



bites

BRUSCHETTA POMODORO E BASILICO

Artisanal bread, local tomatoes, fresh basil, Stracciatella and basil oil

BURRATA DI BUFALA

Local tomatoes, fleur de sel and pesto Genovese

ARANCINI

Fried risotto balls with mozzarella, pomodoro and honey dressing

PATATINE AL TARTUFO

Artisanal french fries, homemade mayo with fresh summer truffle

pizze e focacce

FOCACCIA AND OLIVES

Homemade focaccia with olives and balsamic vinegar dip

PIZZA BUFALINA

San Marzano tomatoes, mozzarella di bufala and fresh basil

PIZZA TARTUFATA

Truffle cream, rocket, mozzarella di bufala and fresh summer truffle

PIZZA DIAVOLA

San Marzano tomato, mozzarella di bufala, Spianata Piccante and black olives

PIZZA MARINARA

San Marzano tomatoes, garlic and fresh oregano



insalate e antipasti

INSALATA DI POLLO

Chicken marinated with honey, baby gems, aged parmesan, citrus, paprika and olive oil dressing, homemade croutons

FENNEL & ORANGE SALAD

Valerian leaves, shaved fennel, orange, graviera from Amfilochia, apple vinegar dressing

VITELLO TONNATO

Slow cooked veal, tonnato sauce with tuna from Alonissos island and capers

pasta

RIGATONI CARBONARA

Guanciale, egg, parmesan and fresh black pepper

PACCHERI BELVEDERE

Spicy Belvedere vodka and tomato sauce

LINGUINE AL GAMBERO ROSSO

Linguine, prawns, thyme and bisque

CASARECCE E RAGÙ ALLA BOLOGNESE

Pasta fresca, veal, thyme, burrata di bufala

risotti

FUNGHI E TARTUFO

Vialone Nano rice, wild mushrooms, truffle, thyme

MILANESE

Vialone Nano rice, saffron, parmesan, lemon zest

carne

TAGLIATA DI CARNE

Angus beef on the grill, summer greens or French fries, homemade smoky sauce on the side

COTOLETTA MILANESE

Crispy veal chop served with fresh leafy greens and baked cherry tomatoes