

## APÉRITIFS

Starting a meal with an apéritif is a true Italian tradition! You should try it too!

APEROL SPRITZ (aperol, sparkling wine, soda, fresh orange juice)	155
MARTINI ROSATO (martini rosato, sparkling wine, slice of lime)	155
HUGO (sparkling wine, soda, elderberry syrup, lime)	155
PROSECCO BOSCO DI GICA (ADRIANO ADAMI) BRUT	160
PINOT GRIGIO (SAN MICHELE APPIANO) 2016	136




## ACCOMPANIMENT TO WINE

LIGURIAN OLIVES	85
DRIED TOMATOES	75
PROSCIUTTO CRUDO	71
MEAT ANTIPASTI 	188
CHEESE ANTIPASTI 	225


## BRUSCHETTAS

BRUSCHETTA WITH TOMATOES AND BASIL	84
BRUSCHETTA WITH BAKED PEPPER AND GOAT CHEESE	136
BRUSCHETTA WITH SPICY SALMON AND CREAM CHEESE CREAM	142

## APPETIZERS

VITELLO TONNATO (tender veal with tuna sauce) 	175
VEAL TARTAR WITH NEW FRIED POTATOES AND CROUTONS	195
SALMON CARPACCIO WITH HONEY-MUSTARD SAUCE	186
MUSSEL SUPETA (served with crunchy Croutons) 	278 520
SIMMERED ASPARAGUS WITH THE GOLANDES SAUCE 	220

## SALADS








PANZANELLA SALAD (Tuscan home-made tomato and crispy croutons salad)	134
GREEN SALAD WITH CHERRY TOMATOES AND PARMESAN/TIGER PRAWNS 	136 246
SALAD WITH EGGPLANT, TOMATOES, QINOA AND GOAT CHEESE	152
CAPRESE SALAD WITH MOZZARELLA BURRATA AND HOME-MADE PESTO SAUCE	220
ROMAIN SALAD WITH CHICKEN, TOMATOES AND QUAIL EGG	144
WARM SALAD WITH SQUID, TOMATOES AND BAKED POTATOES	162
CSALAD WITH SPICY SALMON, BAKED PEPPER AND HOME-MADE PARMESAN SAUCE	165

## SOUPS


AROMATIC BROTH WITH TORTELLINI 	98
THICK TOMATO SOUP WITH SEAFOOD	184
VEGETABLE MINISTRONE SOUP WITH HOME-MADE PESTO	88

## HOME-MADE PASTA

We make all pasta with wholegrain flour according to traditional Italian recipes. Any dish we can cook gluten free.

THE BEST CARBONARA SPAGHETTI 	148
HOME-MADE LASAGNA WITH RABBIT (for this dish we cook rabbit with the Sous-vide technology that adds incredible tenderness) 	212
ARRABBIATA SPAGHETTI ("Arrabbiata" is translated from Italian as "raging". Classic pasta with spicy tomato sauce, olives and basil) 	126
TAGLIATELLE WITH CUTTLEFISH INK AND SEAFOOD 	252
TAGLIATELLE WITH PORCINI MUSHROOMS	194
CHICKEN CASARECCE IN CHEESE SAUCE 	142
MACCHERONCINI "FOUR CHEESES"	149
TAGLIATELLE WITH TIGER PRAWNS AND ZUCCHINI 	196
BLACK RAVIOLI WITH VEAL CHEEKS IN CHEESE SAUCE	178
RAVIOLI WITH RICOTTA CHEESE AND SPINACH 	142

## RISOTTO




PORCINI MUSHROOMS RISOTTO	198
SEAFOOD RISOTTO (salmon, shrimps, mussels) 	238

## PINZA



For the preparation of pinza, we use three types of flour: whole wheat, rice and gluten-free. Thanks to this, the dough turns out to be incredibly crispy and tasty

PINZA WITH TOMATOES, PESTO SAUCE AND BASIL	105
PINZA WITH FRESH PEAR AND GORGONZOLA DOLCE CHEESE	128
PINZA WITH VITELLO TONATO AND TOMATO TARTAR	146
PINZA WITH SPICY SALMON AND RUCOLA	164
PINZA WITH TIGER PRAWNS, ZUCCHINI AND RICOTTA CHEESE	156

## PIZZA

MARGHERITA	112
WITH PROSCIUTTO COTTO AND MUSHROOMS 	138
DIAVOLA (pizza with spicy salami) 	186
FOUR CHEESE	184
PATATOSA (pizza with baked potato slices, bacon and tomatoes) 	152
WITH PROSCIUTTO DI PARMA, RUCOLA AND TOMATOES	162
WITH MEAT DELICACIES (prosciutto cotto, salami, prosciutto krodo, salami spicy)	185
NEAPOLITANO (pizza with prosciutto crudo, olives and capers)	178
WITH YELLOW TOMATOES AND MOZZARELLA BURRATA	220

