

Pasta

Pomodoro Spaghetti	68
Roasted cherry tomatoes, fresh basil and Pecorino cheese in tomato sauce ●●	
Pomodoro Burrata Spaghetti	86
Roasted cherry tomatoes, half of burrata ball and Genovese pesto in tomato sauce ●●	
Spaghetti Aglio e Olio	78
Artichoke alla Romana, cherry tomatoes, Kalamata olives, parsley, dried chilli, and Feta cheese in olive oil and garlic with Lemon-breadcrumbs crust ●●	
Fungi Papardella	78
Portobello and Champignon mushroom ragu, fresh basil and Parmesan in cream and white wine sauce with a truffle Porcini mousse ●●	
Pumpkin Cream Radiatori	84
Velvety pumpkin cream, cream, nutmeg, dried chilli, sage, parsley, and Parmesan with roasted Sainte - Maure cheese, chives and nuts tuile ●●	
Salmon Linguini	98
Pan seared Salmon pieces, broccoli, spinach, and chives, in cream and white wine sauce ●	
Shrimps Picanto Linguini	96
Lamb pancetta, dried chilli, in Rosé sauce with breadcrumb crust, garlic and parsley ●	
Carbonara Campanella	87
Lamb pancetta, Portobello, and Champignon mushrooms, egg yolk, Parmesan and chopped chives in a cream and ground black pepper sauce ●	
Ragu Bolognese Campanelle	79
Traditional long cooked Bolognese sauce, root vegetables, beef stock and fresh basil ●	
Short Ribs Papardella	98
Pulled slow-cooked rib meat, chestnuts, spinach, roasted cherry tomatoes, herbs and Parmesan, in a rich tomato and beef stock sauce ●	

Sea Bass Pici	98
Thick and long pasta, tomato sauce with lemon butter, garlic, parsley, basil, shatta pepper, and panko crust with sea bass fillet ●	
Pici al Pesto Genovese	79
Thick and long pasta, Genovese pesto cream sauce with white wine and nutmeg, pecorino, zucchini, asparagus, toasted pine nuts, and parmesan ●	
Pici al Limone	76
Thick and long pasta, a rich and creamy lemon sauce with fried zucchini, panko crust, and Parmesan ●	
Gnocchi alla Crema	82
Hand-made gnocchi, Portobello, and Champignon mushrooms, chestnuts, spinach, chives, basil and Parmesan in a cream and truffle mushroom sauce ●	
Veal Fillet Gnocchi	92
Hand-made gnocchi with veal fillet pieces, caramelized pumpkin, forest mushroom, broccoli in red wine sauce and demi-glace with Parmesan and chives	
Tortellini Grana Padana	89
Pasta filled with mascarpone, parmesan and ricotta with roasted Jordan mushrooms, asparagus, cream and lemon zest ●	
Jerusalem Artichoke Ravioli	86
Ravioli filled with Jerusalem artichoke, Ricotta cheese, and almonds, sweet potato, broccoli, chives, and Parmesan, in an artichoke and chestnut cream sauce ●	
Beetroot and Mascarpone Agnolotti	84
Agnolotti filled with beetroot, goat cheese and mascarpone in gorgonzola, white wine and sage sauce with reduced balsamic vinegar and roasted pistachios ●	

Main

Funghi Risotto	81
Risotto with roasted Champignon, Portobello and King of the Wood mushrooms, leek and Parmesan, in white wine, cream, truffle cream, and basil sauce ●●	
Spring Chicken & Orzo	84
Grilled chicken thigh on the plancha, served with orzo pasta stew, spinach cream, and arugula ●	
Polo Schnitzel	86
Very large chicken Schnitzel in a crispy panko and breadcrumbs coating accompanied by Patatini Fritti, alongside Dijon mustard aioli and chili balsamic	
Ragu Bolognese Lasagna	88
Lasagna pages, beef ragout casserole, Parmesan cheese, Mozzarella, basil in béchamel and tomato sauce	

Salmon Rustica	126
Seared salmon fillet on the plancha, served with roasted potatoes and spinach in a white wine sauce with mustard, tomatoes, chili, cream, and chives ●	
Sea Bass Fillet and Lemon Butter Risotto	136
Seabass fillet a la plancha with lemon butter risotto, grilled tomatoes, spinach, white wine, herbs and Parmesan, with Lemon-breadcrumbs crust ●	
Hunter's Veal Fillet	169
Roasted veal fillet medallions on a King of the Wood mushroom and chestnut ragu, with Ricotta and truffle agnolotti in a cream and black pepper sauce ●	

Extras

Patatini Fritti	23
Crispy potatoes ●	
Green salad	21
A mixture of lettuces, radishes, and cherry tomatoes in Citrus vinaigrette ●●	
Roasted greens in lemon butter	26
Broccoli and fresh green beans in lemon butter and fried almonds ●●	



Drinks

Pepsi / Max / Miranda / 7UP / 7UP Diet.....	15
San Benedetto Mineral Water / Large.....	13/24
San Pellegrino Small / Flavored / Large...	13/15/28
Orange Juice / Lemonade.....	16
Grapefruit Juice / Grape juice.....	15
Clear Cider / Malt Beer.....	15
Lemon-Mint Frappé.....	29

