



## a p p e t i z e r s

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Bruschetta with fresh tomato & basil leaves

Bruschetta with Milano salami, grilled zucchini, sautéed mushrooms, rucola & gorgonzola cheese

Bruschetta with shrimp, fresh tomato, mozzarella cheese & bacon

Prosciutto with dried figs, melon, peach jam & spicy provolone cheese

Fresh steamed mussels in white wine & tomato velouté sauce

Sautéed portobello mushroom served with goat cheese, red pepper purée, roasted tomato  
& fresh thyme

## s a l a d s

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Rucola salad with fennel flakes, ricotta cheese soufflé, cherry tomato, sun-dried figs, walnuts,  
capers & raspberry vinaigrette

Salad with spinach, rucola, fresh mushrooms, endive, bresaola, pecorino cheese  
& balsamic dressing with garlic

Salad with grilled chicken fillet, croutons, parmesan cheese flakes, pine nuts & cherry tomato,  
with olive oil & spicy mustard with honey dressing

Salad with grilled shrimp, beetroot & fennel flakes, with apple vinegar & orange dressing

Caprese salad with buffalo mozzarella cheese, tomato, olive oil & basil leaves

## r i s o t t o

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Risotto with asparagus, porcini mushrooms & parmesan cheese

Risotto with black rice & shrimp

## p a s t a

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Spaghetti with minced beef & parmesan cheese

Penne tricolore with fresh tomato, mozzarella cheese & basil leaves

Tagliatelle with spinach pesto, shrimp & cherry tomato

Pappardelle with chicken fillets, porcini mushrooms, fresh thyme & truffle oil

Rigatoni Carbonara

Linguine with shrimp, crayfish & mussels, in tomato sauce with saffron

Mafaldine with lobster, truffle & lobster velouté sauce

All pasta dishes may also be prepared with gluten free pasta, by notifying the restaurant's supervisor.

## f r e s h p a s t a

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Ravioli with porcini mushrooms, goat cheese & vanilla cream

Ravioloni with spinach, ricotta cream, speck & cherry tomato

Gnocchi with fresh tomato & mozzarella cheese

Gnocchi with gorgonzola cheese

## s e a f o o d

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Fresh grilled grouper in fish velouté, served with seasonal greens & lemon juice

Fresh grilled salmon with butter flavored with fresh herbs, served with rucola  
& cherry tomato salad

## m e a t

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Veal tagliata with goat cheese, rucola, sautéed cherry tomato & baby spinach

Grilled chicken fillet with mushroom cream & baby potatoes

Grilled French cut lamb chops with eggplant al parmigiano & baby potatoes

Veal fillet with mushrooms, mashed potatoes, fresh asparagus & truffle aroma

## d e s s e r t s

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Tiramisu

Crème brûlée

Chocolate soufflé

Panna cotta with fresh Madagascar vanilla & strawberries, marinated in Grand Marnier