



If you have allergies or intolerances to any foods, please inform the waiter. For companies of 6 or more people a service fee is charged in the amount of 10% of the invoice amount

STARTERS

Zucchini with stracciatella and pine nuts	450
Olives with sun-dried tomato tapenade	490
Bruschetta:	
• with veal and truffle cream	490
• with baked pepper, stracciatella and sun-dried tomatoes	520
• with tuna and tonnato sauce	590

Sea urchin with quail egg	550
Oysters	650

Ask the waiter about availability

Mozzarella with tomatoes and pesto sauce	650
Baked eggplant with stracciatella	760
Baked peppers with tuna pate	780
Beef tartare with artichokes and mousse from parmesan	890
Vitello tonnato	950
Burrata with tomatoes and pistachios	950
Scallop tartare with cucumber-citrus sauce	1050
Plate of Italian cheeses	1090
Plate of deli meats	1350

SALADS

Panzanella	790
Green salad with roasted avocado and kiwi-apple sauce	850
Caesar:	
• with chicken	850
• with shrimps	950
Arugula with parma, stracciatella and seasonal fruits	890
Sicilian tuna salad	1090

SOUPS

Chicken broth with gnocchi	490
Gazpacho with baked pepper and stracciatella	590
Creamy zucchini soup with trout	650
Tomato soup	
• with croutons and pesto sauce	520
• with seafood	790
Homeade bread with butter	390
Focaccia:	
• with rosemary	350
• with pesto / with parmesan	390

PIZZA

Margarita	570
Pepperoni	790
Ham and mushrooms with truffle oil	790
Stracciatella and tomatoes	850
Pear and gorgonzola	890
Four cheeses	890
Mortadella, pistachios and truffle cream	980
Burrata, olives and roasted peppers	1090
Shrimp, stracciatella and sun-dried tomatoes	1090



PASTA, RISOTTO

Penne al pomodoro	690
Arrabiata with stracciatella	790
Spaghetti carbonara	790
Spaghetti cacio e pepe	790
Casarecce with broccoli, arugula and pistachios	850
Casarecce with shrimp	850
Four cheese rigatoni with parma ham	990
Tagliatelle Bolognese with pecorino cheese	890
Tagliatelle with trout	1150

Spaghetti with seafood and cherry tomatoes (for two persons)	1590
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Risotto with porcini mushrooms and mousse from parmesan	890
Cheese risotto with tartare beef and truffle oil	1150

MAINS

Breaded chicken breast Milanese with broccoli and capers	790
Grilled squid with baked tomatoes and parsley sauce	890
Beef cheek with gnococchi and truffle paste	1290
Duck leg with mashed potatoes and truffle sauce	1350
Aqua pazza cod with mussels and young potatoes	1350
Sicilian style octopus with gnocci	1950

DESSERTS

Ice cream	250
vanilla / chocolate / strawberry	
Sorbet	250
mango / lemon	
Seasonal berries	490
Meringue with mascarpone cream and fresh berries	520
Panna cotta with basil	550
Tiramisu with salted caramel	650
Basque cheesecake	630

SOFT DRINKS

WATER

Bona Aqua	330 ml	320
San Benedetto (Italy)	250 ml	520
Edis	950 ml	590

HOMEMADE LEMONADES

Kiwifruit-apple	200 ml	490
Strawberry-vanilla	200 ml	490

BOTTLED LEMONADES & TONIC

Rich	330 ml	390
cola / cola zero / tangerine / grapefruit / indian tonic		



JUIOE

Rich	200 ml	390
Orange / Cherry / Apple / Tomato		



FRESH JUIOE

Orange / Grapefruit	250 ml	490
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SIONATURE TEA

Ginger-honey	800 ml	650
Raspberry-passion fruit	800 ml	650

TEA

Assam / Earl Grey / Sencha / Herbal	800 ml	450
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OOFFEE

Espresso / Americano	250
Macchiato	290
Ristretto	290
Cappuccino	320
Latte / Ice Latte	330
Flat White	350
Raf	350
Doppio	390
Espresso Tonic	450
Bumble	550
Alternative milk	+70

