

Risotti

Risotto alla Pescatora (S) 95.00

Carnaroli Rice with Baby Calamari Prawns, Scallops, Clams, Tomato

Risotto Funghi (V, D) 95.00

Carnaroli Rice, Porcini Mushrooms

Secondi Piatti

Ossobuco (G, D) 235.00

Veal Shank, Risotto Alla Parmigiana

Pollo alla Milanese (G) 155.00

Breaded Chicken Breast Milanese, Arugula and Cherry Tomato

Scaloppine ai Funghi (G) 195.00

Veal Scaloppine, Mushroom Sauce, Roasted Potatoes

Scaloppine ai Limone (G, D) 190.00

Veal Scaloppine, Lemon Butter Sauce

Costata di Bue (G) 260.00

Prime Rib Eye with Roasted Potatoes, Seasonal Vegetables, Rosemary Sauce

Tagliata di Bue (G) 240.00

Thin Sliced Angus Beef Striploin, Potato Tart, Arugula,
Balsamic Vinaigrette and Selection of Semi Dried Tomatoes

Lombata di Vitello 220.00

Grilled Veal Chop, Roasted Potatoes and Seasonal Vegetables

Costolette d'Agnello 200.00

Lamb Chops with Eggplant Purée, Balsamic Mint Sauce

Branzino (G) 195.00

Pan Roasted Fillet of Sea Bass, Seasonal Vegetables, Salmoriglio

Salmone 180.00

Pan Roasted Norwegian Salmon, Seasonal Vegetables, Mango Salsa

Cotoletta alla Milanese (G, D) 290.00

Breaded Veal Milanese, Baked Potatoes, Arugula and Cherry Tomato

Gamberoni alla Griglia (S) 230.00

Grilled Mediterranean Tiger Prawns served with Yuzu Dressing

*Ask your Waiter for Allergies

(V) - Vegetarian (D) - Dairy (G) - Gluten (N) - Nuts (S) - Shellfish & Crustaceans
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il Pastaio

M E N U

Antipasti

Burrata (D, V) 110.00

Burrata Cheese with selection of Tomatoes, Basil

Carpaccio di Bue (D) 85.00

Beef Carpaccio, Capers, Shaved Parmesan Cheese and Mustard Dressing

Carpaccio di Tonno 85.00

Yellowfin Tuna Carpaccio, Haricot Verts, Capers, Baby Frisée,
Arugula, Onion, Oil Lemon Vinaigrette

Bresaola (D) 95.00

Dry Cured Beef, served with Frisée Lettuce, Rocca Salad, Artichokes preserved in
Olive Oil, Sundried Tomatoes, Mozzarella Cheese and Lemon Vinaigrette

Grigliata di Verdure (D, V) 70.00

Grilled Zucchini, Eggplant, Carrots, Asparagus, Bell Pepper, Endive, Radicchio,
Shiitake Mushroom, Shaved Parmesan Cheese and Shallot Vinaigrette

Carpaccio di Polpo (S) 95.00

Thin sliced Cooked Octopus with Dried Taggiasca Olives, Orange, Red Radish,
Capers and Yuzu Dressing

Calamari Fritti (G, V) 95.00

Fried Calamari with Spicy Tomato Sauce and Tartar Sauce

Arancini (G, D, V) 65.00

Breaded Rice Cones, Filled with Mozzarella Cheese, Peas and Pomodoro Sauce

Melanzane Parmigiana (D, V) 95.00

Baked Eggplant, Tomato Sauce, Mozzarella Cheese, Parmesan, Basil

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Insalate

Mista (V) 70.00

Mixed Baby Greens and Carrots with Balsamic Vinaigrette

Primavera (D, V) 85.00

Mixed Baby Greens, Lettuce, Grilled Eggplant, Roasted Bell Peppers and Goat Cheese, Balsamic Vinaigrette

Cesare (G, V, D) 75.00

Romaine Lettuce, Caesar Dressing,
Shaved Parmesan Cheese and Garlic Croutons
Add Chicken 25.00 or Shrimp 35.00

