



Bruschette alla napolitana (2 pieces)

\$135

Rustic homemade bread with cherry tomatoes, olives, anchovies, basil and extra virgin olive oil.

Carpaccio di polipo al limone e sale nera (90 g)

\$250

Octopus Carpaccio with lemon juice dressing.

Carpaccio di manzo marinato alla senape e parmigiano (80 g)

\$250

Beef carpaccio with cherry tomatoes, parmigiano cheese shavings with old mustard dressing.

Sformatino di melanzane gratinate alla parmigiana (110 g)

\$230

Eggplant baked with parmesan and mozzarella cheeses, pomodoro sauce, fresh basil and extra virgin olive oil.

Pepata di cozze di Amalfi (140 g)

\$250

Sauteed mussels with olive oil, italian dry chili, garlic, fresh parsley with white wine and pomodoro sauce.

Calamari e zucchine fritti allo stile di Roma (110 g)

\$230

Deep fried fresh squids and baby zucchini served with hot pomodoro sauce.



Crema di pomodoro profumata al basilico fresco (250 ml)

\$150

Our fresh tomato cream with basil.

Classico Minestrone di verdure fresche (220 ml)

\$140

A traditional Piedmontese fresh vegetables soup.



Di rucola, pomodorini e parmigiano (80 g)

Arugula, cherry tomatoes, parmigiano cheese with balsamic vinaigrette.

\$190

Tradizionale Caprese con pesto di basilico (110 g)

Italian fresh mozzarella cheese, fresh tomatoes, basil with pesto.

\$210



Lasagna della cittá di Bologna (180 g)

Italian classic pasta with bolognese sauce and parmigiano cheese.

\$265

| Penne all'Arrabbiata (180 g) Penne pasta in pomodoro sauce, garlic, italian dry chili and fresh parsley. | \$240 |
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| Espagueti allo scoglio del pier (180 g) Spaghetti with fresh seafoods, Pomodoro sauce and italian dry chili. | \$330 |
| Tagliatelle al pesto di basilico fresco (180 g) Tagliatelle pasta with fresh basil pesto sauce. | \$250 |
| Espagueti stile Alfredo (180g) Spaghetti sauteed in creamy butter and parmigiano cheese sauce, with a fresh cream touch. | \$250 |
| Cannelloni di spinaci e ricotta italiana (3 pieces) Stuffed homemade fresh pasta with spinach and italian ricotta cheese in pomodoro sauce. | \$265 |
| Pasta al pomodoro e basilico (180 g) Pasta penne or spaghetti with fresh pomodoro sauce and basil leaves | \$240 |



Pollo alla Boscaiola (180 g)

\$340

Roasted chicken cooked in homemade sauce prepared with mushrooms, eggplants, black and green olives, oregano, and pomodoro sauce.

Filetto di pesce robalo all'acqua pazza (220 g)

\$350

Oven baked fresh fillet bass with olives, cherry's tomatoes, mix vegetables served with a white wine sauce.

Filetto di maiale alla senape antica (200 g)

\$350

Pork medallions topped with old mustard sauce and served with baby potatoes.



Medium size pizza (8 slices). For two people.

Calabrese (200 g)

\$270

Tomato sauce, mozzarella cheese, oregano and salami.

Prosciutto e funghi (200 g)

\$295

Tomato sauce, mozzarella cheese, mushrooms and sweet pork ham.

La classica Margherita (200 g)

\$270

Tomato sauce, mozzarella cheese, fresh basil and oregano.

Capricciosa (200 g)

\$295

Pomodoro sauce, sweet ham, artichoke, black olives, fresh mushrooms and Mozzarella cheese.

Frutti di mare (200 g)

\$300

Tomato sauce, fresh sea fruits, garlic, and parsley.

Vegetarian (200 g)

\$270

Tomato sauce, mozzarella cheese, bell peppers, eggplant, zucchini, fresh tomatoes and black olives.



Tiramisú Piemontese (140 g)

\$120

Classic tiramisu recipe from northern Italy.

Duo di Cannoli siciliani (90 g)

\$120

Cannolis stuffed with white chocolate and italian mascarpone cheese cream.

La nostra pannacotta di vaniglia con frutti rossi (110 g)

\$120

Our classic vanilla pannacotta served with red berries sauce.



Tagliata di manzo su letto di rucola e parmigiano (180 g)

\$420

Grilled scalloped beef steak, accompanied with arugula, cherry tomato and slices of parmigiana cheese.

Salmone al burro di aneto e limone (180 g)

\$410

Salmon in velvet butter sauce with dill and lemon

Tagliatelle de aragostai e vino bianco (180 g)

\$950

Tagliatelle pasta with lobster in butter and white wine sauce.

Torta helada de la Nonna (180 g)

\$240

Nutella ice cream and Italian almond cookies.