

**Antipasti**

<b>Tomino in padella con crema di porcini e tartufo nero di Norcia</b>	<b>75</b>
Pan-fried tomino cheese with creamy porcini mushrooms and Norcia black truffle	
<b>(A) Pepata di cozze alla Marinara</b>	<b>81</b>
Sautéed black mussels with a splash of white wine and fresh tomatoes	
<b>(V) Pomodoro e mozzarella di bufala con olive nere taggiasche e basilico</b>	<b>87</b>
Tomatoes and milk buffalo mozzarella with black taggiasca olives and fresh basil	
<b>Emozioni di mare con calamari, gamberoni, capesante, polpo, cozze, pomodorino pachino, olive nere e sedano</b>	<b>103</b>
Seafood salad with calamari, jumbo prawns, scallops, octopus, black mussels, cherry tomatoes, black olives, celery, tossed with olive oil and lemon parsley	
<b>Involtini di Bresaola con zucchine alla griglia e caprino serviti con rucola, indivia e scaglie di grana</b>	<b>85</b>
Beef bresaola rolls filled with grilled zucchini and goat cheese served with rucola and endive leaves, shaved parmesan cheese, olive oil and lemon dressing	
<b>Burrata con asparagi verdi, uovo di quaglia e tartufo nero di Norcia</b>	<b>108</b>
Creamy Burrata mozzarella cheese with green asparagus, quail egg and Norcia black truffle	
<b>Polpi affogati alla Napoletana con crostini di pane all'aglio</b>	<b>80</b>
Warm stewed octopus with light spicy fresh tomatoes sauce served with toasted garlic bread	



## Insalate

<b>Insalata mista novella con melograno, asparagi, caprino e petto d’anatra arrostito, marinato con pompelmo</b>	<b>97</b>
Mix baby lettuce with pomegranate, asparagus, goat cheese, grapefruit marinated roast duck breast with raspberry and balsamic vinegar dressing	
<b>Insalata di granchio, rucola, pomodori con avocado e carciofi</b>	<b>85</b>
Rucola leaves with fresh blue crab meat, plum tomatoes, avocado and artichokes in olive oil and lemon dressing	
<b>(V) Insalata mista novella con carote, pomodorini gialli e rossi, radicchio, sedano, finocchi e peperoni</b>	<b>65</b>
Mix baby lettuce with carrot, yellow and red cherry tomatoes, radicchio, celery, fennels and bell peppers with olive oil, balsamic vinegar and light Dijon mustard dressing	
<b>(V) Insalata dei Tropici con avocado, rucola, indivia, pomodorini pachino e scaglie di grana padano</b>	<b>77</b>
Heart of palm, avocado, rucola, endives and cherry tomatoes salad tossed in olive oil and lemon dressing and shaved parmesan cheese	
<b>Insalata Valeriana con uovo in camicia, fagiolini e pecorino Romano a scaglie condita con balsamico invecchiato al profumo di fichi</b>	<b>70</b>
Lamb lettuce with poach egg, green beans and shaved pecorino Romano cheese tossed with figs scented aged balsamic dressing	
<b>Insalata di spinaci novelli con pancetta di vitello croccante, noci in condimento tiepido di balsamico e gorgonzola</b>	<b>70</b>
Baby spinach salad with crispy veal bacon and walnuts served with warm balsamic and gorgonzola cheese dressing	



## Carpacci

<b>Scotatta di manzo con Porcini trifolati, scaglie di Asiago e tartufo nero di Norcia</b>	<b>105</b>
Thinly sliced seared beef tenderloin with sautéed Porcini mushrooms, shaved Asiago cheese and black winter truffle from Norcia	
<b>Carpaccio di manzo con carciofi, avocado, rucola e scaglie di Grana Padano</b>	<b>103</b>
Thinly sliced raw beef tenderloin with carciofi, avocado, rucola, shaved Grana Padano cheese	
<b>Carpaccio di manzo con rucola, scaglie di Grana Padano con olio di oliva e limone</b>	<b>95</b>
Thinly sliced raw beef tenderloin with rucola, shaved Grana Padano cheese, olive oil and lemon dressing	
<b>Tartare di tonno con avocado, mango e riduzione di aceto balsamico invecchiato</b>	<b>85</b>
Fresh Ahi tuna tartare with avocado, mango and aged balsamic vinegar reduction	

