



### ANTIPASTI

Prosciutto di Parma 24 months and imported fresh Burrata	24
Crudo of Hamachi with black Kaluga caviar, edible gold leaf, and black truffle	35
Octopus Carpaccio with grapefruit and orange segments	26
Zucchini Parmigiana with smoked Mozzarella and tomato sauce	26
Sautéed Mussels and Clams	28
Red Shrimps carpaccio with lime and pepperoncino	30
Citrus marinated Salmon served with black Caviar and basil sauce	30

### SALADS

Baby Gems with anchovies, shaved Grana Padano, breadcrumbs, served with garlic dressing	16
Arugula with orange, asparagus, black olives, served with honey olive oil dressing	16
Radicchio, endive, artichoke, and shaved Pecorino Toscano with balsamic dressing	16

### SOUP

Soup of the day	M/P
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### PRIMI PIATTI

Ziti with classic Italian meat ragout with Grana Padano	30
Paccheri allo "Scarpariello" with cherry tomatoes and Pecorino Romano	28
Handmade Gnocchi with Radicchio and Gorgonzola	28
Linguine with Manila clams in white wine sauce	35
Spaghetti with Shrimps served with Broccoli pesto	38
Risotto "mantecato" with lobster and black truffle	58
Risotto with Parmigiano and Prosecco	30
Pappardelle with mini meatballs slow cooked tomato sauce	28



### SECONDI PIATTI

Grilled Shrimps served with mix green salad	38
Monkfish and Shrimps with Asparagus served in saffron sauce	48
Duck Breast with cherry sauce, potato croquette	56
Veal Ossobuco with Risotto Milanese	56
Veal scaloppine with broccoli served in light Gavi wine sauce	48

### CONTORNI

Fresh Gratinated Asparagus	12
Lightly Sautéed Spinach with a touch of garlic olive oil	12
Roasted Rainbow Potatoes	12
Truffle Fries	14

### DESSERT

Chocolate Bonet and Amaretti	14
Crème Brulee with berries	14
Rhum sponge cake Baba'	14
Custard Vanilla Pannacotta served with berries sauce	14
Cannolo stuffed with pistacchio ricotta cream	14

EXECUTIVE CHEF ANTONIO SAVINO

