

Risotti

Risotto alla Pescatora (S) 115.00

Carnaroli Rice with Calamari, Prawns, 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

Flap Cut Beef Tagliata served with Wild Mushrooms and Roasted Potatoes sautéed with fresh Rosemary and Garlic

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

*Ask your Waiter for Allergies

(V) - Vegetarian (D) - Dairy (G) - Gluten (N) - Nuts (S) - Shellfish & Crustaceans
All prices are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

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 served with Capers, Rocket and Shaved Parmesan, seasoned with 25 years old Balsamic and Fruity Extra Virgin Olive Oil

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

Air-Dried Cured Beef with Lemon Dressing, topped with Mesclun Salad, Cherry Tomatoes and Fresh Burrata

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

*Ask your Waiter for Allergies

(V) - Vegetarian (D) - Dairy (G) - Gluten (N) - Nuts (S) - Shellfish & Crustaceans
All prices are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

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
All prices are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

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

*Ask your Waiter for Allergies

(V) - Vegetarian (D) - Dairy (G) - Gluten (N) - Nuts (S) - Shellfish & Crustaceans
All prices are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

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

Cioccolato (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

*Ask your Waiter for Allergies

(V) - Vegetarian (D) - Dairy (G) - Gluten (N) - Nuts (S) - Shellfish & Crustaceans
All prices are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT