

# SELECTION OF ITALIAN CHEESE

perfect for pairing with our collection  
of wine from all over the world



## CHEESE

PECORINO WITH TRUFFLE FLAKES	50 g	17
GRANA PADANO	100 g	15
PRIMO SALE WITH PISTACHIOS	100 g	15
GORGONZOLA ORO	100 g	15
BELL'ARANCIA WITH ORANGES	100 g	18
PRIMO SALE WITH WALNUTS	100 g	13
FONTINA - SERVED HOT	100 g	24
ANTÙRA GOAT CHEESE	100 g	24
NERELLO SIKANO WITH PEPPER	100 g	20
PRIMO SALE SICILIANO	100 g	15

## SIDES

WHITE TRUFFLE HONEY	20 g	9
STRAWBERRY PRESERVES	50 g	7
RHUBARB CHUTNEY	50 g	7

## SELECTION OF ITALIAN

# HAM

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### HAM

BRESAOLA PUNTA D'ANCA DRIED BEEF	50 g	18
PROSCIUTTO DI SAN DANIELE AGED FOR 24 MONTHS	50 g	18
SALAMI SPIANATA WITH A TRUFFLE	50 g	13
SALAMI FETTA D'ABRUZZO	50 g	20
MORTADELLA WITH TRUFFLES	100 g	17
SALAMI APPENINO SORRENTINO	50 g	13
GUANCIALE WITH BLACK PEPPER	50 g	9

### SIDES

ARTICHOKES IN OLIVE OIL	100 g	12
DRIED TOMATOES	100 g	13
TAGGIASCA OLIVES	100 g	7

# STARTERS

- BRUSCHETTA WITH FONTINA CHEESE  29  
tomato / garlic / basil / extra vergine olive oil
- VITELLO TONNATO VEAL WITH TUNA 48  
tuna / capers / basil muffin / dried tomato /  
olive mayonnaise
- SHRIMPS WITH PARSLEY  45  
wine and butter emulsion sauce / garlic /  
peperoncino olive oil / crusty French baguette with herbs
- BEEF TENDERLOIN CARPACCIO 49  
WITH A BLACK TRUFFLE  
Piedmont truffle / rocket / Terra di Bari olive oil / parmesan
- EGGPLANT TARTARE  39  
peperonata / dried tomatoes / apricots / hazelnut /  
green bean
- SHRIMPS WITH WATERMELON  46  
pineapple chutney / peach mustard /  
asparagus / rosemary
- BRESAOLA DRIED BEEF 49  
porcini mushroom / polenta / mixed greens / garlic /  
parsley / pine nuts / porcini powder

# SOUPS



CACCIUCCO ALLA LIVORNESE  45  
TUSCAN SOUP

sea fish / mussels / shrimps / white wine / garlic /  
peperoncino / tomatoes / rustic bread with herbs

GREEN MINISTRONE SOUP  24  
pea / spinach / broccoli / green bean / feta cheese /  
mango / crème fraîche

CREAMY ROASTED YELLOW  26  
BELL PEPPER SOUP WITH SAFFRON  
green pea fritter / white chocolate /  
ricotta cheese / almonds

# SALADS



POTATO SALAD WITH CORN FED CHICKEN 38  
crispy Parma ham / green-legged partridge egg /  
aioli sauce / pine nuts

MIXED GREENS WITH SHRIMPS  44  
AND BABY SQUID  
mixed Italian greens / white sesame / lemon grass /  
mango and coconut sauce / cilantro

GORGONZOLA CHEESE SALAD  35  
mixed greens / tomato / strawberries / raspberries /  
walnuts / strawberry balsamic vinaigrette

