

STARTERS

Gli antipasti

ITALIAN TASTING PLATTER everyday a bit different	89
CAPRESE mozzarella fresca, maggie tomato, red onion and micro basil	54
CHEESE AND ALMOND CIGAR pepper goat yogurt	58
ARANCINI AI FORMAGGI scorched tomato, garlic, olive oil and parmesan	58
BRIE & NUTS BRUSCHETTA butter, cherry tomato jam and arugula	54
BEET TORTELLINI goat cheese, roasted beet and cream	58/84
DRUM FISH CEVICHE * herbs and lime vinaigrette, Brynza cheese, radish and chili	69
SEA FISH BRUSCHETTA * chili pepper cream, roasted pistachio, seasonal fruit and herbs	69
BURRATA PANZANELLA fresh and cherry tomato, kalamata olive, red onion, toasted bread, basil and balsamic	78
TUNA BRUSCHETTA * labneh, fresh herbs and chopped kalamata olive	69
POLENTA creamed corn with parmesan, stir-fried portobello mushrooms	54
SPICY TUNA * raw red tuna, chili pepper and Italian tomato bread	74

FROM THE OVEN

Dal forno

FOCACCIA DELLA CASA olive oil, balsamic vinegar, garlic confit	46
POMODORO FOCACCIA cherry tomato, mozzarella, thyme, garlic and Atlantic sea salt	54
TARTUFO FOCACCIA cream, truffle and roasted forest mushroom	64
CHEF'S PIZZA buffalo mozzarella, Italian tomato and fresh basil	76
BIANCA PIZZA crème fraiche, mozzarella and parmesan	74
POLENTA PIZZA bechamel, mozzarella, mushroom, truffle and parmesan	79
PESTO & GOAT CHEESE PIZZA mozzarella, balsamic and fresh arugula	79
MARGHERITA PIZZA mozzarella and italian tomato sauce	69

SALADS

Le insalate

VENETIAN endive, lettuce mix, fresh beet, sweet mixed nut, fried feta cheese in honey and lemon vinaigrette	74
CAESAR lettuce mix, croutons, soft egg and parmesan	69
ITALIAN lettuce, cucumber, tomato, red onion, oregano and feta in olive oil and lemon dressing	69
ROMAN crispy leaves mix, cherry tomato, roasted forest mushroom in balsamic, candied pecan, goat cheese and parmesan aioli	76
ISABELLA endive leaves, lettuce, seasonal fruit, walnuts and blue cheese/feta cheese in honey lemon vinaigrette	74

PASTA

La pasta

TAGLIATELLE tomato sauce rosé aglio e olio	69
TAGLIATELLE cream and mushroom	76
CARBONARA BUCATINI * red tuna, cream, garlic confit, black pepper, parmesan, arugula and egg yolk	79
SALMON BUCATINI * cream, white wine and scallions	79
DIABLO MELANZANA PAPPARDELLE tomato sauce, garlic, roasted eggplant, kalamata olive, spicy green chilli, parsley and parmesan	79
SWEET POTATO & SPINACH PAPPARDELLE cream and garlic confit	76

CHEF'S SPECIALS

Dalla chef

POLENTA PELLINI shallot confectionery, cream, white wine and roasted Brie	84
FUNGHI E RICOTTA TORTELLINI shimeji mushroom, cream, red wine, butter and crème fraiche	84
CHEESE RAVIOLI bianca cream and garlic	79
CRÈME FRAICHE AGNOLOTTI citrus butter, cream, sun-dried cherry tomato	86
RICOTTA & SPINACH RAVIOLO cream, spinach and green oil	82
MUSHROOM RISOTTO truffle and parmesan	82
GNOCCHI orange vegetable sauce, cream and crispy carrot	82
CHEESE CANNELLONI tomato butter and mozzarella	82
ORANGE VEGETABLES RAVIOLI tabun roasted sweet potato, garlic confit, white wine, spinach leaves and mascarpone	84

FISH

Il pesce

SALMON FILLET open lasagna, caponata sauce and Bok choy	128
SEA BREAM FILLET * gnocchi, tomato butter, white wine and sage	128
DRUM FISH FILLET * cream, funghi tortellini, white wine, forest mushroom, chestnut and green vegetables	138
WHOLE FISH roasted garden vegetables and Luciana's salsa	149

ROASTED GARDEN VEGETABLES ON DEMAND

SOFT DRINKS

Coca-Cola / Cola Zero	15
Sprite / Sprite Zero	15
Fanta	15
Fuze tea	15
Apple cider	17
Ferrarelle	13/26
Neviot mineral water	13/26
Orange juice	15
Lemonade	15
Grape juice	15
Cold coffee	18
Fruit shake	29
Crushed lemon-mint	24
Ice coffee	24

HOT DRINKS

Espresso / Double	10/12
Cappuccino	14/16
Americano	12
Cortado	12
Affogato	18
Hot Chocolate	16
Hot Cider / alcohol	16/21
Tea / mint tea	14

BEERS

Carlsberg draft 330ml	32
Corona extra	32
Stella artois	32
Lefte blonde / brown	32



There are dishes that contain fish and milk together

