

# *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 95.00***

Yellowfin Tuna Carpaccio, Green Beans, Capers Berries, Frisée Lettuce, Arugula, Onion, Oil Lemon Vinaigrette

#### ***Carpaccio di Salmone 95.00***

Thin sliced Scottish Salmon with Orange Dressing, Frisée Lettuce and Avocado

#### ***Bresaola (D) 110.00***

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

#### ***Grigliata di Verdure (D, V) 70.00***

Grilled Zucchini, Eggplant, Asparagus, Bell Pepper, Endive, Radicchio, Button Mushroom, Parmesan Cheese and Shallot Vinaigrette

#### ***Carpaccio di Polpo (S, D) 105.00***

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

#### ***Calamari Fritti (G) 95.00***

Fried Calamari with Marinara Sauce and Tartar Sauce

#### ***Arancini (G, D, V) 70.00***

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

#### ***Melanzane Parmigiana (D, V) 95.00***

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

## *Insalate*

### ***Mista (V) 70.00***

Mixed Baby Greens and Carrots with Balsamic Vinaigrette

### ***Primavera (D) 85.00***

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

### ***Cesare (G, D) 75.00***

Romaine Lettuce, Caesar Dressing, Shaved Parmesan Cheese and 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, Heirloom Tomatoes, Cucumber, Basil, Onion, Extra Virgin Olive Oil and Vinegar  
*Add Burrata 45.00*

### ***Buffalo Caprese (D) 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

\*Ask your Waiter for Allergies

(V) - Vegetarian (D) - Dairy (G) - Gluten (N) - Nuts (S) - Shellfish & Crustaceans  
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# *Paste*

## **Scoglio (S, G) 175.00**

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

## **Tagliolini al Limone (G, D) 95.00**

Tagliolini Pasta with Lemon, Butter and Parmesan Cheese

## **Arrabbiata (G, V) 95.00**

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

## **Garganelli (G) 185.00**

Garganelli with Tub Gurnard, Taggiasca Olives, Capers and Pachino Cherry Tomatoes

## **Pappardelle (G, D) 120.00**

Homemade Green Pappardelle, Bolognese and Porcini Mushrooms Sauce, Cream

## **Paccheri alla Justin Bieber (G, D, V) 105.00**

A Justin Bieber Creation, Paccheri Pasta, Pink Sauce

## **Linguine con Crostacei (S, G) 285.00**

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

## **Rigatoni alla Norma (D, G, V) 105.00**

Rigatoni with Fried Eggplant, Tomato Sauce, Basil, Mozzarella Cheese and Baked Ricotta

## **Agnolotti (G, D, V) 110.00**

Homemade Green Ravioli Filled with Mushrooms, Ricotta, Burrata, served with Truffle Cheese Fondue

## **Ravioli di Spinaci e Ricotta (G, D, V) 105.00**

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) 105.00**

Spaghetti Pasta with Tomato and Basil Sauce

## **Cacio & Pepe (G, D, V) 85.00**

Spaghetti, Cracked Black Pepper and Pecorino Romano

## **Lasagna (G, D) 105.00**

Layers of Baked Homemade Pasta with Bolognese, Béchamel Sauce, Mozzarella, Provolone, gratinated with Parmesan Cheese

## **Gnocchi alla Sorrentina (G, D) 105.00**

Potato Dumpling in a rich Tomato Sauce, Mozzarella Cheese, gratinated with Parmesan Cheese and Oregano

## **Pappardelle Bianche (G, D) 185.00**

Homemade Pappardelle, White Veal Ragu, Porcini Mushrooms and Cream

## **Add Truffle 120.00**

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## *Risotti*

### ***Risotto alla Pescatora (S) 115.00***

Carnaroli Rice with Calamari, Prawns, Clams, touch of Tomato Sauce

### ***Risotto Funghi (V, D) 95.00***

Carnaroli Rice, Porcini Mushrooms

## *Secondi Piatti*

### ***Ossobuco (G, D) 255.00***

Veal Shank, Risotto Alla Parmigiana

### ***Pollo alla Milanese (G) 175.00***

Breaded Chicken Breast Milanese, Arugula and Cherry Tomato

### ***Scaloppine ai Funghi (G) 210.00***

Veal Scaloppine, Mushroom Sauce, Roasted Potatoes

### ***Scaloppine al Limone (G, D) 210.00***

Veal Scaloppine, Lemon Butter Sauce

### ***Costata di Bue 260.00***

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

### ***Tagliata di Bue (G) 260.00***

Beef Tagliata served with Sautéed Wild Mushrooms and Roasted Potatoes

### ***Lombata di Vitello 220.00***

Grilled Veal Chop, Roasted Potatoes and Seasonal Vegetables

### ***Costolette d'Agnello 230.00***

Lamb Chops with Eggplant Purée, Balsamic Mint Sauce, Roasted Potatoes

### ***Branzino 195.00***

Pan Roasted Fillet of Sea Bass, Seasonal Vegetables, Carrot and Onion Purée

### ***Salmone (D) 180.00***

Pan Roasted Norwegian Salmon, Seasonal Vegetables, Mango Salsa, Mashed Potatoes

### ***Cotoletta alla Milanese (G, D) 310.00***

Breaded Veal Milanese, Baked Potatoes, Arugula and Cherry Tomato

### ***Gamberoni alla Griglia (S) 250.00***

Grilled Mediterranean Tiger Prawns served with Yuzu Dressing

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## *Desserts*

***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 with Cream Caramel and Vanilla Ice Cream

***Ciocolato (N) 60.00***

Flourless Chocolate Cake

***Il Pistacchio (D, N) 55.00***

Pistachio Parfait with two Layers of Cheeses, Cheese Cake and Mascarpone, mixed of Nuts and Hazelnut Ice Cream

***Torta al Formaggio (G, D, N) 60.00***

Passion Fruit Cheesecake with Wild Berries Coulis

***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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