

BREAKFAST

EVERYDAY FROM 9 AM TO 4 PM

GRANDE PRIMA COLAZIONE:

SCRAMBLE ON CIABATTA, SALSICCIA, MOZZARELLA CHEESE, TOMATOES, ZUCCHINI	212 uah
FRIED EGGS ON CIABATTA, ROASTED BACON, MOZZARELLA CHEESE, TOMATOES, ZUCCHINI	194 uah
5 CEREALS PORRIDGE WITH GRANOLA AND FRUITS (MILK OR WATER BASED)	75 uah
HOMEMADE YOGURT WITH FRUITS AND GRANOLA	76 uah
EGGS BAKED WITH BEANS, ZUCCHINI AND TOMATOES	85 uah
COTTAGE CHEESE PANCAKES WITH JAM AND SOUR CREAM	92 uah
ZUCCHINI PANCAKES WITH SALMON	145 uah
QUINOA PORRIDGE WITH AVOCADO, POACHED EGG AND SPINACH	165 uah
VEAL STEAK WITH CHERRY TOMATOES	178 uah
WARM CROISSANT WITH VANILLA-CHOCOLATE CREAM WITH ALMONDS	134 uah
EGGS POACHED WITH ROAST BEEF AND ASPARAGUS	250 uah

BRUSCHETTA

BRUSCHETTA WITH SARDINES, TOMATOES AND BASIL	114 uah
BRUSCHETTA WITH ROAST BEEF, PESTO SAUCE AND CREAM CHEESE	145 uah
BRUSCHETTA WITH SALMON	154 uah

HOMEMADE PASTA

TAGLIATELLE ALLA NORMA WITH EGGPLANT AND TOMATOES	127 uah
SPAGHETTI CARBONARA (CLASSIC RECIPE)	175 uah
LASAGNA WITH RAGU BOLOGNESE WITH TRUFFLE SAUCE	218 uah
SPAGHETTI WITH CUTTLFISH INK WITH SHRIMP, SQUID AND SEA BASS	290 uah
SPAGHETTI BOLOGNESE	174 uah
FETTUCCINE WITH RABBIT, PORCINI MUSHROOM, ZUCCHINI AND TOMATOES IN CREAM SAUCE	264 uah
SPAGHETTI WITH SHRIMPS AND BOTTGARA	170 uah

FISH AND SEAFOOD

FRIED SARDINES WITH MASHED POTATOES	244 uah
RAINBOW TROUT WITH ZUCCHINI	254 uah
SALMON WITH POTATO CREAM AND SAFFRON	375 uah
SHRIMPS WITH WHITE WINE SAUCE	645 uah
OCTOPUS IN TOMATO SAUCE WITH CAPERS	690 uah

MEAT

VEAL MEDALLIONS WITH PORCINI MUSHROOMS	392 uah
LAMB CUTLET WITH MASHED POTATOES WITH PARMESAN CHEESE	255 uah
RIB-EYE STEAK <small>(*WEIGHT STEAK IS INDICATED PER RAW FORM AND CAN VARY WITHIN 5%, DEPENDING ON THE DEGREE OF ROASTING YOU ORDERED. PRICE IS INDICATED PER 100 g. MIDDLE WEIGHT OF PORTION IS 700-1000 g. DISH IS RECOMMENDED FOR 2 PERSONS.)</small>	310 uah

MENU

APPETIZERS

OYSTERS (FINE DE CLAIRE)	59 uah
MOZZARELLA BURRATA WITH TOMATOES AND RUCOLA	265 uah
MOZZARELLA BUFFALO WITH BAKEDBELL PEPPER AND SPECK	265 uah
MEAT ANTIPASTI (SPECK, SALAME CACCIATORE, BRESAOLA)	235 uah
CHEESE ANTIPASTI (PROVOLONE, SCAMORZA, TALEGGIO, HONEY WITH TRUFFLE)	260 uah
ITALIAN DELICACIES (OLIVES, SAN-DRIED TOMATOES, ARTICHOKE, GRISSINI, TALEGGIO, PROSCIUTTO)	285 uah
VEAL TARTAR WITH ANCHOVIES AND CAPERS	255 uah
SALMON AND SEA BASS TARTAR	276 uah
VEAL CARPACCIO WITH PECORINO CHEESE	210 uah
SALMON CARPACCIO WITH AVOCADO MOUSSE	265 uah
LIGURIAN OLIVES WITH DRIED TOMATOES	85 uah
PICKLED ARTICHOKE	85 uah

TO WINE

GRAPES WITH GORGONZOLA	55 uah
PARMESAN CRISPS	55 uah
ASSORTED APPETIZERS TO WINE (GORGONZOLA WITH GRAPES, CHIPS OF PARMESAN, OLIVES, TOMATOES STUFFED WITH COTTAGE CHEESE, CHEESE BALLS)	158 uah

SOUPS

CHICKEN BROTH WITH POLPETTE AND VEGETABLES	83 uah
PUMPKIN CREAM SOUP WITH MOZZARELLA	158 uah
SEAFOOD SOUP CIOPPINO	345 uah

