



Salads

Burrata (Variety of cherry tomatoes, basil pesto, olive oil).....	12€
Panzanella (Variety of tomatoes, grilled vegetables, crostini, fresh herbs, extra virgin olive oil).....	9€
Rocca (pear, gorgonzola, hazelnuts, bergamot, citrus vinaigrette).....	11€
Caesar's (romaine lettuce, iceberg, chicken fillet, croutons, Caesar's dressing).....	13€

Appetizers

Vitello Tonnato (thinly sliced fillets of young beef, served with tuna sauce).....	16€
Eggplant Involtni (eggplant wraps with cheese and vegetables, tomato sauce, gratinated with mozzarella).....	9€
Cool Caponata with nutritional yeast and nuts. (V).....	9€

Pasta and risotto

Gnocchetti (with baby spinach, mascarpone, lime, hazelnut).....	13€
Risotto with Jerusalem artichokes, hazelnut, pumpkin seeds and fresh asparagus. (V).....	14€
Fresh tuna (Tagliolini al nero de sepia, olive tapenade, tomato sauce).....	17€
Carbonara (spaghetti alla chitarra, egg, pecorino, guanciale, pancetta afumicata).....	13€
Pesto (spaghetti alla chitarra, Pesto Genovese).....	11€

Main Dishes

Baked celeriac (savoury pistachio crumble, pistachio soumada) (V).....	12€
Chicken Saltimbocca (stuffed chicken fillet with prosciutto and sage, mushroom sauce and Chianti wine, served with milanese vialone nano).....	17€
Bistecca (beef porterhouse steak for 2 people ~1000g, served with fresh fried baby potatoes and honey and mustard seed sauce).....	59€
Fillet of Mylocopi (cooked confit in virgin olive oil served with marinated fennel and charred field vegetables).....	19€

Pizza

Margherita (~30cm, mozzarella di bufala, tomato).....	15€
Marinara (~30 cm , tomato, garlic, oregano, anchovies).....	14€
Contadina (~30cm mozzarella di bufala, tomato, eggplant, zucchini, mushrooms).....	16€
Tartufata (~30cm mozzarella di bufala, tomato, variety of mushrooms).....	17€
Afumicata (~30cm mozzarella di bufala, cream, cacciocavalo affumicato, Pancetta afumicata).....	19€
Prosciutto (~30cm mozzarella di bufala, tomato, rucola, parmesan flakes).....	18€

Pre Dessert

Assorted Italian Cheeses and Cold Cuts (for 2 persons).....	36€
Fruit Salad (for 2 persons, served with zabaione cream).....	11€

Desserts

Irish Coffee Tiramisu (espresso sponge, mascarpone cream, savoiardi, coffee sauce, tiramisu ice cream).....	9€
Chocolate Terrine (Granache bitter Chocolate flavoured with Drambuie, tahini base, crunchy chocolate textures).....	12€
Baba Au rum with "kaimaki" ice cream (almond powder soil, fresh cream, aged whisky glaze).....	9€

Notes

Prices include all charges

The restaurant is obliged to issue duplicate receipts stamped by the Tax Office

Our dishes may contain allergens (in our kitchen we handle dairy products, seafood and shellfish, mustard, celery, gluten, nuts, eggs, sesame)

