Aperitivo

3 Aperitivo for 13.9 6 Aperitivo for 19.9

Caponata Roasted eggplant Grilled mushrooms Candied cherry tomatoes Marinated cherry tomatoes Marinated artichoke hearts Pitted Olives Grilled peppers

> Parma Ham Pistachio mortadella Truffle sausage Rostello with herbs Bresaola Smocked salmon

Stracciatella with fig Gorgonzola Smocked scamorza Brie de Meaux apricot

Hazelnuts with truffle

Boards



⁷ Mixed **21.9** (Burrata, Parma ham, bresaola, truffle sausage, taleggio, brie de Meaux apricot)

Charcuterie 18.9 (Parma ham, bresaola, truffle sausage, rostello with herbs, mortadella with pistachio)

Vegetables **19.9** (Marinated cherry tomatoes, roaste eggplant, grilled peppers, caponata, marinated artichoke hearts. pitted olives)

[©] Cheeses **20.9** (Burrata, gorgonzola, stracciatella with fig, matured parmesan, smoked scamorza)

& Antipasti

Burrata 8.9

Stracciatella with fig **10.9**

V Bruschettas trio 8.5 (Mozzarella di bufala, truffle, parma ham)

Vitello tonato **12.9**

Cherries tomatoes and mozzarella di bufala balls 9.9

Signer.

Dishes

Chicken Liberta **17.5** (Roasted chiken breast, cream sauce, garlic, and shallot, cherry tomatoes and baby spinach, rice)

Veal saltimbocca **19.9** (Veal cutlet with Parma ham. white wine and sage cream sauce, linguine)

Chicken al funghi 16.9 (Mushroom and Porto sauce, roasted chiken breast, arilled mushrooms. rice)

Salmon filet with cream 18.9 (Salmon filet, cream sauce, dill, rice)

[♥] Parmigiana **16.5** (Eggplants mille feuilles, small italian salad)

Beef carpaccio and burrata **18.9** (Thin slices of raw beef, balsamic cream. burrata. small Italian salad)

[₩] Heirloom tomatoes

and mozzarella 16.5 (Slices of tomatoes old and bufala mozzarella. basil. balsamic cream)

Salads

Burrata 16.5 (Rocket, cherry tomatoes, cherry tomatoes candied, walnuts, roasted peaches, burrata)

Caesar **16.9** (Iceberg lettuce, roasted chiken, poached egg, cherry tomatoes, croons of bread, fried onions, matured parmesan)

Goat cheese 16.9 (Rocket, goat cheese, cherry tomatoes, roasted peaches, walnuts, yellow beetroot)

Parma 17.5 (Rocket, ham Parma, cherry tomatoes, *vellow beetroot, pine nuts, matured parmesan)*

Salmon 17.9 (Mash, marinated salmon, avocado, pomegranate, radishes, mango, cherry tomatoes, sesame seeds)

Dish of the week Staff.

14.9

193

Pasta

PRAvioli with porcini mushrooms al funghi sauce 16.9 (Ravioli stuffed with porcini mushrooms and porto sauce, grilled mushrooms, matured parmesan)

Tagliatelle with salmon 18.9 (Cream, smoked salmon, cherry tomatoes, baby spinach, matured parmesan)

Mafaldine red pesto and burrata **18.5** (Red pesto, burrata, candied cherry tomatoes, crushed hazelnuts)

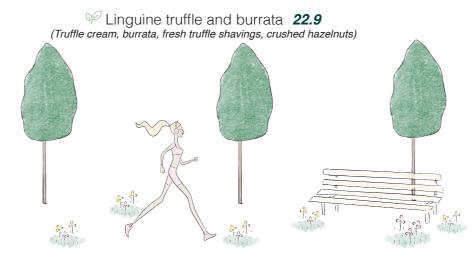
[₩] Linguine verdure **15.9** (Fried vegetables : roasted eggplant, red onions, cherry tomatoes, grilled peppers, garlic, grilled mushrooms, matured parmesan)

[♥] Gnocchi Tuscane **17.9** (Cream, white wine, garlic and shallot sauce, cherry tomatoes, baby spinach)

Gnocchi with tomato sauce and stracciatella 16.9 (Cooked tomato sauce, stracciatella, basil)

Rigatoni with truffle and chicken **20.9** (Roasted chicken fillets, truffle sauce, fresh truffle shavings, crushed hazelnuts)

Spinach and ricotta ravioli with tomato sauce **17.5** (Ravioli stuffed with spinach and ricotta, cooked tomato sauce)



(unch menu

(From 11:30 a.m. to 3:00 p.m. excluding weekends and public holidavs)

Starter + Main course

or Main course + Dessert 18.5

Starter + Main course + Dessert 22.9 (of vour choice)

> Burrata Stracciatella with fig Bruschetta trio

Gnocchi tomato sauce and stracciatella Chicken Liberta Salad Burrata Dish of the week

Chocolate Lava Cake and vanilla ice crean Affogato Strawberry melba

Bambino

(For children until 12 years old) Rigatoni tomato sauce Vanilla ice cream 13.9 = Favorite team

Check allergens

S.

= Vegetarian

Desjerts

(All our desserts are homemade)

Brie de Meaux apricot **8.5** \heartsuit Bowl of strawberries with whipped cream 9 Coffee Tiramisu 7.9 Strawberry melba 8.5 ♥ Chocolate Lava Cake and vanilla ice cream 7.9 French toast 8 Gourmet coffee 9.9 Affogato 7.5

> To Share Fruit pavlova red 18.9

Happy Hour

(Monday to Friday, 5 p.m. to 8 p.m. excluding public holidays)

Pint of blond beer or Mojito/Spritz or Glass of white wine Bruschetta 8.9 or Parma Ham 10.9 ou

Burrata 12.9