

# STARTERS

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<i>Prawn carpaccio with “pico de gallo” avocado &amp; citrus vinaigrette</i>	14€
<i>Classic Bruchetta (2 un.) &amp; parmigiano cheese</i>  <i>Tomato, garlic &amp; basil</i>	8,5€
<i>Burrata cheese salad</i>  <i>With rocket, tomato tartar seasoned with dried tomato pesto &amp; basil pesto</i>	13,2€
<i>Classic Vitello Tonnato</i> <i>Slices of veal with tuna, anchovies and capers sauce</i>	14,5€
<i>Melanzane alla parmigiana</i>  <i>Fried eggplant with tomato sauce, buffalo mozzarella &amp; basil</i>	12€
<i>Provolone cheese with “sobrassada” &amp; pinenuts</i>	12,5€
<i>Our Special beef carpaccio</i> <i>with truffle vinaigrette, pickled cauliflower, tartar sauce &amp; grated foie</i>	15,8€

**Focaccia & olives “homemade dressing” 2,3€ pp**

*We have gluten free penne and spaghetti.  
Ask the staff for advice on sauces  
and other gluten-free dishes and other allergies.*

*Always notify the staff of any allergies.*






# PASTA

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## Handmade fresh pasta

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<b>Homemade ravioli stuffed with spinach &amp; ricotta</b>  <i>With a butter &amp; sage emulsion</i>	<b>16,9€</b>
<b>Homemade ravioli stuffed with sea bass</b> <i>With prawn sauce and seafood</i>	<b>21,9€</b>
<b>Homemade ravioli stuffed with mushrooms &amp; truffle</b>  <i>With a parmesan cream, funghi &amp; truffle oil</i>	<b>17,5€</b>
<b>Homemade ravioli stuffed with pork cheek</b> <i>With potato cream &amp; demi glace</i>	<b>19,9€</b>
<b>Homemade tagliatelle with a truffle butter and fresh black truffle</b> 	<b>24€</b>

## Clásicos y risottos

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<b>Spaghetti ai Frutti di mare</b>	<b>19,5€</b>
<b>Authentic Spaghetti carbonara</b> <i>Traditional recipe, egg, crispy guanciale, pecorino &amp; black pepper</i>	<b>14,5€</b>
<b>Our classic "Cacio e pepe"</b>  <i>Rigatoni with pecorino sauce &amp; pepper finished in the wheel of pecorino</i>	<b>13€</b>
<b>Linguine alla Puttanesca</b>  <i>Fresh tomato sauce with anchovies, Kalamata black olives, capers &amp; garlic</i>	<b>14,5€</b>
<b>Risotto with prawns &amp; asparagus</b>	<b>17,5€</b>
<b>Risotto with funghi porcini &amp; fresh black truffle</b> 	<b>22,5€</b>

VAT INCLUDED

Pizzas, fish & meat 

# OUR PIZZAS

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All our pizzas have tomato sauce and mozzarella, except "Marinara" and "Frutti di Mare"

- Marinara 8€ (no mozzarella)  
(Double tomato sauce, garlic and orégano) ✓
- Margherita 9,5€  
Amalfi 11€  
(Fresh tomato, bufala & pesto) ✓
- Prosciutto 10€  
(Ham)
- Prosciutto e Funghi 11€  
(Ham and mushrooms)
- Tonno 12€  
(Tuna & onion)
- Milano Veggi 13€  
(Mix vegetables) ✓
- Piemonte 14,5€  
(Parma Ham, rocket salad and parmesan cheese)
- 4 Formaggi 13,5€  
(Provolone, gorgonzola, parmesan & pecorino cheese) ✓
- Sandro 17,5€  
(Mushrooms, truffle cream, beef strips, rocket salad, parmesan & fresh black truffle)
- La Piccante 13€  
🌶️ (Spicy Spianata & peppers)
- Napoli 13€  
(Anchovies & capers)
- Farina 15,5€  
(Onion, guanciale, rocket salad and parmesan)
- Frutti di Mare 16€ (no mozzarella)  
(Sea food)
- Puttanesca 14,5€  
(Tuna, anchovies, capers and Kalamata olives)
- Parmigiana 13,5€  
(Fried eggplant, bufala and cherry) ✓
- Bologna 13€  
(Bolognese sauce and parmesan)
- Gorgonzola 14€  
(Walnuts & rocket salad) ✓

# FISH

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<i>Cod casserole with Frutti di mare, capers &amp; black olives</i>	18€
<i>Fresh fish of the day with vegetables &amp; potato</i>	MP

# MEAT

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<i>Argentinian beef tenderloin with veg &amp; potatoes (200gr)</i>	26,5€
<i>“Tagliata” Angus Entrecôte with rocket salad, parmesan cheese, truffle oil</i>	24,5€
<i>Stewed pork cheek with truffled potato cream</i>	19€

## Homemade DESSERTS

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<i>CLASSIC TIRAMISU</i>	6,5€
<i>PANNACOTTA WITH FRUIT SAUCE</i>	5,5€
<i>CHOCOLATE COULANT WITH ICE-CREAM</i>	7,5€
<i>NUTELLA “SEMIFREDDO”</i>	5€
<i>CARAMELIZED PINEAPPLE WITH AMARETTO &amp; VANILLA ICE-CREAM</i>	6€
<i>MOJITO SORBET OR “POMADA” SORBET (Gin Xoriguer)</i>	7€
<i>SGROPPINO</i>	
<i>LEMON SORBET WITH VODKA &amp; PROSECCO</i>	7€
<i>PARMIGIANO CHEESE 24 months WITH TRUFFLE HONEY</i>	7,5€





## Liquors

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<i>Limoncello</i>	5€	
<i>Grappa Oro del Cabaliere bianca (4cl)</i>		4€
<i>Grappa Oro del Cabaliere barrique (4cl)</i>		5€
<i>Olia del Garda (4cl)</i>	5€	
<i>Olive grappa</i>		
<i>Marzadro Grappa Giare Amarone (4cl)</i>		7€
<i>Chardonnay barrique</i>		
<i>The Macallan Scotch whisky 12 years</i>		12€
<i>Ramazotti</i>	4,5€	
<i>Averna</i>	4,5€	
<i>Amaro Marzadro</i>	5€	
<i>Amaretto Disaronno</i>	5€	
<i>Vecchio Amaro del Capo</i>		6€
<i>Amaro Montenegro</i>	5€	

EASTER