

Antipasti

FOCCACIA (2PCS) — 6 VG V DF
HOME-MADE FOCCACIA BREAD,
WITH ROASTED CAPSICUM DIP

ZUPPA DI POMODORO — 14 VG
VEGAN OPTION AVAILABLE
TOMATO SOUP, BREAD CROUTONES,
MOZZARELLA CHEESE, PESTO

ZUPPA DI MARE — 26 DF GF S A
TIGER PRAWNS, OCEAN CLAMS, SCALLOPS,
CHERRY TOMATOES, CHILI, SIGNATURE TOMATO
BISQUE SAUCE, BRANDY

CAPRESE — 22 VG GF N
ROMA TOMATOES, CILIEGINE BUFALA, RUCOLA,
BASIL PESTO, PINE NUTS, BALSAMIC, PARMIGIANO

CROSTINI BURRATA — 18 VG
SOURDOUGH BREAD, BURRATA, CHERRY TOMATOES,
BASIL, PARMIGIANO, BALSAMIC

INSALATA DI CESARE — 20 E
ADD TIGER PRAWN 6PCS — 10
ROMAINE LETTUCE, ANCHOVIES, CAESAR SALAD DRESSING,
EGG, CHERRY TOMATOES, CROUTONES, PARMIGIANO

CARPACCIO DI MANZO — 20 N GF
SLICED WAGYU BEEF, POMMERY MUSTARD, RUCOLA,
PESTO, PARMIGIANO REGGIANO

FETA DI ANGIURIA — 20 VG GF N
WATERMELON, BASIL PESTO, RUCOLA, PURPLE ONIONS,
FETA CHEESE, PARMIGIANO

CEVICHE DI CAPELANTE — 26 DF GF
SCALLOPS CEVICHE, PONZU YUZU DRESSING,
CHERRY TOMATOES, SESAME, BASIL, ORANGE PULP, IKURA

BARBABIETOLLA ROSSA — 20 VG N GF
ADD TIGER PRAWN 6PCS — 10
VEGAN OPTION AVAILABLE
ROASTED BEETROOT SALAD, FETA CHEESE,
AMALFI LEMON DRESSING, RUCOLA, CHERRY TOMATO,
RAISINS, BALSAMIC, PECAN

SALUMI E FORMAGGI — 38 N
PARMIGIANO, GORGONZOLA, TALEGGIO, PROVOLA,
PROSCIUTTO DI PARMA, MORTADELLA BOLOGNA,
SALAME MILANO, LECCINO OLIVES, RUCOLA

Selezione Burrata

BURRATA CLASSICA — 24 VG N GF
BURRATA CHEESE, RUCOLA, OLIVE OIL CAVIAR, CHERRY
TOMATOES, BASIL PESTO, BALSAMIC

BURRATA MIRTILLO — 26 VG N GF S A
BURRATA CHEESE, SPICY BLUEBERRY JAM, RUCOLA,
PISTACHIO, EXTRA VIRGIN OLIVE OIL, BASIL

BURRATA PESCA E ARANCIA — 28 VG N GF S
BURRATA CHEESE, PEACH, ORANGE PULP, ROASTED
BEETROOT, PECAN, CAYENNE HONEY GLAZE, CHILI CAVIAR

BURRATA MELANZANE — 28 VG GF
BURRATA CHEESE, SMOKY EGGPLANT PURE, POMEGRANATE
MOLASSES, CHERRY TOMATOES, PECAN, RUCOLA

BURRATA CREMA DI CAPSICO — 28 VG GF
BURRATA CHEESE, CAPSICUM CREAM, RUCOLA, PARMIGIANO,
BASIL OIL, PUMPKIN & SESAME SEEDS, OLIVE OIL CAVIAR

Paste

ARRABIATA — 22 VG V DF S
ADD TIGER PRAWN 6PCS — 10 | ADD PORTOBELLO — 6
PENNE, CHEF'S SIGNATURE SPICY ARRABIATA SAUCE,
CHERRY TOMATOES, BASIL, CRUSHED CHILI

GUANCIALE DI MANZO — 30 A
HOME-MADE FUSILLI, 12 HOURS SLOW COOKED WAGYU
BEEF CHEEK RAGU, RED WINE

ANATRA CREMOSA — 28
HOME-MADE FUSILLI, SMOKED DUCK, PINK TRUFFLE
CREAM SAUCE, PARMIGIANO

GAMBERO ALLA MARINARA — 28 S A
ADD PORTOBELLO — 6
LINGUINE, BLACK TIGER PRAWNS, SIGNATURE LOBSTER
BISQUE SAUCE, BRANDY

SALMONE AFFUMICATTO — 30 A
RIGATONI, SMOKED SALMON, DILL, CAPERS, BLACK OLIVES,
CREAM SAUCE

AGLIO OLIO — 28 S A
VEGETARIAN & VEGAN OPTION AVAILABLE
ADD PORTOBELLO — 6
SPAGHETTI, TIGER PRAWNS, WHITE WINE, BIRD EYE CHILI,
EXTRA VIRGIN OLIVE OIL

