

À LA CARTE MENU

- Ingredients -

STARTERS

SAUTÈ DI VONGOLE ALL'ARANCIA

EVO oil, clams, oranges, garlic, thyme, pink salt, pepper

CROSTINO CON LARDO DI COLONNATA, MARMELLATA D'ARANCIA AMARA E ZENZERO

EVO oil, bread, lardo di Colonnata, bitter orange marmalade, ginger, pink salt, white pepper

GAMBERI IN SALSA COCKTAIL

EVO oil, shrimp, mayonnaise, ketchup, mustard, Worcestershire sauce, cognac

FUNGHI RIPIENI DI GAMBERI, MASCARPONE E SPINACI

EVO oil, mushrooms, shrimp, Mascarpone cheese, spinach, pink salt, pepper

PEPERONI GRIGLIATI E ACCIUGHE DI CANTABRICO

EVO oil, peppers, anchovy fillets, pine nuts, parsley, garlic, fresh chili pepper, pink salt, pepper

CAPESENTA GRIGLIATA AL BURRO & TIMO

Scallops, butter, thyme, pink salt, pepper

TAGLIERE DI SALUMI & FORMAGGI ITALIANI

Pork, milk, salt, pepper, flavourings

STRACCIATELLA DI BUFALA CON ACCIUGHE DI CANTABRICO

EVO oil, buffalo stracciatella, anchovies, pink salt, pepper

BURRATA CON POMODORINI & PISTACCHI

EVO oil, Burrata, cherry tomatoes, pistachios, pink salt, pepper

MOZZARELLA DI BUFALA SU FOGLIE DI LIMONE

EVO oil, buffalo mozzarella, lemon leaves, lemon zest, pink salt, pepper

CROSTINI DI GAMBERI IN SALSA DI GORGONZOLA

EVO oil, bread, prawns, Gorgonzola, parsley, pink salt, pepper

STARTERS

PARMIGIANA DI MELANZANE ALLA SICILIANA

EVO oil, aubergines, mozzarella, fresh tomato puree, Grana padano, pink salt, pepper

ARANCINI DI RISO

EVO oil, Carnaroli rice, beef and pork ragù, fresh tomato puree, peas, butter, saffron, pink salt, pepper

INVOLTINI DI BRESAOLA, MELE e YOGURT

EVO oil, beef bresaola, apples, yogurt, chives, pink salt, pepper

FIRST COURSE

RAVIOLI POLPO & TRIGLIA

EVO oil, flour, eggs, octopus, red mullet, parsley, orange zest, pink salt, pepper

RISOTTO AL NERO DI SEPPIA CON SEPIE & GAMBERI

EVO oil, Carnaroli rice, tomato sauce, squid ink, cuttlefish, shrimp, onion, garlic, lemon zest, pink salt, pepper

CANNELLONI CON BESCIAAMELLA, PROSCIUTTO CRUDO E FUNGHI PORCINI

EVO oil, flour, eggs, milk, butter, raw ham, porcini mushrooms, garlic, pink salt, pepper

PACCHERI CON SALSA AI 3 POMODORI

EVO oil, butter, Grana Padano, basil, garlic, tomatoes, pink salt, pepper

ANELLETTI AL FORNO ALLA SICILIANA

EVO oil, Sicilian anelletti pasta, tomato sauce, pork, beef, onion, carrot, celery, peas, eggplant, eggs, tomato paste, Grana Padano, bay leaf, pink salt, pepper

BUSIATE CON PESTO DI PISTACCHI AL BASILICO E SPECK

EVO oil, flour, pistachios, Grana Padano, speck, basil, lemon zest, garlic, pink salt, pepper

RISOTTO AI FRUTTI DI MARE

EVO oil, Carnaroli rice, onion, garlic, squid, clams, mussels, shrimp, butter, white wine, parsley, pink salt, pepper

SPAGHETTI CACIO E PEPE ROSA

Pecorino cheese, pink salt, pink pepper

TORTELLONI MASCARPONE E SPECK CON NOCI

EVO oil, flour, eggs, Mascarpone cheese, speck, butter, walnuts, pink salt, pepper