COCKTAILS

SIGNATURE COCKTAILS

Gusto Giusto orange and blackberry liqueurs, gin, vanilla, strawberry, sour mix, bubble drops	650
Siesta herbal liqueur, homemade limoncello, soda water, sour mix	690
Agostino gin, jasmine cordial pear grapes, aloe honey	750
Marco vodka LABN238 flavored with cranberry and mint, vermouth, grape oolong infused vodka, green matcha, sencha cordial lemon tart vanilla	750
Teodoro Collins gin «Ginato» Pinot Grigo, vermouth, amaretto, , Sicilian blood orange juice, sour mix	790
Napoli D'Estate sparkling, house apricot vermouth, passion fruit cordial mango coconut, bitters with wine and herbs	790
Federico red port, citrus liqueur, cordial rose rhubarb grapefruit, lemon juice, sugar syrup	890
Mela Verde Italian berry liqueur, peach cordial hunnybush tarragon, apple, grapefruit juice, sparkling	990

CLASSIC COCKTAILS

Martini Fiero Tonic Martini Fiero vermouth, tonic, orange	790
Negroni gin, red vermouth, Martini Riserva Speciale bitters	850
Daiquiri rum «Carta Vieja» Extra Claro, sour mix, lime	850
Whiskey Sour Bom Irish whiskey, sour mix, bubble drops	850
Italian Spritz orange liqueur, sparkling, soda	850
Bombay Sapphire Tonic Bombay Sapphire gin, tonic, lime	850
Paloma tequila, cordial rose grapefruit rhubarb, grapefruit juice, tonic	850
Passion Star Martini Mont Blanc Botanical Collection Graipfruit&Rose (France) vodka, passion fruit pure, sparkling, vanilla syrup	950

BAR MENU

PORTO & SHERRY

Kopke Fine Ruby Porto	40 ml	650
Kopke Fine Tawny Porto		650
Pedro Ximenez Gonzales Byass Nectar (sweet)		750
Tio Pepe Palomino Fino Jerez DO Gonzalez Byass		850

APERITIF

Martini Bianco / Extra Dry / Fiero	40 ml	390
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BITTERS, AMARO, LIQUEURS

Limoncello	40 ml	460
Amaro d'Erbe del Fattore Perlino		460
Amaro Venti		550
Martini Riserva Speciale Bitter		570
Skinos Mastiha Spirit		590
Cynar		650
Bresca Dorada, Mirto di Sardegna		650
Amaretto Adriatico		650
Fernet Branca		650
Branca Menta		650
Amaro Santoni		790

VODKA

Tsarskaya Gold	40 ml	320
LAB N240		350
Siberian Express		430
MAMOHT		450
Onegin		510
Mont Blanc Botanical Collection Grapefruit & Rose, France		590
Mont Blanc, France		590

ORAPPA

Nonino Tradizione	40 ml	550
Nonino Friulana		650

HOMEMADE TINCTURES

Carcass / Limoncello / lavagna not Malini / cherry almond of the year / years Sea Buckthorn orange	40 ml
1 shot	290
A set of 3 tinctures	790
A set of 6 tinctures	1450

TEQUILA

Ley 925 Blanco	40 ml	620
Ley 925 Reposado		620

RUM

Oakheart Original	40 ml	470
Matusalem Platino		470
Carta Vieja Extra Claro		490
Matusalem Solera 7 YO		550

GIN

Beefeater, UK	40 ml	490
Ginato Pinot Grigio, Italy		650

COGNAC, BRANDY, CALVADOS

Camus VS	40 ml	790
Camus VSOP		950
H by Hine VSOP		1090
Metaxa 5		650
Metaxa 7		750
Pere Magloire Fine VS		790

WHISKEY

Scotland	
Dewar's White Label	490
Dewar's 8 YO	550
Chivas Regal 12 YO	850
Glenlivet 12 YO	1090

Ireland

Jameson		680
Dubliner		760
Born Irish		820

USA

Jim Beam		650
Wild Turkey Rye		1190

France

Cortoise		980
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Japan

Hatozaki		790
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BEER

Manneken Pis Hell	400 ml	490
by ReCa Brewery		
Manneken Pis Weissbier		490
by ReCa Brewery		