

## 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

♥ 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**

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

Vitello tonato **12.9**

Cherries tomatoes and mozzarella di bufala balls **9.9**

## Dishes

Chicken Liberta **17.5**  
(Roasted chicken 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 chicken breast, grilled 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)



Dish of the week  
**14.9**

## Salads

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

Caesar **16.9**  
(Iceberg lettuce, roasted chicken, 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, yellow beetroot, pine nuts, matured parmesan)

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

## Pasta

🌿 Ravioli 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 Tuscani **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)

🌿 Linguine truffle and burrata **22.9**  
(Truffle cream, burrata, fresh truffle shavings, crushed hazelnuts)



## Lunch menu

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

Starter + Main course  
or Main course + Dessert **18.5**  
Starter + Main course + Dessert **22.9**  
(of your 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 cream  
Affogato  
Strawberry melba

## Bambino

(For children until 12 years old)

Rigatoni tomato sauce  
+  
Vanilla ice cream  
**13.9**



Check allergens

♥ = Favorite team  
🌿 = Vegetarian

## Desserts

(All our desserts are homemade)

Brie de Meaux apricot **8.5**  
♥ 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**