RAVIOLI FESTIVAL

RAVIOLI WITH PUMPKIN, SAGE AND PINE NUTS	119 uah
RAVIOLI WITH SPINACH AND RICOTTA	126 uah
TORTELLI WITH FOUR CHEESE	139 uah
RAVIOLI WITH RABBIT IN SPICY TOMATO SAUCE	148 uah
RAVIOLI WITH VEAL CHEEKS, PRUNES AND RED WINE	165 uah
RAVIOLI WITH TIGER SHRIMPS AND FISH	179 uah
CASONSEI WITH VEAL AND MUSHROOMS WITH TOMATO SAUCE	187 uah

SPECIAL OFFERS

WE PROPOSE TO TASTE DISHES WHICH BECAME HITS AMONG OUR GUESTS

QUAILS WITH GRAPE SAUCE	235 uah
FRIED SARDINES WITH TOMATOES	265 uah
POT OF MUSSELS IN WHITE WINE	275 uah

DISHES FOR THE COMPANY

BAKED DORADO WITH POTATO IN HERBS	410 uah
ROAST BEEF WITH ROASTED VEGETABLES	745 uah
CHICKEN WITH DRIED TOMATOES	294 uah

SALADS

PANZANELLA SALAD (CLASSIC TUSCANY SALAD WITH FOUR KINDS OF TOMATOES, SARDINES, ONIONS AND BASIL)	144 uah
SALAD WITH BAKED PUMPKIN, GOAT CHEESE AND HAZELNUT	147 uah
ROAST BEEF SALAD WITH ROASTED VEGETABLES	223 uah
GREEN SALAD WITH QUINOA, ZUCCHINI, AVOCADO AND RUCOLA	197 uah
SALMON SALAD WITH AVOCADO AND RUCOLA	218 uah
SEAFOOD SALAD WITH RUCOLA, CHERRY TOMATOES AND TRUFFLE DRESSING	337 uah

GARNISH

STEWED ASPARAGUS	275 uah
MASHED POTATOES WITH PECORINO CHEESE	67 uah
PORCINI MUSHROOM	195 uah
BAKED VEGETABLES	98 uah

PIZZA

MARGHERITA	108 uah
PIZZA WITH PROSCIUTTO COTTO AND MUSHROOMS	154 uah
QUATTRO FORMAGGIO	225 uah
PIZZA WITH PARMA HAM, RUCOLA, TOMATOES AND PARMESAN CHEESE	216 uah
DIABOLA PIZZA WITH SPICY SALAMI	186 uah
PIZZA WITH SHRIMPS AND ZUCCHINI	220 uah
PIZZA WITH PUMPKIN SAUCE, RICOTTA AND CHERRY	175 uah

RISOTTO

RISOTTO WITH PORCINI	235 uah
RISOTTO WITH SHRIMP AND BROCCOLI	295 uah
RISOTTO WITH PUMPKIN AND QUINOA	175 uah

BAKING

OWN PRODUCTION

YOU CAN BUY FRESH BREAD (BUCKWHEAT, MALT OR LIGHT CHIABATTA) ANY TIME YOU LIKE. ASK YOUR WAITER

GRISSINI	30 uah
HOMEMADE BREAD (WHITE AND DARK CIABATTA, OLIVE OIL WITH SPICES)	48 uah
FOCACCIA WITH ROSEMARY, TOMATO SALSA AND PESTO SAUCE	56 uah
FOCACCIA WITH PARMESAN CHEESE AND TOMATO SALSA	46 uah

DESSERTS

HOMEMADE SORBETS (APPLE WITH CINNAMON, LIME-MINT, LEMON)	40 uah
SORBET OF BELLINI WITH PROSECCO	42 uah
HOMEMADE ICE CREAM (VANILLA, CHOCOLATE, PUMPKIN)	40 uah
AFFOGATO (VANILLA ICE CREAM AND ESPRESSO BASED DESSERT)	63 uah
PANNA COTTA WITH RASPBERRY-BALSAMIC SAUCE	98 uah
TART WITH PUMPKIN AND PEAR WITH CARAMEL SAUCE	110 uah
HOMEMADE TIRAMISU	121 uah
CHEESECAKE WITH CRANBERRY SAUCE	94 uah
SHU CAKES WITH WHITE CHOCOLATE, MASCARPONE CREAM AND PASSION FRUIT	151 uah

APERITIVI TEMPO

ONLY FROM 15.00 TO 18.00

ORDER 2 GLASSES OF WINE OR PROSECCO AND GET ONE OF APPETIZERS FOR FREE
ORDER A BOTTLE OF WINE OR PROSECCO AND GET THREE KINDS OF APPETIZERS

OLIVES	45/88 uah
CHERRY TOMATOES STUFFED WITH HOMEMADE COTTAGE CHEESE	45 uah
CHEESE BALLS	45 uah
SALAMI WITH GHERKIN	45 uah

IF YOU HAVE A BIRTHDAY, LET US KNOW TO HAVE A DELICIOUS GIFTS!