

Antipasti

Parmigiana Siciliana	17€
Eggplant, mozzarella and hard-boiled egg gratin served with cured ham.	
Burrata(200g)	16€
Served with a sauté of zucchini and cherry tomatoes, onion and basil.	
Piatto di Bresaola	18€
Beef charcuterie, stracciatella (burrata cream), pistachios.	
Crocchette di patate a scamorza	16€
Potato croquettes stuffed with scamorza (smoked cheese), salad.	
Piatto degustazione	32€
Assorted cold cuts and Italian cheese with grilled vegetables.	

Pasta

Rigatoni alla Bresaola	23€
Mascarpone cream sauce, Basil, Bresaola (beef charcuterie) and salted Ricotta.	
Rigatoni ai Broccoli	22€
Homemade tomato sauce, broccoli, olives and guanciale (pork).	
Bucatini al Pesto	21€
Basil pesto sauce with walnuts, cherry tomatoes and smoked Bufala cheese.	
Bucatini Burro e Salvia.	20€
Butter sauce, anchovies, sage and garlic bread crumble.	
Gnocchi gorgonzola e speck	22€
Gorgonzola and Speck (smoked Italian ham) sauce.	
Pappardelle al Ragù	23€
Veal stew with porcini mushrooms, cherry tomatoes and savory Ricotta.	
Tagliolino alle Verdure	20€
Bell pepper sauce, zucchini, eggplant, Pecorino romano (sheep's milk cheese).	

Insalate

Insalata Classica	19€
Cured ham, Mozzarella di Bufala and garlic bread.	
Insalata Vegetariana	18€
Grilled vegetables, cherry tomatoes and smoked Buffala.	

Piatti

Saltimbocca a la Romana	27€
Grilled veal slices, Scamorza (smoked cheese), Sage and Cured Ham.	
Involtino al Pistacchio	29€
Veal roll stuffed with eggplant, mozzarella and pistachio pesto.	
Accompaniment: salad and mashed potato	

Dolci

Tiramisu	11€
Panna cotta, fruit sauce	11€
Salame Cioccolato(Alcool)	11€
Cracked cookies, cocoa, butter, Amaretto Disaronno	
Cannoli siciliani	11€
Cookie filled with ricotta and sweetened with cinnamon.	
Torta Pistache & Ricotta	11€
Génoise filled with ricotta and pistachio cream, hazelnut chips.	