

# Entrées

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

<b>Beet Risotto</b> .....	64
Risotto with beets, chest nuts, cream, Parmesan and chives, with Mascarpone quenelle, Parmesan twill and thyme ●●	
<b>Calzone Carbonara</b> .....	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	
<b>Roasted Camembert</b> .....	74
Wood oven roasted Camembert cheese with garlic confit, honey, thyme, fresh chilli and arugula wrapped in Focaccia ●	
<b>Sea Tartar</b> .....	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 ●	
<b>Liver Paté and pear confiture</b> .....	64
Chicken liver paté with pistachio chips, pear and white wine confiture, garlic confit, and small toasts ●	
<b>Veal Carpaccio with bone marrow</b> .....	72
Thin slices of veal fillet, roasted bone marrow, olive oil, garlic confit, arugula, toasted sourdough bread, lemon aioli, and parmesan ●	

# Salads

<b>Greens &amp; Arugula cream</b> .....	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 ●●	
<b>Panzanella Burrata</b> .....	74
Cherry tomatoes, cucumber, roasted peppers, red onion, half of burrata ball, toasted sourdough bread, basil, in a cherry vinaigrette ●●	
<b>Caesar</b> .....	62
Lettuce hearts, Lalik lettuce and endive, purple onion, croutons, soft-boiled egg and Parmesan with Caesar dressing ●●	
Addition Chicken for Caesar salad..... 15	

<b>Mercato</b> .....	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 ●●	
<b>Tomatoes &amp; Feta cheese cream</b> .....	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

<b>Margherita</b> .....	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	
<b>Feta &amp; Artichoke à la Romana</b> .....	82
Tomato sauce, mozzarella, artichoke a la Romana, fresh chili, cherry tomatoes, purple onion, Feta cheese and arugula ●	
<b>Bianca Artichoke à la Romana</b> .....	82
Cream sauce, nutmeg, mozzarella, spinach, artichoke à la romana, purple onion, kalamate olives, thyme and parmesan ●	
<b>Bianca Funghi Béchamel sauce and nutmeg</b> .....	82
Cream sauce, nutmeg and truffles, Mozzarella, roasted Champignon, Portobello and King of the Wood mushrooms, arugula, purple onion and Parmesan ●	

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

## Pasta

<b>Pomodoro Spaghetti</b> ..... 68	<b>Sea Bass Pici</b> ..... 98
Roasted cherry tomatoes, fresh basil and Pecorino cheese in tomato sauce ●●	Thick and long pasta, tomato sauce with lemon butter, garlic, parsley, basil, shatta pepper, and panko crust with sea bass fillet ●
<b>Pomodoro Burrata Spaghetti</b> ..... 86	<b>Pici al Pesto Genovese</b> ..... 79
Roasted cherry tomatoes, half of burrata ball and Genovese pesto in tomato sauce ●●	Thick and long pasta, Genovese pesto cream sauce with white wine and nutmeg, pecorino, zucchini, asparagus, toasted pine nuts, and parmesan ●
<b>Spaghetti Aglio e Olio</b> ..... 78	<b>Pici al Limone</b> ..... 76
Artichoke alla Romana, cherry tomatoes, Kalamata olives, parsley, dried chilli, and Feta cheese in olive oil and garlic with Lemon-breadcrumbs crust ●●	Thick and long pasta, a rich and creamy lemon sauce with fried zucchini, panko crust, and Parmesan ●
<b>Fungi Papardella</b> ..... 78	<b>Gnocchi alla Crema</b> ..... 82
Portobello and Champignon mushroom ragu, fresh basil and Parmesan in cream and white wine sauce with a truffle Porcini mousse ●●	Hand-made gnocchi, Portobello, and Champignon mushrooms, chestnuts, spinach, chives, basil and Parmesan in a cream and truffle mushroom sauce ●
<b>Pumpkin Cream Radiatori</b> ..... 84	<b>Veal Fillet Gnocchi</b> ..... 92
Velvety pumpkin cream, cream, nutmeg, dried chilli, sage, parsley, and Parmesan with roasted Sainte - Maure cheese, chives and nuts tuile ●●	Hand-made gnocchi with veal fillet pieces, caramelized pumpkin, forest mushroom, broccoli in red wine sauce and demi-glace with Parmesan and chives
<b>Salmon Linguini</b> ..... 98	<b>Tortellini Grana Padana</b> ..... 89
Pan seared Salmon pieces, broccoli, spinach, and chives, in cream and white wine sauce ●	Pasta filled with mascarpone, parmesan and ricotta with roasted Jordan mushrooms, asparagus, cream and lemon zest ●
<b>Shrimps Picanto Linguini</b> ..... 96	<b>Jerusalem Artichoke Ravioli</b> ..... 86
Lamb pancetta, dried chilli, in Rosé sauce with breadcrumb crust, garlic and parsley ●	Ravioli filled with Jerusalem artichoke, Ricotta cheese, and almonds, sweet potato, broccoli, chives, and Parmesan, in an artichoke and chestnut cream sauce ●
<b>Carbonara Campanella</b> ..... 87	<b>Beetroot and Mascarpone Agnolotti</b> ..... 84
Lamb pancetta, Portobello, and Champignon mushrooms, egg yolk, Parmesan and chopped chives in a cream and ground black pepper sauce ●	Agnolotti filled with beetroot, goat cheese and mascarpone in gorgonzola, white wine and sage sauce with reduced balsamic vinegar and roasted pistachios ●
<b>Ragu Bolognese Campanella</b> ..... 79	
Traditional long cooked Bolognese sauce, root vegetables, beef stock and fresh basil ●	
<b>Short Ribs Papardella</b> ..... 98	
Pulled slow-cooked rib meat, chestnuts, spinach, roasted cherry tomatoes, herbs and Parmesan, in a rich tomato and beef stock sauce ●	

## Main

<b>Funghi Risotto</b> ..... 81	<b>Salmon Rustica</b> ..... 126
Risotto with roasted Champignon, Portobello and King of the Wood mushrooms, leek and Parmesan, in white wine, cream, truffle cream, and basil sauce ●●	Seared salmon fillet on the plancha, served with roasted potatoes and spinach in a white wine sauce with mustard, tomatoes, chili, cream, and chives ●
<b>Spring Chicken &amp; Orzo</b> ..... 84	<b>Sea Bass Fillet and Lemon Butter Risotto</b> ..... 136
Grilled chicken thigh on the plancha, served with orzo pasta stew, spinach cream, and arugula ●	Seabass fillet a la plancha with lemon butter risotto, grilled tomatoes, spinach, white wine, herbs and Parmesan, with Lemon-breadcrumbs crust ●
<b>Polo Schnitzel</b> ..... 86	<b>Hunter's Veal Fillet</b> ..... 169
Very large chicken Schnitzel in a crispy panko and breadcrumbs coating accompanied by Patatini Fritti, alongside Dijon mustard aioli and chili balsamic	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 ●
<b>Ragu Bolognese Lasagna</b> ..... 88	
Lasagna pages, beef ragout casserole, Parmesan cheese, Mozzarella, basil in béchamel and tomato sauce	

## Extras

<b>Patatini Fritti</b> ..... 23
Crispy potatoes ●
<b>Green salad</b> ..... 21
A mixture of lettuces, radishes, and cherry tomatoes in Citrus vinaigrette ●●
<b>Roasted greens in lemon butter</b> ..... 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

## Ice Tea

Flavored ice tea   19
<b>Detox</b>
Green, Louisa, mint & lime
<b>Energy</b>
Green, lemon grass, mint & lemon
<b>Calm</b>
Chamomile, apple & clove - Decaf