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 Cauliflower 68
Crispy cauliflower coated with breadcrumbs, served with truffle aioli and spicy pepper sauce ●

Polenta 64
A delicate cream of corn with roasted champignon mushrooms, truffles, asparagus, seared white corn on the plancha 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 ●

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

Liver Paté and pear confiture 66
Chicken liver paté with pistachio chips, pear and white wine confiture, garlic confit, and small toasts ●

Rump Carpaccio 76
Thin slices of aged Rump, arugula, capers, horseradish aioli, balsamic reduction, olive oil, Parmesan shavings and toasted sourdough bread ●

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 ●

Mussels in White Wine 86
Lemon butter, parsley and garlic, served 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 ● ●

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, artichoke alla Romana and parsley in a lemon vinaigrette ● ●

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

Addition for Caesar salad: Avocado ..... 12 Chicken 18

Mercato 78
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 ● ●

Pizza

Margherita 78
Tomato sauce, Mozzarella and basil ●

Add-ons: Purple onion, Kalamata olives, mushrooms, cherry tomatoes, roasted pepper, pineapple, hard boiled egg, Feta cheese, arugula anchovy 10
Peperoni 12

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 ●

Asado and citrus honey 92
Tomato sauce, mozzarella, long-cooked shredded rib meat, purple onion, fresh chilli, garlic confit, thyme, honey, parmesan and chives

Pizza Polenta Ragu with Mushrooms 89
Fresh corn polenta cream, Portobello and shimeji mushrooms, chives, Parmesan, truffle and lamb pancetta

Spicy Peperoni 92
Tomato sauce, Mozzarella, pepperoni, pickled Jalapeño, purple onion, Kalamata olives, garlic confit, chives and basil

● 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

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
Artichoke alla Romana, cherry tomatoes, Kalamata olives, parsley, dried chilli, and Feta cheese in olive oil and garlic with Lemon-breadcrumbs crust
Addition of Chicken for Aglio e Olio 18

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

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

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

Frutti di Mare Linguini 118
Shrimp, mussels, lamb pancetta, dried chilli and parsley in rosé sauce, with a lemony breadcrumb crust

Carbonara Campanella 90
Lamb pancetta, pecorino cream, egg yolk, black pepper and Parmesan

Ragu Bolognese Campanelle 82
Traditional long cooked Bolognese sauce, root vegetables, beef stock and fresh basil

Short Ribs Papardella 99
Pulled slow-cooked rib meat, chestnuts, spinach, roasted cherry tomatoes, herbs and Parmesan, in a rich tomato and beef stock sauce

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
Addition of Chicken for Pici al Pesto 18

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

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

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

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

Spring Chicken & Herb Orzo 88
Grilled chicken thigh on the plancha, served with orzo pasta stew, spinach cream and arugula

Polo Schnitzel 88
Very large chicken Schnitzel in a crispy panko and breadcrumbs coating accompanied by Patatini Fritti, alongside Dijon mustard aioli

Ragu Bolognese Lasagna 91
Lasagna sheets, beef ragout casserole, Parmesan cheese, Mozzarella, 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

Minute Rump Steak 149
Aged, thinly sliced rump steak skewers, served with buttery mashed potatoes, roasted asparagus, peppercorn sauce and chives

Extras

Patatini Fritti 24
Crispy potatoes

Green salad 21
A mixture of lettuces, radishes, and cherry tomatoes in Citrus vinaigrette

Roasted greens in lemon butter 28
Broccoli and fresh green beans in lemon butter and fried almonds

Mashed Potatoes 24
Mashed potatoes with butter and chives

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

Detox
Green, Louisa, mint & lime

Energy
Green, lemon grass, mint & lemon

Calm
Chamomile, apple & clove - Decaf

CELEBRATING ITALY SINCE 2015