





Mediterranean Appetizers

ARANCINI FUNGHI DI BOSCO Rice balls stuffed with Assorted Mushrooms, Arugula, Parmesan Flakes Spinach Sauce and Cheese	3 9 5
BURRATA  Burrata Cheese with Cherry Tomato Arugula and Original Pesto a la Genovese	4 9 5
CUORE CROCCANTE Heart of Lettuce, Parmeggiano Reggiano Cheese Slices Bruschetta with Anchovies, Capers and Lemon Zest Traditional Caesar Dressing	3 0 0
INSALATA DI ANATRA AFFUMICATA Smoked Duck Magret Salad, Marinated Peaches, Oporto Figs Hazelnuts, Raspberry Vinaigrette	4 8 0
INSALATA GRIGLIATA DI PULPO Grilled Octopus Tentacles Baby Potato Salad with a touch of Arrabiata Sauce	4 8 0
WAGYU CARPACCIO Fine Slices of Wagyu Green Salad, Dry Mushrooms, Black Truffle and Cipriani Sauce	8 2 0
PARMESAN EGGPLANT  Breaded Eggplant Slices with Tomato Marinated with Garlic, Basil Mozzarella Cheese, Olive Oil, Tomato Sauce and Pesto	3 2 0
VEGANO Variety of Glazed Vegetables, Cherry Tomato Purée Hummus, Macadamia Nut and Almond Cheese	3 6 0

Soups

CREMA DI CROSTACEI Shellfish Bisque, Two Colors Ravioli stuffed with Lobster Sage Aroma	3 9 5
CREMA DI POMODORO Roasted Tomatoes with a Touch of Basil, Crisp Bread and Goat Cheese	2 3 5
GAZPACHO GHIACCIATA  Cold Tomato Soup with Fresh Basil Red Bell Pepper	2 3 5

Wood Oven Pizza

PROSCIUTTO E RUCCOLA Tomato Sauce, Mozzarella Cheese, Iberian Ham, Grana Padano Cheese Burrata Cheese, Arugula Baby, Cherry Tomato Olive Oil, Basil	4 9 5
FRUTTI DI MARE Tomato Sauce, Mozzarella Cheese, Mussels, Shrimp, Squid, Octopus Scallops, Parsley and Garlic with a Touch of Arrabiata Sauce	4 9 5
NIZUC  Tomato Sauce, Mozzarella Cheese, Burrata Cheese and Cherry Tomato	3 4 0
PASTOR Tomato Sauce, Oaxaca and Mozzarella Cheese, Pork Pastor Style, Onions Pineapple and Coriander	3 3 0
PIZZA BIANCA Mascarpone Cheese Sauce, Spinach and Mozzarella Sautéed with Garlic Grilled Portobello Mushroom, Onion and Grated Parmeggiano Reggiano Cheese	3 3 0
QUATRO FORMAGGI Tomato Sauce, Mozzarella, Swiss, Parmesan and Gorgonzola Cheese	3 9 5



Pastas

CLASICO	470
Homemade Ravioli Stuffed with Ricotta Cheese and Spinach, Sautéed with Butter and Sage, Tomato Sauce and Parmeggiano Cloud	
GNOCCHI MASCARPONE AND MUSHROOMS	470
Homemade Gnocchi with Mascarpone Creamy Sauce and a Variety of Four Mushrooms: Porcini, Nameco, Volvariella and Boletus	
LASAGNA	360
Spinach Pasta, Bolognese, Bechamel Sauce, Parmesan and Mozzarella Cheese	
CONCHIGLIONI FARCITI ALL ANATRA	550
Conchiglioni Stuffed with Duck and Vegetables Gratined with Grana Padano Cheese and Bechamel	
PENNE SORRENTINA 	275
Tomato Sauce, Parmesan Cheese and Mozzarella Cheese	
VEGETARIAN RISOTTO	550
Risotto with Sautéed Vegetables, Creamed with Brie Cheese Fresh Vegetables with Lemon	
FETTUCCHINE FRUTTI DI MARE	550
Fresh Spinach Pasta, Sautéed Seafood with Pomodoro and Peperoncino	
TAGLIOLINI AL PESTO E SCAMPI	680
Shrimps with White Wine Butter Accompanied with Homemade Genovese Pesto Pasta	

Main Course

CHICKEN PARMIGGIANA	490
Parmesan Chicken Breast Accompanied with Mashed Potatoes and Steamed Baby Vegetables	
CODA D'ARAGOSTA	945
Lobster Tail Grilled with Bearnaise Sauce Homemade Tagliolini with Arabbiate Sauce	
FILETTO DI MANZO	1,200
Angus Beef Fillet, Potato Gratin, Provençal Tomato Garlic Puree and Mediterranean Sauce	
SALMONE WITH CAPONATA SICILIANA	650
Baked Salmon with Traditional Caponata Accompanied with Saffron Potatoes and Capers Sauce	
STRACOTTO DI MANZO	750
Short Rib Cooked at Low Temperature Creamy Polenta with Real Lemon, Cooking Juice	
TONNO ALLE NOCCIOLE	650
Tuna Loin with Hazelnut and Parsley Crust, Carrot Mousseline Butter Vegetables and Orange Sauce	
CERNIA AL ZAFFERANO	985
Totoaba Glazed with Saffron Sauce, Asparagus Flan Tender Artichokes and Crispy Iberian	