## MAIN COURSES

RABBIT WITH DRIED TOMATOES, OLIVES AND MUSHED POTATO WITH A TRUFFLE NOTE 	245
COTOLETTA MILANESE WITH TOMATO RISOTTO (pork on a bone in a crispy breading with tender risotto)	212
STEWED DUCK LEG WITH APPLES AND ORANGES 	221
CHICKEN POLPETTE WITH MUSHED POTATO	148
BEEF MEDALIONS WITH CIANTI SOUSE AND PORCINI MUSHROOMS	315
SALMON WITH VEGETABLES IN WINE SAUCE	276
DORADO AQUA PAZZA (fish fillet stewed in broth with white wine, tomatoes and new potatoes)	210

## DISHES FOR THE COMPANY

We cook large dishes for friendly companies a little longer than the others! Approximate time can be up to 40 minutes. Thank you for your understanding.

BAKED CHICKEN WITH ROSEMARY AND NEW POTATOES	365
SMALL PAN OF RAVIOLI WITH WILD MUSHROOMS AND TRUFFLE IN CHEESE SAUCE	286
BIG ANTIPASTI PLATTER	597

## GRILL DISHES

DORADO WITH SEASONAL VEGETABLES	305
SALMON WITH TOMATO AND OLIVE TARTARE	310
RIB-EYE STEAK (weight of porcelain 350g-400g)	135
TURKEY FILLET WITH TOMATOES AND ARUGULA	212
RACK OF LAMB WITH SEASONAL VEGETABLES	580

## GARNISHES

BAKED POTATOES WITH ITALIAN HERBS	56
GRILLED VEGETABLES 	86

## PASTRIES

FOCACCIA with rosemary	39
FOCACCIA with Pesto sauce	86
BREAD BASKET	42
GRISSINI	25

### LEGEND



no gluten



spicy



vegan



chef recommends



ideal for two

If you are allergic to any product, please warn the waiter!

PLEASE LET US KNOW ABOUT YOUR BIRTHDAY!  
WE HAVE PREPARED A DELICIOUS PRESENT FOR YOU!

## DESSERTS

Italians say a delicious meal shall be finished with something special!

PANNA COTTA WITH RASPBERRY SAUCE	86
CRÈME BRÛLÉE (served with a ball of sea-buckthorn sorbet)	88
DELLA NONNA CAKE (the name is translated as "Grandmother's Cake" from Italian. Cake with vanilla cream and pine nuts. Served with a ball of passion fruit sorbet)	125
HOME-MADE TIRAMISU	115
ICE-CREAM: VANILLA, PISTACHIO, CHOCOLATE	36
SORBET:	
LEMON, MANGO-CHILI, BERRIES 	36
PASSION FRUIT WITH CORIANDER 	45

## SEMIFREDDO

Beloved Italian dessert based on ice cream and cream which give the name to our restaurant. Semifreddo in every Italian family is cooked in its own way - the variety of its tastes really has no limits. Join and try it!

SEMIFREDDO TIRAMISU	120
CHOCOLATE SEMIFREDDO WITH BERRIES	88
CARNAVAL SEMIFREDDO (cream semifreddo with chocolate crumbs, blackberry and mango)	96
LEMON SEMIFREDDO	84
RASPBERRY SEMIFREDDO WITH NUTS	92
SEMIFREDDO WITH MANGO AND CHIA	94



## KIDS' MENU

CHICKEN SOUP WITH VEGETABLES AND HOME-MADE PASTA	61
CARBONARA SPAGHETTI	98
CHICKEN CUTLETS WITH MUSHED POTATO	96
STEAMED DORADO WITH MUSHED POTATO	159
FRENCH FRIES WITH TOMATO SAUCE	64
MARGHERITA PIZZA	67
PROSCIUTTO COTTO PIZZA WITH MUSHROOMS	78
PIZZA WITH BERRIES AND CHOCOLATE	112

## SEMIFREDDO

RISTORANTE

## BREAKFASTS

FRIED EGGS WITH GRILLED AVOCADO, tomatoes and arugula	138
BENEDICT EGGS: With prosciutto crudo	142
With spicy light salted salmon	175
SPICY FRIED EGGS WITH TOMATOES 	81
FRITTATA WITH TOMATOES AND BACON	98
SCRAMBLED EGGS WITH TOMATOES AND SALMON BRUSCHETTA (big portion)	182
TOASTS WITH SMASHED AVOCADO, GRILLED TURKEY AND GREEN SALAD	166
HOME-MADE YOGHURT with granola and raspberry sauce	92
HOME-MADE COTTAGE CHEESE PANCAKES with sour cream and jam	86
OATMEAL WITH RASPBERRIES SYRUP AND NUT made with water or milk	51
VEGETARIAN BREAKFAST 	144

Ресторани  
**la Famiglia**

2012