



## Antipasti

78:- - 154:-

### Mozzarella Caprese

Buffalo mozzarella with tomatoes & basil

### Vitello Tonnato

Thin slices of veal served with a creamy tuna sauce

### Carpaccio all`Italiana

Thin slices of beef tenderloin with 36 months aged  
Parmesan, lemon, black pepper & olive oil

### Cozze alla Marinara

Blue mussels in white wine, tomato, garlic, onion &  
parsley, served with grilled Italian farmer's bread

### Bruschetta

Tomato & basil bruschetta

### Antipasto Misto

An assortment of Italian delicatessen, such as parma  
ham & different types of cold cuts



## Pasta

168:- -198:-

### Strozzapreti

Homemade Strozzapreti with a creamy gorgonzola sauce and sliced beef tenderloin

### Pasta al Ragu

Tender beef cooked in red wine & fresh herbs. Served with broad homemade pappardelle

### Bucatini al Salsiccia

Bucatini, thick hollow spaghetti with hot tomato sauce, locally produced spicy salsiccia and grated peccorini

### Frutti di mare

Linguine with a selection of sea fruits, olive oil, garlic & chili

### Cannelloni al Tartufo

Cannelloni filled with a creamy mix of ricotta, mushrooms & truffles

### Spaghetti Carbonara

Spaghetti with pancetta & aged parmesan

### Pappardelle al Zafferano

Homemade pappardelle with a sauce of saffron, crayfish tails, shrimps & rocket



## Carne

265:- - 295:-

### Ossobuco

Veal, slow cooked with white wine, lemon & garlic.  
Served with gremolata & parmesan risotto

### Piccata di Vitello

Parmesan breaded veal cutlet with green pieces,  
panchetta & parmesan

### Saltimbocca alla Grappa

Fried fillet of veal with parma ham and sage, braised in  
white wine and cream. Served with potato cake

### Tagliata

Grilled sirloin steak on a bed of rocket & cherry tomatoes.  
Topped with olive oil, parmesan & fried pancetta

### Filetto di Agnello alla Griglia

Grilled fillet of lamb with honey roasted root crops,  
vegetables & truffles cannelloni

### Filetto di Manzo al Tartufo

Grilled beef tenderloin served with trufflesauce  
& potato- & parmesan cake



## Pesce

275:- - 295:-

### Filetto di Tonno alla Calabrese

Lightly grilled tuna with parsley, garlic, capers & cherry tomatoes.  
Served with somarillio marinated potatoes

### D'ippoglosso con Radice e Cavallo

Halibut with creamy savoy cabbage, root crops & potato cake

## Contorni

40:- - 55:-

Funghi trifolati - Garlic cooked mushrooms

Piselli con pancetta - Green peas, pancetta & parmesan

Risotto con parmigiano - Parmesanrisotto

Sfornato di patate - Potato- & parmesan cake

Insalata mista - Mixed salad

Spinaci fritti - Spinach fried in butter. Grated peccorini



## Pizze

135:- 155:-

### Margherita

Tomato, mozzarella, basil

### Capricciosa

Tomato, mozzarella, ham, fresh mushrooms

### Angelo

Tomato, mozzarella, bacon, onion, taleggio

### Bianca Quattro Formaggi

Mozzarella, taleggio, scamorza, parmesan, black pepper

### Salame

Tomato, mozzarella, assortment of Italian salami

### Vegetale

Tomato, mozzarella, grilled pepper, zucchini, aubergine, rocket, onion

### Speciale

Tomato, mozzarella, gorgonzola, sundried cherry tomatoes, parma ham, rocket

### Della Casa

Tomato, mozzarella, cherry tomatoes, rocket, parma ham, grated parmesan



## Dolce

35:- - 105:-

### Pannacotta alle More

Pannacotta with raspberry & blackberry sauce

### Semifreddo

Semifreddo means half frozen in Italian. It's a homemade ice cream. We do it with raspberries & lemon flavor

### Tiramisù

Italian classic made with savoiari biscuits, espresso & mascarpone cream

### Dolce Cioccolata

Oven baked chocolate cake served with vanilla ice cream

### Formaggi Assortiti

Assortment of Italian cheeses & homemade fig jam

### Ciocolatino al Grappa

Grappa's own chocolate truffle