Ice Tea

Flavored ice tea | 19

Detox

Green, Louisa, mint & lime

Energy

Green, lemon grass, mint & lemon

Calm

Chamomile, apple & clove - Decaf

Entrées

Soup of the day	48
Change every day - Ask the waiter ●	
Italian Baker House Focaccia / Focaccia La Familia	26/39
Focaccia baked in a wood burning oven alongside olive oil, tomato salsa, Reduced balsamic and garlic confit ●	
Eggplant carpaccio and yogurt cream	56
Roasted eggplant, olive oil, cherry tomato seeds, fresh chilli, micro basil, fried almonds, yogurt cream and pomegranate sauce with focaccia stick ●●	
Neapolitana Frittatina	52
Pasta croquette with a crispy coating, filled with béchamel, mozzarella, Parmesan, and chives, served with an arugula cream dip ●	
An addition of 1 Frittatina 16	
Crispy Cauliflower	64
Crispy cauliflower coated with breadcrumbs, alongside a trio of dips: truffle aioli, Labaneh za'atar cream and hot pepper sauce ●	
Polenta	59
A delicate cream of corn with roasted champagne mushrooms, truffles, asparagus, seared white corn on the plancha and parmesan ●●	

Beet Risotto	64
Risotto with beets, chest nuts, cream, Parmesan and chives, with Mascarpone quenelle, Parmesan twill and thyme ●●	
Calzone Carbonara	64
Handmade Italian pastry with béchamel sauce, veal pancetta, mozzarella, pecorino, Parmesan, egg yolk, roasted onion, and smoked oven-baked mushrooms, served with a small salad of arugula, radish, and Parmesan	
Roasted Camembert	74
Wood oven roasted Camembert cheese with garlic confit, honey, thyme, fresh chilli and arugula wrapped in Focaccia ●	
Sea Tartar	74
Fish slices, purple onions, chives, radish, fresh chilli, orange wedges, cherry tomatoes, cilantro, mint and Creme Fraiche in citrus vinaigrette and peanut, sesame and coriander seed's crust with toasted sourdough bread ●	
Liver Paté and pear confiture	64
Chicken liver paté with pistachio chips, pear and white wine confiture, garlic confit, and small toasts ●	
Veal Carpaccio with bone marrow	72
Thin slices of veal fillet, roasted bone marrow, olive oil, garlic confit, arugula, toasted sourdough bread, lemon aioli, and parmesan ●	

Salads

Greens & Arugula cream	70
Broccoli, fresh green beans, Lalik lettuce, arugula, asparagus, zucchini, red onion, and feta cheese, with spicy honey and olive oil. Served on labneh-arugula cream, topped with a crust of peanuts, sesame seeds, coriander seeds, and roasted pistachios ●●	
Panzanella Burrata	74
Cherry tomatoes, cucumber, roasted peppers, red onion, half of burrata ball, toasted sourdough bread, basil, in a cherry vinaigrette ●●	
Caesar	62
Lettuce hearts, Lalik lettuce and endive, purple onion, croutons, soft-boiled egg and Parmesan with Caesar dressing ●●	
Addition Chicken for Caesar salad 15	

Mercato	74
A mixture of lettuces, cherry tomatoes, tomatoes, cucumber, radishes, purple onion, artichoke alla Romana, Kalamata olives, pumpkin seeds, soft boiled egg, Feta cheese, in lemon vinaigrette with Focaccia stick ●●	
Tomatoes & Feta cheese cream	70
Cherry tomatoes, tomatoes, roasted carrots and beetroot, radish, purple onion, Kalamata olives, pine nuts and basil with Feta cheese cream, onion, artichoke alla Romana and parsley, in Lemon vinaigrette ●●	

Pizza

Margherita	74
Tomato sauce, Mozzarella and basil ●	
Add-ons: Purple onion, caramelized onion, Kalamata olives, mushrooms, cherry tomatoes, roasted pepper, pineapple, roasted eggplant, hard boiled egg, Feta cheese, arugula anchovy..... 10	
Goat cheese, Peperoni..... 12	
Feta & Artichoke à la Romana	82
Tomato sauce, mozzarella, artichoke a la Romana, fresh chili, cherry tomatoes, purple onion, Feta cheese and arugula ●	
Bianca Artichoke à la Romana	82
Cream sauce, nutmeg, mozzarella, spinach, artichoke à la romana, purple onion, kalamate olives, thyme and parmesan ●	
Bianca Funghi Béchamel sauce and nutmeg	82
Cream sauce, nutmeg and truffles, Mozzarella, roasted Champignon, Portobello and King of the Wood mushrooms, arugula, purple onion and Parmesan ●	

Caprese	84
Tomato sauce, Mozzarella, roasted cherry tomatoes, garlic confit, basil, arugula, fried almonds and reduced balsamic vinegar, with baby Mozzarella and Creme Fraiche ●	
Melanzane and goat cheese	79
Tomato sauce, Mozzarella, roasted eggplant, dried tomatoes, zucchini, garlic confit, goat cheese, Parmesan and basil ●	
Asado and citrus honey	88
Tomato sauce, mozzarella, long-cooked shredded rib meat, purple onion, fresh chilli, garlic confit, thyme, honey, parmesan and chives	
Spicy Peperoni	84
Tomato sauce, Mozzarella, pepperoni, pickled Jalapeño, purple onion, Kalamata olives, garlic confit, chives and basil	