LINGUINE DEL PESCATORE

Butter, anchovies, bread croutons, fresh chili pepper, pink salt, pepper

LINGUINE CON CREMA DI LIMONE, PINOLI & MENTA

EVO oil, lemon, pecorino, pine nuts, mint, pink salt, pepper

TORTELLONI GAMBERI, RICOTTA E TIMO ALL'AROMA DI LIMONE

EVO oil, flour, eggs, prawns, ricotta, thyme, lemon, pink salt, pepper

PENNE CON FILETTO DI TONNO ROSSO, PISTACCHI E PEPERONCINO

EVO oil, fresh tuna, pistachios, parsley, onion, garlic, hot chilli pepper, pink salt, pepper

FIRST COURSE

TORTELLINI ALLA “BOTTURA” IN SALSA DI PARMIGIANO REGGIANO 36 MESI

EVO oil, beef, pork, raw ham, mortadella, flour, eggs, Parmigiano Reggiano

PENNE CON FUNGHI, PISELLI E TALEGGIO

EVO oil, mushrooms, peas, Taleggio cheese, parsley, garlic, pink salt, pepper

RISOTTO AL PROSECCO CON TARTUFO NERO

EVO oil, Carnaroli rice, meat broth, onion, garlic, carrot, extra dry Prosecco wine, butter, fresh black truffle flakes, pink salt, pepper

TORTIGLIONI QUADRATI GORGONZOLA, CURRY, FUNGHI & NOCI

EVO oil, square tortiglioni, Gorgonzola cheese, curry, fresh mushrooms, walnuts, pink salt, pepper

TORTELLINI IN BRODO

EVO oil, beef, pork, raw ham, mortadella, Grana padano, flour, eggs, meat broth, onion, garlic, carrot, pink salt, pepper

TORTIGLIONI QUADRATI CON POMODORINI, ACCIUGHE & PISTACCHI

EVO oil, square tortiglioni, cherry tomatoes, anchovies, pistachios, pink salt, pepper

BUSIATE AL PESTO TRAPANESE

EVO oil, almonds, tomato, garlic, basil, Pecorino cheese, flour, pink salt, pepper

RAVIOLI AL CACAO RIPIENI DI MASCARPONE, GORGONZOLA IN SALSA DI BURRO & NOCI

EVO oil, flour, eggs, cocoa, Mascarpone cheese, Gorgonzola cheese, walnuts, butter, pink salt, pepper

RISOTTO ASPARAGI E FRAGOLE

EVO oil, Carnaroli rice, fresh asparagus, strawberries, meat broth, onion, carrot, garlic, butter, pink salt, pepper

GNOCCHI ALLA SORRENTINA IN SALSA DI POMODORO & MOZZARELLA DI BUFALA

EVO oil, potatoes, eggs, flour, nutmeg, Grana padano, fresh tomato sauce, buffalo mozzarella, basil, pink salt, pepper

RISOTTO ALLE LENTICCHIE

EVO oil, Carnaroli rice, lentils, meat broth, onion, garlic, carrots, bay leaf, tomato puree, pink salt, pepper

FIRST COURSE

SPAGHETTI MELANZANE, POMODORINI & COZZE

EVO oil, square spaghetti n° 1, aubergines, fresh mussels, cherry tomatoes, garlic, parsley, pink salt, pepper

RAVIOLI VERDI AGLI SPINACI CON RIPIENO DI RICOTTA

EVO oil, flour, eggs, spinach, fresh ricotta cheese, butter, pink salt, pepper

SECOND COURSE

ARROSTO DI MAIALE CON PANCETTA E FONTINA IN SALSA DI MARSALA

Butter, pork, Fontina cheese, bacon, Marsala wine, pink salt, pepper

TARTARE DI TONNO CON ARANCIA E BASILICO

EVO oil, tuna, orange, basil, sesame, pink salt, pepper

RANA PESCATRICE AL FORNO CON PINOLI E UVA SULTANINA

EVO oil, monkfish, pine nuts, sultanas, pink salt, pepper

FRITTO MISTO DI PESCE ALLA MEDITERRANEA

EVO oil, seasonal fish, semolina

BRASATO AL BAROLO CON POLENTA

EVO oil, beef, meat broth, Barolo wine, onion, garlic, carrot, celery, corn flour, butter, pink salt, pepper, aromatic spices: cinnamon, bay leaf, cloves, Rosemary

GAMBERONI IN CREMA DI GORGONZOLA CON TARTUFO NERO

EVO oil, fresh prawns, Gorgonzola cheese, garlic, fresh black truffle flakes, parsley, pink salt, pepper

TONNO ALLA GRIGLIA CON CIPOLLA CARAMELLATA IN SALSA D'ARANCIA E SEMI DI PAPAVERO

EVO oil, fresh tuna fillet, wine vinegar, sugar, red onion, orange, poppy seeds, pink salt, pepper

