

il Pastaio

M E N U

Antipasti

Antipasti Platter (D, G) S - 150.00 | L - 300.00

Selection of Cold Cuts & Italian Hard Cheeses

Burrata (D, V) 110.00

Burrata Cheese with selection of Tomatoes, Basil

Carpaccio di Bue (D) 85.00

Beef Carpaccio, Arugula, Shaved Parmesan Cheese and Mustard Dressing

Carpaccio di Salmone 110.00

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

Carpaccio di Polpo (D, S) 115.00

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

Bresaola (D) 110.00

Dry Cured Beef, served with Mixed Lettuce, Cherry Tomatoes, Burrata and Lemon Vinaigrette

Tartare di Manzo (G, E) 130.00

Classic Beef Tartare with Capers, Onion, Gherkins, Parsley, Anchovies, and Egg Yolk, Served with Brown Toasted Bread.

Vitello Tonnato (E) 110.00

Slow Cooked Veal Meat, with Callipo Tuna and Light Mayonnaise

Calamari Fritti (G, E) 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

Grigliata di Verdure (D, V) 70.00

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

Zuppe

Minestrone di Verdure (V) 55.00

Mixed Vegetable Soup

Zuppa di Lenticchie (V) 55.00

Lentil Soup

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Insalate

Mista (V) 70.00

Mixed Baby Greens and Carrots with Balsamic Vinaigrette

Capricciosa (V) 75.00

Romaine Lettuce, Cherry Tomatoes, White Cannellini Beans,
Palm Hearts, Onion, and Mustard Dressing

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) 75.00

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,
Oregano and Extra Virgin Olive Oil

Paste

Scoglio (S, G) 175.00

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

Arrabbiata (G, V) 95.00

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

Spaghetti in Crosta (G, S) 145.00

Seafood Spaghetti, Rich Spicy Tomato Sauce, Cherry Tomatoes,
Capers, Olives, Covered with a Crispy Crust

Orecchiette alla Gricia (G, D) 140.00

Homemade Orecchiette Pasta, Crunchy Beef Bacon,
Pecorino Cheese, Toasted Black Pepper

Cavatelli Zia Margherita (G, D) 135.00

Homemade Cavatelli Pasta, Double Cream, Beef Speck,
Cardoncelli Mushrooms, Parmigiano Reggiano

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Tonnarelli alla Carbonara (G, D, E) 105.00

Homemade Tonnarelli Pasta, Smoked Beef Bacon, Red Onion, Pasteurized Whole Egg, Pecorino Cheese, Parmigiano Reggiano, Toasted Black Pepper

Fettuccine Tricolore (G, D, E) 120.00

Green, White, and Red Homemade Fettuccine, Veal Ragù, Cardoncelli Mushrooms, Double Cream, Butter, Parmigiano Reggiano

Fusilli alla Napoletana (G, D, E) 95.00

Baked Fusilli Pasta, Rich Tomato Sauce, Meatballs, Fried Eggplant, Mozzarella Cheese

Garganelli Strascinati (G, D, E) 185.00

Homemade Garganelli, Tuscan Beef Ragù, Chili Parmesan Cheese

Pappardelle (G, D, E) 120.00

Choice of Green or Yellow Homemade Pappardelle Pasta, Bolognese Sauce, Porcini Mushrooms, Touch of Cream

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

A Justin Bieber Creation, Paccheri Pasta, Pink Sauce

Tonnarelli ai Crostacei (S, G, E) 375.00

Homemade Fresh Tonnarelli Pasta with 500g Canadian Lobster, 200g King Prawn, 150g King Crab Meat, Slightly Spicy Tomato Sauce

Rigatoni alla Norma (D, G, V) 105.00

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

Spghettino O' Scarpariello (G, D, V) 110.00

Spghettino, Datterino Tomatoes, Garlic, Basil, Pecorino Romano Cheese

Agnolotti (G, D, V, E) 110.00

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

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

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

Fettuccine Bolognese (G, D, E) 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, E) 105.00

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

Add Truffle 120.00

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Risotti

Risotto alla Pescatora (S) 115.00

Arborio Rice with Calamari, Tiger Prawns, Mussels, Snow Crab Meat, Stirred with Extra Virgin Olive Oil