## Zuppe

<b>(V) Crema di funghi porcini tartufata</b>	<b>58</b>
Porcini mushroom cream soup with white truffle oil	
<b>Zuppa di pesce all'Elbana con gamberi, capesante, cozze, calamari, vongole e coda di rospo in brodetto di pomodoro fresco, con crostini di pane all'aglio</b>	<b>72</b>
Seafood soup with shrimps, scallops, black mussels, calamari, clams and monk fish in a light fresh tomato broth served with garlic crostini	
<b>(A) Vellutata di granchio e gamberi con erba cipollina</b>	<b>68</b>
Crab and shrimp bisque, fresh chives, splash of Cognac	
<b>(V) Minestrone di verdure alla Genovese</b>	<b>55</b>
Vegetables soup with traditional basil pesto Genovese	



## Le Pizze

<b>(V) Margherita</b>	75
Tomato, mozzarella and basil	
<b>Mare e Monti</b>	95
Tomato, mozzarella, porcini mushrooms, shrimps, fresh parsley and olive oil	
<b>Tonno e cipolla di tropea</b>	75
Tomato, mozzarella, tuna can, red onions and parsley	
<b>(V) Contadina</b>	78
Creamy tomato sauce, mozzarella, sautéed mushrooms, fresh spinach and Grana Padano cheese	
<b>(V) Piemontese</b>	97
Tomato, mozzarella, smoked mozzarella, Porcini mushrooms and truffle oil	
<b>Frutti di mare</b>	99
Tomato, mozzarella, combination of fresh shrimps, mussels, calamari, scallops, crab meat with parsley and olive oil	
<b>Felice</b>	80
Tomato, mozzarella, black olives, bottom mushrooms, broccoli, slice onions and anchovies	
<b>Pianura</b>	75
Tomato, mozzarella, asparagi and gorgonzola cheese	
<b>Napoletana</b>	80
Tomatoes, mozzarella, anchovies and oregano	
<b>Valtellina</b>	90
Tomato, mozzarella, beef bresaola, Grana Padano cheese and rucola leaves	
<b>Le Pizze</b>	
<b>(V) Capricciosa</b>	85
Tomato, mozzarella, mushrooms, artichokes, black olives and spinach	
<b>(V) Bufalina</b>	90
Tomato, buffalo milk mozzarella, cherry tomatoes and olive oil	
<b>(V) Campagnola</b>	75
Tomato, mozzarella, zucchini, eggplant and bell peppers	



**Quattro stagioni** 87  
Tomato, mozzarella, mushrooms, black olives, turkey ham and artichokes

**Gamberetti** 90  
Tomato, mozzarella, baby shrimps and rucola

**Pizze bianche**  
White pizza without tomato sauce

**Carciofona** 80  
Mozzarella, cream of artichoke, artichoke and olio di oliva

**Taleggio** 75  
Mozzarella, taleggio cheese and zucchini

**Quattro formaggi** 92  
Mozzarella, scamorza, gorgonzola and fontina cheese

**Pizze con maiale**  
Pizza with cold pork toppings

**(P) Pere e zola** 95  
Mozzarella, pears, gorgonzola cheese and pancetta

**(P) Diavolina** 95  
Tomato, mozzarella, spicy Calabrese salami and pecorino cheese

**(P) Bufalina con prosciutto di parma, san daniele o affumicato** 119  
Tomato, buffalo milk mozzarella, cherry tomatoes, olive oil and parma prosciutto, San Daniele or smoked prosciutto

**(P) Tirolese** 95  
Mozzarella, potatoes, speck affumicato and brie cheese

**Calzoni**

**(V) Calzone nobile** 115  
Tomato, mozzarella, 'Oyster', 'Portobello' and 'Shitake' mushrooms, toma cheese and Norcia black truffle

**(V) Calzone con ricotta e spinaci** 90  
Mozzarella, ricotta cheese and spinach



- (V) Calzone ai funghi** 80  
Tomato, mozzarella and mixed mushrooms

### Risotti

- (V)(A) Risotto all'Armeniese con perle di bosco e Toma** 120  
Regional risotto with Porcini mushrooms, toma cheese, splash of white wine and white truffle oil
- Risotto ai frutti di mare** 110  
Seafood risotto with tomatoes, prawns, mussels, baby clams, squid, octopus, cuttlefish bottarga and parsley
- (A) Risotto allo Zafferano con capesante scotate, caviale e prosecco** 115  
Saffron risotto with seared scallops, caviar and prosecco

### Paste

- Pappardelle con polpa di granchio e cuori di carciofo** 97  
Homemade large tagliatelle with fresh blue crab meat and artichoke hearts
- Ravioli di ricotta e spinaci in salsa di pomodoro fresco e basilico** 98  
Homemade ricotta cheese and spinach ravioli served in a light fresh tomatoes sauce and basil
- (V) Gnocchetti di patate ai quattro formaggi** 90  
Homemade potato gnocchi in a creamy four (4) cheese sauce
- (V) Trofie al pesto Genovese** 90  
Trofie pasta with a traditional Genovese basil pesto, boiled potatoes and green beans
- (A) Farfalle con salmone affumicato, piselli, vodka, in salsa aurora** 90  
Bow tie pasta with smoked salmon, green peas, in a light Vodka scented pink sauce
- Maltagliati alle erbe e porcini con speck d'oca e profumo di tartufo** 110  
Maltagliati pasta tossed with porcini mushrooms, smoked duck and truffle oil

### Paste

- (V) Penne integrali dell'ortolano con zucchine, asparagi, spinaci, carciofi e peperoni rossi in salsa di pomodoro fresco** 85  
Whole wheat penne pasta with zucchinis, asparagus, spinach, red bell peppers in fresh tomato sauce
- (A) Linguine alle vongole in salsa di pomodoro fresco piccante** 85  
Linguini pasta with fresh baby clams in a white wine and fresh light spicy tomato sauce



<b>Tagliolini al tartufo nero di Norcia</b>	<b>138</b>
Homemade egg tagliolini with fresh black winter truffle in a light cream sauce	
<b>Rigatoni ai tre funghi</b>	<b>110</b>
Tube pasta with shiitake, portobello and oyster mushrooms in a light cream, tomato veal and demi glace sauce	
<b>Linguine alla bottarga di Muggine Sarda</b>	<b>110</b>
Linguini pasta with fresh bottarga from Sardegna in a spicy olive oil and garlic sauce	
<b>Fettuccine al limone con gamberi e gamberone, zucchine e pomodorini pachino gialli e rosso</b>	<b>122</b>
Homemade fettuccine pasta with lemon zest, prawns and jumbo shrimp, zucchini tossed in a yellow and red cherry tomato sauce	
<b>Sedanini con radicchio, gorgonzola e panna</b>	<b>85</b>
Small tube pasta with sautéed red radicchio lettuce, gorgonzola cheese in a light cream sauce	
<b>(A) Spaghetti ai frutti di mare</b>	<b>110</b>
Spaghetti with sautéed calamari, shrimps, scallops, octopus, black mussels and baby clams in white wine and fresh tomato sauce	
<b>Lasagne al forno</b>	<b>103</b>
Traditional oven baked meat lasagne	
<b>Piatti di Mare</b>	
<b>Coda di rospo stufata alla livornese</b>	<b>175</b>
Stewed Monk fish in capers, black olives, anchovies tomatoes sauce and served with mash potatoes and sautéed spinach	
<b>Grigliata mista di pesce con aragosta, branzino, gamberoni, calamari, capesante, tonno scottato conditi con olio di oliva e limone serviti con verdure miste alla griglia</b>	<b>285</b>
Grilled lobster, sea bass, jumbo prawns, calamari, sea scallops and seared tuna in a olive oil and lemon dressing with seasonal grilled vegetables	
<b>Combinazione di filetti di branzino e orata al forno su letto di spinaci e asparagi verdi, patate novelle, pomodorini pachino gialli e rossi in salsa al salmoriglio</b>	<b>165</b>
Combination of Mediterranean sea bass and sea bream filets on a bed of baby spinach and green asparagus with roast garlic new potatoes	
<b>(A) Trancio di 'branzino cileno' al cartoccio con capesante, cozze, gamberi, polpo, seppie e legumi</b>	<b>195</b>
Filet of Chilean sea bass wrapped and baked in baking paper, with sea scallops, mussels, shrimps, octopus, cuttlefish, white wine, zucchini, yellow squash and asparagus	



**Salmone al forno con salsa all' aragosta, patate stufate, scalogni ed erba cipollina con costine al burro** 122

Baked salmon steak in a lobster sauce, served with stewed potatoes with shallots, chives and bok choy sautéed with butter

**Involtini di filetti di sogliola e capesante in salsa al pepe rosa** 210

Pan-fried Dover sole and sea scallops rolls with pink peppercorn sauce served with baby vegetables and potatoes

## Carni

**(A) Filetto di manzo grigliato ai funghi porcini, fegato grasso d'oca scottato e tartufo nero di Norcia, riduzione al vino Nebbiolo** 245