Tricolore (D, V) 75.00

Radicchio, Belgium Endive, Arugula, Balsamic Vinaigrette and Shaved Parmesan Cheese

Alessandra 85.00

Romaine Lettuce, Tuna, Onion, Corn, Lemon Vinaigrette

Panzanella (G, V) 70.00

Croutons Bread, Tomatoes, Cucumber, Basil, Onion and Extra Virgin Olive Oil
Add Burrata 45.00

Buffalo Caprese (D, V) 100.00

Heirloom Tomato, Buffalo Mozzarella, Basil, Bell Peppers and Extra Virgin Olive Oil

Zuppe

Minestrone di Verdure (V) 55.00

Mixed Vegetable Soup

Zuppa di Lenticchie (V) 55.00

Lentil Soup

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Paste

Scoglio (S, G) 150.00

Seafood Spaghetti, Calamari, Scallops, Shrimp, Mussels and Clams in a Light Spicy Tomato Sauce

Arrabbiata (G, V) 85.00

Penne Pasta in a Spicy Tomato and Garlic Sauce
Add Chicken 25.00 or Shrimp 35.00

Garganelli al Tartufo (G, D, V) 175.00 (summer) 195.00 (winter)

Homemade Pasta, Porcini Mushrooms, Butter Fondue, Light Garlic and Chili with Black Truffle

Pappardelle (G, D) 105.00

Homemade Green Pappardelle, Bolognese and Porcini Mushrooms Sauce, Cream

Paccheri alla Justin Bieber (G, D, V) 95.00

A Justin Bieber Creation, Paccheri Pasta, Pink Sauce

Linguine con Crostacei (S, G) 260.00

Linguine Pasta, Lobster and Crab Meat in a Light Spicy Tomato Sauce

Rigatoni alla Norma (D, G, V) 85.00

Rigatoni Pasta with Eggplant, Tomato, Basil, Mozzarella Cheese and Baked Ricotta

Agnolotti (G, D, V) 100.00

Homemade Green Ravioli Filled with Mushrooms, Cheese Fondue and Truffle Sauce

Ravioli di Spinaci e Ricotta (G, D, V) 95.00

Homemade Ravioli Stuffed with Spinach and Ricotta Cheese,
Tomato and Basil Sauce or Butter Sage Cream Sauce

Fettuccine Bolognese (G, D) 105.00

Homemade Fettuccine with Bolognese Sauce

Spaghetti al Pomodoro e Basilico (G, V) 90.00

Spaghetti Pasta with Tomato and Basil Sauce

Cacio & Pepe (G, D, V) 85.00

Spaghetti, Cracked Black Pepper and Pecorino Romano

Lasagna (G, D) 85.00

Layers of Baked Homemade Pasta with Meat Ragù and Béchamel Sauce
gratinated with Parmesan Cheese

Gnocchi alla Catanese (G, D) 105.00

Potato Gnocchi with Smoked Veal Belly, Cream, Red Onion and Toasted Pistachios

Pappardelle Bianche (G, D) 110.00

Homemade Pappardelle, White Veal Ragù, Porcini Mushrooms and Cream

Add Truffle 120.00

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Dessert

Cannoli (G, D, N) 65.00

Chocolate, Pistachio and Ricotta Selection of Cannoli

Panna Cotta (D, N) 55.00

Cream Custard with Mixed Berry Sauce

Tiramisù (G, D, N) 55.00

Lady Fingers Dipped in Espresso and Mascarpone Cream

Add Brandy (A) 15.00

Torta di Mele (G, D, N) 60.00

Apple Tart Tatin with Cream Caramel and Vanilla Ice Cream

Ciocolato (N) 60.00

Flourless Chocolate Cake

Limone (G, D, N) 55.00

Lemon Meringue Tart

Torta al Formaggio (G, D, N) 60.00

Passion Fruit Cheesecake with Wild Berries Coulis

Crostata alla Banana (G, D, N) 85.00

Banana Chocolate Cream Tart

Crème Brûlée (D, N) 55.00

Custard base topped with a layer of hardened Caramelized Sugar

Selection of Ice Cream and Sorbet (D) 35.00

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