

Antipasti

Carpaccio di Manzo



Thin slices of beef marinated in extra virgin olive oil
Accompanied with Parmesan cheese
Fresh capers and arugula scented a touch of white truffle oil

Duo di Carpaccio



Duo of fish carpaccio with sea bass and salmon
Served with roasted bell pepper and a balsamic vinaigrette

Bruschetta Tradicional

Roasted garlic toast topped with tomatoes, olive and basil
Marinated in olive oil with prosciutto ham

Mille di Portobello E Provolone



Portobello mushrooms filled with black truffle "Duxelle"
Served with Provolone cheese over fresh organic lettuce

Calamari al Vino Bianco



Homemade polenta accompanied by squid sautéed in white wine Pinot-Grigio
Served with a tomatoes "concasse"

Casserole Cozzo E Pomodoro



Fresh black mussels sautéed with seasonal tomatoes and a white wine reduction sauce
Tossed with a hint of fresh basil from our garden

Insalata

Insalata de Granchio Pomodorini

Mixed organic lettuce and sundried tomatoes accompanied by a warm Moro crab cake
Served with a sweet exotic fruits vinaigrette

Caprese A Ventaglio con Mozzarella



Fresh mozzarella served with sliced tomato, scented oil, balsamic vinegar, extra virgin olive flavored fresh basil

Insalata Organicas



Caramelized apple and pear with a white "Moscatto de Asti" wine
Served with a mixed organic lettuce Gorgonzola cheese and raspberry vinaigrette

Insalata di Mare

Fresh seafood marinated in olive oil with lemon and fresh herbs from our garden
Accompanied by gratin wholemeal toast

Zuppe

Zuppa Di Sparagi

Fresh green asparagus cream served with roasted almonds

Minestrone Al Pesto

Organic vegetables au pesto, served with a mini home made ravioli

Pasta

Penne All' arabiata E Fromaggio

Penne tossed with homemade spicy tomato sauce
Served with Parmesan shavings

Spaguetti Alla Parmesana E Gamberri

Spaguetti served with fresh spring onion and crusty bacon sautéed with giant shrimp and Parmeginao cheese

Tradiciónal Fettuccini Carbonara

Fettuccine pasta served with bacon and onion, topped with egg and Parmegiano cheese

Cannelloni Dei Chef

Cannelloni stuffed with Moro crab and shrimp
Served with a tomato and Lambrusco wine reduction

Antica Ricetta Della Lasagna Fatta In Casa

The original recipe for lasagna pasta with beef ragout

Lasagna Di Verdura Di Stagione

Lasagna with fresh seasonal vegetables baked "to perfection", Served with a tomato reduction

Risotti

Al Funghi

Mushroom risotto and red wine served with Provolone cheese

Di Gamberetti

White risotto served with shrimp marinated in white wine and onion

Di Pimientos

Served with homemade scented mushrooms and peppers with truffle oil

Di Crostacei

Risotto served with a shellfish "ratatouille" and white wine
Accompanied by Parmegiano cheese "Gran Padano"

Pesce E Frutti Di Mare

Filetto Di Salmón Al Forno

Fresh salmon fillet baked with herbs served on a ratatouille of vegetables

Gamberi E Cape Santa

Scallops "Lion Paw" and shrimp wrapped with grill prosciutto
Served with a pepper sauce with roasted baby tomatoes

Pesca Del Giorno

Fresh catch of the day cooked to perfection with garlic butter
Served with a duo of green and black "tapenade" accompanied by an eggplant caviar
Perfumed with a reduction of vegetables and fine herbs from the Aosta Valley

Carni

Filete De Manzo Rossini

Beef filet mignon flamed with cognac accompanied by a tender piece of "Foie Gras" of duck liver
Served with a traditional "Perigourdine" sauce

Maiale Portofino

Pork "Tournedos" wrapped with bacon served with a Marsala wine creamy sauce
Sundried tomatoes and roasted pine nuts

Agnello Di Arrosto al succo

Ossobuco lamb perfectly cooked with fresh fine herbs served with a risotto with mushrooms in white wine

Saltimboca Di Vitello Alla Romana

Saltimbocca of veal baked with mozzarella and provolone cheese with ham
Scented with a fresh tomato sauce flavored with thyme

Pollo a la parmesana

Breast of chicken parmesan with reduced scented tomato with basil and oregano
Accompanied by fusilli pasta with sauteed vegetables

Dolce

Carpaccio Dell' Ananas

Pineapple carpaccio marinated with Limoncello served with homemade coconut yogurt
Accompanied by white cheese and blackberries ice cream

Tiramisu' Piemontese Della Casa

Classic homemade tiramisú

Uve Alla Grappa

White grapes marinated with Grappa and syrup served with vanilla ice cream

Vesuvio Di Cioccolate

Chocolate "Moelleux" served warm
Accompanied by a "Bourbon" vanilla and white chocolate foam

Assortimento Di Profiteroles

Profiterole filled with homemade sorbets:
Mango, coconut and strawberry
Perfumed with a warm chocolate reduction

**Do not hesitate to ask our waiters for more information
Regarding Gluten Free or Vegetarian meals**

Gluten Free



Vegetarian