Beef tenderloin grilled with porcini mushrooms, seared Foie Gras, black winter truffle from Norcia in a reduction of 'Nebbiolo' red wine served with mashed potatoes and roasted endive

**(A) Carré d'agnello al forno in crosta di pistacchi con carciofi all'olio di oliva, purea di patate e riduzione al vino Porto** 156

Roast rack of lamb with pistachio crust, served with sautéed olive oil marinated artichokes heart, mashed potatoes and port wine reduction

**Cotoletta alla Milanese con rucola e pomodorini pachino** 180

Breaded veal chops with rucola, cheery tomatoes and olive oil

**Galletto alla griglia marinato con mostarda in grani servito con funghi trifolati e patate arrosto** 110

Grilled spring chicken marinated with whole grain mustard served with sautéed mushroom and fresh thyme roast potatoes

**Ossobuco di vitello da latte servito con risotto alla milanese** 180

Braised veal shank with fresh herbs served with saffron risotto

**(A) Petto d'anatra al forno su purea di patate al tartufo, riduzione al vino Porto, pera cotta al Montepulciano, miele tartufato e asparagi verdi** 170

Baked duck breast on white truffle crushed potatoes, green asparagus with truffle honey and 'Montepulciano' stewed pear on 'Porto' wine sauce

**Tagliata di manzo con rucola, grana e patate rosolate** 175

Grilled sliced beef tenderloin served with rucola salad, shaved Grana Padano cheese roasted potatoes and balsamic dressing

**Bistecca di manzo grigliata con verdure di stagine alla griglia e patate rosolate al rosmarino** 175

U.S. Angus 250gr grilled Rib Eye steak served with mixed seasonal grilled vegetables and roast potatoes with rosemary





## Dolci

<b>Classico tiramisù al caffè</b>	55
Traditional coffee tiramisù	
<b>Tortino al cioccolato ripieno con croccante al cioccolato</b>	49
Royal chocolate cake with crunchy explosive chocolate	
<b>Panna cotta con salsa ai frutti di bosco</b>	36
Panna cotta with wildberry coulis	
<b>Cannoli alla Siciliana</b>	45
Traditional Sicilian cannoli stuffed with ricotta cheese, candied fruits and chocolate chips	
<b>Trio di 'Crème Brûlée' caramellata al pistacchio, noci e amaretto di Saronno</b>	49
Trio of pistachio, hazelnut and Amaretto 'Crème Brûlée'	
<b>Crostata al limone con meringa</b>	45
Lemon meringue tart	
<b>Mousse al cioccolato gianduia e nocciole tostate</b>	49
Hazelnuts chocolate mousse	
<b>Segmenti di frutta fresca di stagione</b>	46
Fresh fruits	
<b>Selezione di gelati</b>	47
Selection of Italian ice cream (Please ask the waiter/waitress for available flavours)	

## Formaggi d'Italia

Per 100 grams

<b>Robiola Langa 3 latti</b>	42
Italian soft-ripened cheese of the Stracchino family. From Langhe, Piedmont region, made with 3 types of proportions milk, cow, goat and sheep.	
<b>Gorgonzola Novarese</b>	42
Is a veined Italian blue cheese, made in Piedmont region from unskimmed cow milk. It can be buttery or firm, crumbly and quite salty, with a "bite" from its blue veining.	
<b>(A) Umbriaco di Amarone</b>	42
From Veneto region made with cow milk, is aged for 10-12 months with vinacce of Amarone wine	



<b>Provolone</b>	42
<a href="#">Italian cheese</a> that originated in Casilli near <a href="#">Vesuvius</a> in Naples area, where it is still produced in various shapes such as 10 to 15 cm long pear, sausage, or cone shapes.	
<b>(A) Brillo Rosso</b>	42
Semidry cheese made in Treviso area from goat milk with Barbera red wine	
<b>Caprino Cremoso</b>	42
Soft and creamy goat milk cheese	
<b>Tomini freschi in olio di oliva</b>	42
A semi-soft, washed-rind cheese from the Valtaleggio, Piedmont region in northern Italy, marinated in olive oil	
<b>Caciocavallo Silano</b>	42
Stretched–curd <a href="#">cheese</a> made out of <a href="#">cow</a> 's milk. It is produced throughout <a href="#">Southern Italy</a> , particularly in the <a href="#">Apennine Mountains</a> .	
<b>Selection of Italian cheese</b>	85
Assortment of five cheeses of your choice served with grapes, caramelized fresh pears, fig, orange and apple marmalade with chestnut and thyme honey <b>(Please ask the waiter or waitress to a possible cheese and wine combination)</b>	