# PASTA



- SPAGHETTI CARBONARA 29  
egg yolks / pancetta / grana padano cheese / pecorino romano cheese / black pepper
- SPAGHETTI OLIO E PEPERONCINO  25  
olive oil / garlic / parsley / hot pepper
- RISOTTO WITH BURRATA  49  
carrot purée with yuzu juice / black rice waffle / roasted baby carrots / Thai basil
- PAPARDELLE WITH BLACK TRUFFLE CREAM SAUCE 45  
ragù di salsiccia piccante / tomato cream sauce / baby spinach / parsley
- SPAGHETTI WITH SHRIMPS AND BABY SQUID  59  
shrimps / baby squid / garlic / parsley / white wine / olive oil
- TAGLIATELLE WITH ZUCCHINI PESTO  39  
zucchini / pecorino cheese / pine nuts / basil / extra vergine olive oil
- BUCATINI WITH CHANTERELLE  52  
MUSHROOMS AND SHRIMPS  
parsley and dill pesto / cherry tomatoes / creamy chanterelle sauce
- GNOCCHI WITH A FRESH TRUFFLE  66  
white truffle cream sauce / porcini mushrooms / parmesan / butter / truffle olive oil

# MAIN COURSE

## FISH AND SEAFOOD

FJORD TROUT WITH ZUCCHINI  64  
green tapioca / confit potato / butter sauce / dill /  
cucumber

CATFISH IN WHITE WINE  62  
garlic and shallot purée / sweet potato / sugar snap pea /  
baby carrots

HERB CRUSTED HALIBUT  67  
vitelotte potato / green pea cream sauce / basil / lemon /  
spinach / cauliflower

GRILLED KING PRAWNS  79  
mixed greens / cherry tomato / cucumber / red onion /  
papaya and mango salsa





# MAIN COURSE

## MEAT

- BEEF TENDERLOIN STEAK 125  
chanterelle mushrooms in butter / spinach gnocchi /  
mushrooms and herbs sauce / broad bean / spinach
- PULAWY REGION PORK LOIN / SALTIMBOCCA 52  
polenta / crispy Parma ham / glazed carrot purée / sage
- GUINEA FOWL BREAST 72  
kohlrabi / bean / cauliflower purée / curry / roasted sweet  
potatoes / apple chutney

## FOR KIDS



- SPAGHETTI BOLOGNESE 24
- GNOCCHI IN TOMATO SAUCE  19
- GNOCCHI WITH BUTTER,  19  
SUGAR AND CINNAMON
- CORN FED CHICKEN BREAST, 27  
POTATOES TOMATO / CUCUMBER

# DESSERTS

TIRAMISU 26

passion fruit ice cream / sponge fingers / mascarpone /  
Grand Marnier liqueur / caramel strawberries

WHITE CHOCOLATE CHEESECAKE 26

Philadelphia cheese / mascarpone / Malibul liqueur /  
chocolate sauce / coconut macaron

CHOCOLATE CRÈME BRÛLÉE WITH MANGO 26

Madagascar dark chocolate / mango /  
mini raspberry pavlova





# COFFEE

ESPRESSO	10
ESPRESSO DOPPIO	13
AMERICANO	14
CAPPUCINO	15
CAFFÈ LATTE	16
FLAT WHITE	17
AFFOGATO	19
ESPRESSO TONIC	19
ICED COFFEE	22
SIDES	
PLANT MILK	+3



# TEA

BLACK	240 ml	11
EARL GREY	240 ml	11
GREEN	240 ml	11
MEMORIES OF TUSCANY black tea, orange peel, papaya, liquorice, aroma, pink cornflower	240 ml	13
SENCHA MILLENIUM green tea, pineapple, mango, cherry, apple, mint, hazelnut, wild rosehip, marigold, mallow flower, sunflower, rose flower, natural aroma	240 ml	13



# COLD DRINKS



## SPARKLING

BIO LEMONADE ask our staff for flavours	355 ml	16
THOMAS HENRY TONIC ask our staff for flavours	200 ml	13
COCA-COLA	250 ml	10
COCA-COLA ZERO	250 ml	10
LEVICO WATER	750 ml	15

## NON SPARKLING

FRESHLY SQUEEZED JUICE orange / grapefruit / mixed	250 ml	16
ORANGE JUICE	200 ml	12
APPLE JUICE	200 ml	12
TOMATO JUICE	200 ml	11
HOMEMADE LEMONADE ask our staff for flavours	300 ml	17
LEVICO WATER	750 ml	15