brontolino (V) (D)

Three small profiteroles filled with chocolate, pistachio textures, hot chocolate sauce

Tartufo (V) (D) (GF)

Cocoa biscuit, hazelnut ice cream sauce, chocolate mousse. Served with vanilla custard.

Gelato glaseado (V) (D)

Passion fruit and pineapple sorbet, mascarpone whipped cream, cookies, caramelized pecans, chocolate sauce

Selection of seasonal ice cream or sorbet

Chef's suggestion:

Cantine Pellegrino Passito, Liquoroso, Pantelleria DOC, Italy

Taxes are not included

(V) Vegetarian | (VG) Vegan | (NF) Nuts free | (S) Spicy

(D) Contain Dairy | (GF) Gluten free