COSTATA DI MANZO ALLA GRIGLIA

EVO oil, organic beef rib, pink salt, pepper

TORTINO DI POLENTA CON GORGONZOLA E MELANZANE ALLA GRIGLIA

EVO oil, corn flour, Gorgonzola cheese, butter, aubergines, garlic, pink salt, pepper

LESSO DI MANZO IN SALSA VERDE

EVO oil, beef, meat broth, onion, garlic, carrot, celery, aromatic spices: bay leaf, cloves, thyme, parsley, pink salt, pepper.

Green sauce: anchovies, egg yolk, parsley, breadcrumbs, capers, vinegar, pink salt, pepper

UOVO AL TUORLO TENERO IN CESTINO DI GRANA PADANO CON FUNGHI PORCINI

EVO oil, eggs, butter, Grana padano, fresh dried porcini mushrooms, parsley, garlic

SECOND COURSE

FIorentina alla griglia con purè di patate in salsa di burro alle erbe

EVO oil, sirloin beef, potatoes, milk, nutmeg, Grana Padano, butter, aromatic herbs, pink salt, pepper

Arrostito di maiale alla birra

EVO oil, pork fillet, light beer, bacon, onion, celery, sage, fennel seeds, juniper berries, rosemary, garlic, carrots, pink salt, pepper

Costolette d'agnello ai pistacchi in salsa di piselli

EVO oil, organic lamb chops, breadcrumbs, Grana padano, eggs, pistachios, pink salt, pepper.

Pea sauce: green peas, garlic, butter, pink salt, pepper

Scaloppine di vitello al Marsala

EVO oil, organic veal cut, flour, thyme, sage, bay leaf, butter, Marsala wine

SIDE DISH

PERE E GORGONZOLA

Extra virgin olive oil, pears, Gorgonzola cheese, thyme, honey, pink salt, pepper

FINOCCHI GRIGLIATI CON OLIVE & ACCIUGHE

EVO oil, fennel, olives, anchovies, parsley, garlic, pink salt, pepper

INSALATA DI CAVOLO CON NOCI E MELOGRANO IN SALSA DI LIMONE

EVO oil, cabbage, pomegranate, walnuts, lemon, pink salt, pepper

CARCIOFI ALLA ROMANA

EVO oil, artichokes, white wine, garlic, parsley, mint, pink salt, pepper

CAPONATA DI MELANZANE ALLA SICILIANA

EVO oil, aubergine, olives, capers, celery, onion, fresh tomato sauce, wine vinegar, sugar, pink salt, pepper

ZUCCA AL FORNO AL ROSMARINO

EVO oil, pumpkin, rosemary, pink salt, pepper

TORTINO DI FARRO CON MOZZARELLA IN SALSA DI BASILICO

EVO oil, spelled, mozzarella, basil, pine nuts, garlic, pink salt, pepper

DESSERT

TORTA DELLA NONNA

Flour, butter, milk, sugar, corn flour, eggs, yeast, limoncello, vanilla, pine nuts

SOUFFLÉ AL LIMONE

Milk, sugar, flour, corn flour, eggs, lemons, butter, vanilla, icing sugar

GRANITA AL LIMONE

Water, lemon, sugar

ZUPPA INGLESE

Eggs, potato starch, flour, vanilla, sugar, cocoa powder, whipping cream, whole milk, corn starch, dark chocolate, Alchermes liqueur

PANNA COTTA AI FRUTTI DI BOSCO

Whipping cream, vanilla, sugar, gelatin leaf, fresh berries

CANTUCCI TOSCANI CON VIN SANTO

Flour, sugar, eggs, ammonia for desserts, almonds, butter, vin santo

MELA o PERA AL FORNO CON SALSA CAMELLATA ALLA CANNELLA

Apple or pear, sugar, vanilla, cinnamon

CESTINO DI PASTA SFOGLIA CON CREMA PASTICCERA E FRUTTI DI BOSCO

Puff pastry (flour, butter, sugar) eggs, milk, corn starch, vanilla, fresh berries

CRÈME CARAMEL AL MANDARINO

Milk, sugar, eggs, vanilla, mandarins

SALAME DI CIOCCOLATO

Dark chocolate, dry biscuits, almonds, candied oranges, butter, eggs, cocoa powder, rum liqueur, icing sugar