Risotto ai Funghi (D) 95.00

Arborio Rice with Three Types of Wild Mushrooms, Stirred with Butter and Parmigiano Reggiano

Risotto alla Modenese (D) 110.00

Saffron Arborio Risotto, Stirred with Butter and Parmigiano Reggiano, Served with 25-Year-Old Balsamic Vinegar

Secondi Piatti

Ossobuco (G, D) 255.00

Veal Shank, Risotto Alla Parmigiana

Pollo alla Milanese (G, E) 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

350g Prime Rib Eye with Roasted Potatoes, Seasonal Vegetables, Rosemary Sauce

Tagliata di Bue 260.00

300g Beef Tagliata served with Sautéed Wild Mushrooms and Roasted Potatoes

Lombata di Vitello(D, G, E) 230.00

300g of Pan-Seared Veal Rack, Cardoncelli Milanese-Style Mushrooms, Baked Potatoes, Mustard and Peppercorn Sauce

Costolette d'Agnello 250.00

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

Branzino all'Isolana 195.00

Baked Sea Bass Fillet, Cherry Tomatoes, Black Taggiasca Olives, Capers, Potatoes

Salmone (D) 180.00

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

Cotoletta alla Milanese (G, D, E) 355.00

Breaded Veal Milanese, Baked Potatoes, Arugula and Cherry Tomato

Gamberoni alla Griglia (S) 250.00

Grilled Mediterranean Tiger Prawns served with Yuzu Dressing

Rombo Steccato (G) 595.00

1kg of Baked Turbot with Rosemary and Garlic, Served with Baked Potatoes and Cardoncelli Mushrooms

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Desserts

Cannoli (G, D, N, E) 55.00

Chocolate, Pistachio and Ricotta Selection of Cannoli

Panna Cotta (D, N) 55.00

Cream Custard with Mixed Berry Sauce

Tiramisù (G, D, N, E) 55.00

Lady Fingers Dipped in Espresso and Mascarpone Cream

Add Brandy (A) 15.00

Torta di Mele (G, D, N, E) 55.00

Apple Tart with Cream Caramel and Vanilla Ice Cream

Ciocolato (G, N, E) 55.00

Flourless Chocolate Cake

Il Pistacchio (D, N, E) 60.00

Pistachio Parfait with Two Layers of Cheeses, Cheese Cake and Mascarpone, Mixed of Nuts and Hazelnut Ice Cream

Torta al Formaggio (G, D, N, E) 55.00

Passion Fruit Cheesecake with Wild Berries Coulis

Crème Brûlée (D, N, E) 55.00

Custard Base Topped with a Layer of Hardened Caramelized Sugar

Selection of Ice Cream and Sorbet (D, G) 35.00

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Specials

Trio Tartare (D, G) 290

Truffle Fassona Beef Tartare, Cardamom Seabass Tartare with Lime and Kaluga Queen Caviar,
Bluefin Tuna Tartare with Raspberry Pearls

Astice Canadese e Gamberi di Sicilia alla Catalana (S) 440

Canadian Lobster and Sicilian Tiger Prawns with Heirloom Tomato
and Cucumber Salad with Red Onion, Extra Virgin Olive Oil and Red Vinegar

Cuoppo Misto (G, S, E) 105

Fried Calamari, Prawns, King Prawns and Zucchini, Tartare Sauce

Tagliolini Tartufo (G, D, E) 245

Parmesan Wheel Tagliolini Show with Truffle Shavings and Cheese Fondue

Spaghetti al Caviale (E, G) 565

Single Wheat Spaghetti Pasta Senatore Cappelli stirred with Egg Yolk,
Infused Butter and Kaluga Queen Caviar

Branzino al Sale 460

Canarian Seabass baked in Sea Salt Crust served with Baked Potatoes,
Mixed Green Salad and Vegetables

Tomahawk ai Ferri 1400

1.2KG of Kiwami Wagyu Grade 9+ served with Baked Potatoes,
Roasted Mixed Mushrooms and Asparagus

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