Entrées

Soup of the day 49
Change every day - Ask the waiter

Italian Baker House Focaccia / Focaccia La Famila 26/39
Focaccia baked in a wood burning oven alongside olive oil, tomato salsa, Reduced balsamic and garlic confit

Eggplant carpaccio and yogurt cream 58
Roasted eggplant, olive oil, cherry tomato seeds, fresh chilli, micro basil, fried almonds, yogurt cream and pomegranate sauce with focaccia stick

Crispy Champignon 68
Crusty coated champignon mushrooms stuffed with cheese and herbs, coated in breadcrumbs, served with truffle aioli and spicy pepper sauce

Polenta 64
A delicate cream of corn with roasted champignon mushrooms, truffles, asparagus and parmesan

Tomato Arancini and Lemon Butter 59
Crispy risotto balls filled with mozzarella and Parmesan, served with lemon tomato sauce, yogurt cream, fried basil and green oil

Calzone alle Melanzane 61
Home made Italian pastry filled with Mozzarella, Parmesan, roasted eggplant, tomato sauce and basil pesto, alongside a small antipasti salad, labaneh, tomato slasa and garlic confit

Roasted Camembert 76
Wood oven roasted Camembert cheese with garlic confit, honey, thyme, fresh chilli and arugula wrapped in Focaccia

Sea Tartar 78
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

Salads

Panzanella Burrata 78
Cherry tomatoes, cucumber, roasted peppers, red onion, one burrata ball, toasted sourdough bread and basil, tossed in a white wine vinegar vinaigrette

Caesar 68
Lettuce hearts, Lalik lettuce and endive, purple onion, croutons, soft-boiled egg and Parmesan with Caesar dressing

Addition Avocado for Caesar salad 12

Tomatoes & Feta cheese cream 78
Cherry tomatoes, tomatoes, roasted beetroot, radish, red onion, Kalamata olives, pine nuts and basil, served with feta cheese cream, onion and parsley in a lemon vinaigrette

Mercato 78
A mixture of lettuces, cherry tomatoes, tomatoes, cucumber, radishes, purple onion, Kalamata olives, pumpkin seeds, soft boiled egg, Feta cheese, in lemon vinaigrette with Focaccia stick

Pizza

Margherita 78
Tomato sauce, Mozzarella and basil

Add-ons: Purple onion, Kalamata olives, mushrooms, cherry tomatoes, roasted pepper, pineapple, roasted eggplant, hard boiled egg, Feta cheese, arugula, anchovy 10

Bianca Fungi Béchamel sauce and nutmeg 86
Cream sauce, nutmeg and truffles, Mozzarella, roasted Champignon, Portobello and King of the Wood mushrooms, arugula, purple onion and Parmesan

Caprese 88
Tomato sauce, Mozzarella, roasted cherry tomatoes, garlic confit, basil, arugula, fried almonds and reduced balsamic vinegar, with baby Mozzarella and Creme Fraiche

Florentine 84
Tomato sauce, Mozzarella, spinach, roasted king of the wood mushroom, purple onion, cherry tomatoes, Parmesan, sunny side-up egg

Pizza Polenta Ragu with Mushrooms 86
Fresh corn polenta cream, Portobello and shimeji mushrooms, chives, Parmesan and truffle

HAWAIIAN STYLE 82
Tomato sauce, Mozzarella, pineapple, pickled Jalapeño, purple onion, Feta and cilantro

Vegan / can be changed to vegan Gluten free / can be changed to gluten free Vegetarian

*The mentioned dishes do not contain gluten but there may be gluten residue from the work area

- Kosher -

Pasta

Pomodoro Spaghetti 72
Roasted cherry tomatoes, Parmesan and fresh basil in tomato sauce ●●
Addition of a burrata ball and Genovese pesto 20

Spaghetti Aglio e Olio 82
Cherry tomatoes, Kalamata olives, parsley, dried chilli and Feta cheese in olive oil and garlic with Lemon-breadcrumbs crust ●●

Fungi Papardella 82
Portobello and Champignon mushroom ragu, fresh basil and Parmesan in cream and white wine sauce with a truffle Porcini mousse ●●

Pumpkin Cream Radiatori 86
Velvety pumpkin cream, cream, nutmeg, dried chilli, sage, parsley and Parmesan with roasted Sainte-Maure cheese, chives and nuts tuile ●●

Salmon Linguini 108
Pan seared salmon piece, broccoli, spinach, and chives, in cream and white wine sauce ●

Gnocchi alla Crema 87
Hand-made gnocchi, Portobello, and Champignon mushrooms, chestnuts, spinach, chives, basil and Parmesan in a cream and truffle mushroom sauce ●

Sea Bass Pici 98
Thick and long pasta, tomato sauce with lemon butter, garlic, parsley, basil, dried chilli and panko crust with sea bass fillet ●

Pici al Pesto Genovese 82
Thick and long pasta, Genovese pesto cream sauce with white wine and nutmeg, pecorino, zucchini, asparagus, toasted pine nuts, and parmesan ●

Jerusalem Artichoke Ravioli 91
Ravioli filled with Jerusalem artichoke, Ricotta cheese, and almonds, sweet potato, broccoli, chives, and Parmesan, in an artichoke and chestnut cream sauce ●

Sweet Potato Ravioli 86
Ravioli filled with baked sweet potato, garlic confit and thyme, asparagus and Parmesan in rose sauce ●

Tortellini Grana Padana 93
Pasta filled with mascarpone, parmesan and ricotta with roasted Jordan mushrooms, asparagus, cream and lemon zest ●

Agnolotti Mascarpone 93
Agnolotti filled with mascarpone cream in brown butter, roasted cherry tomatoes, herbs and Parmesan ●

Main

Funghi Risotto 84
Risotto with roasted Champignon, Portobello and King of the Wood mushrooms, leek and Parmesan, in white wine, cream, truffle cream, and basil sauce ●●

Cheese and Eggplant Lasagna 91
Lasagna sheets, Mozzarella, Ricotta, goat and Parmesan cheese, eggplants, caramelized onion, sweet potato, nutmeg, pesto and basil, in Béchamel and tomato sauce ●

Salmon Fillet 129
Roasted salmon on pumpkin cream, served with potatoes in herb gremolata, green beans and fried almonds ●

Sea Bass Fillet and Lemon Butter Risotto 139
Seabass fillet a la plancha with lemon butter risotto, grilled tomatoes, spinach, white wine, herbs and Parmesan, with Lemon-breadcrumbs crust ●

Roasted Sea Bass fillet in herbs and greens 139
Sea bass fillet marinated in herbs, olive oil and lemon zest, served with broccoli and fresh green beans ●

Whole Sea Bass in stone oven 165
Baked Sea Bass, Roasted cherry tomatoes, shallots, and baked potato in butter sauce, white wine and herbs ●

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

CELEBRATING ITALY SINCE 2015