CACIO E PEPE — 25 VG
SPAGHETTI, BLACK PEPPER, PECORINO ROMANO

N'DUJA PICCANTE — 27 S A
RIGATONI, SPICY N'DUJA, CHERRY TOMATOES,
RED WINE, PECORINO

PASTA AL PESTO — 28 VG N
ADD TIGER PRAWN 6PCS — 10
LINGUINE, BASIL PESTO, CHERRY TOMATOES, BURRATA,
PARMIGIANO, PINE NUTS

CARBONARA — 26 A
HOME-MADE FETTUCCINE, SMOKED PANCETTA,
WHITE WINE, EGG YOLK, PARMIGIANO

FUNGHI ALFREDO — 26 VG
ADD TIGER PRAWN 6PCS — 10
HOME-MADE FETTUCCINE, GARLIC, PORTOBELLO,
CREAM SAUCE, PARMIGIANO

POMODORO BURRATA — 26 VG
VEGAN OPTION AVAILABLE
SPAGHETTI, TOMATO BASILICO SAUCE, FRESH BURRATA,
BASIL OIL

LASAGNA — 26 A E
LAYERS OF BEEF BOLOGNESE, BECHAMEL, TOMATO SAUCE,
BASIL & PARMIGIANO

CHANGE TO GLUTEN FREE MACHERONI — 3
CHANGE TO HOME-MADE PASTA — 3

Riso

RISOTTO AL GRANCHIO — 28 GF S A
CARNAROLI RICE, SPANNER CRAB MEAT, BRANDY,
SIGNATURE LOBSTER BISQUE SAUCE, PARMIGIANO, BASIL OIL

RISOTTO NERO — 28 GF A
CARNAROLI RICE, SQUID INK, PARMIGIANO, SASHIMI
SCALLOPS, IKURA

RISOTTO AI FUNGHI — 24 VG GF A
CARNAROLI RICE, PORTOBELLO MUSHROOMS, CHERRY
TOMATOES, CREAMY TOMATO COULIS, PARMIGIANO



Pasta Fatta In Casa

RAVIOLI AI PORCINI — 28 VG E
RAVIOLI STUFFED WITH PORCINI MUSHROOMS, TRUFFLE
CREAM SAUCE, OLIVE OIL CAVIAR, TRUFFLE CARPACCIO

RAVIOLI ARAGOSTA — 28 E
RAVIOLI STUFFED LOBSTER TAIL MEAT, CREAM BISQUE
SAUCE, GREEN OIL, BASIL, IKURA

GNOCCHI AL PESTO — 25 VG N E
POTATO GNOCCHI, BASIL PESTO, CREAM, CHERRY
TOMATOES, BURRATA, PINE NUTS

GNOCCHI SPEZIATA — 26 VG S E
POTATO GNOCCHI, SIGNATURE SPICY SAUCE, CHERRY
TOMATOES, CREAM, PARMIGIANO, BASIL

Pizze

PIZZA MARGHERITA — 24 VG
PIZZA SAUCE, MOZZARELLA, BASIL, BALSAMIC

ADD ONS
BURRATA — 10 | RUCOLA — 3 | PORTOBELLO — 6 | EXTRA CHEESE — 3

PIZZA DIAVOLA — 28 S
HOME-MADE CHILI SAUCE, SPICY SPIANATA, MOZZARELLA,
BLACK OLIVES, CHILI FLAKES

PIZZA DOLCE E PICCANTE — 30 N S
CREAM, MOZZARELLA, ROASTED BEETROOT, PEACH,
BURRATA, WALNUTS, PISTACHIO, CAYENNE HONEY GLAZE,
CHILI CAVIAR

PIZZA DI MANZO — 32 A
SIGNATURE 12 HOURS SLOW COOKED WAGYU BEEF CHEEKS,
MOZZARELLA, PARMIGIANO, RUCOLA

PIZZA CRUDO E RUCOLA — 30
24 MONTH AGED PROSCIUTTO DI PARMA, BUFALA
MOZZARELLA, RUCOLA, PARMIGIANO

PIZZA TARTUFO — 28 VG
TRUFFLE CREAM, MOZZARELLA, PORTOBELLO
MUSHROOMS, TRUFFLE BURRATA, PARMIGIANO

PIZZA PESTO E BURRATA — 32 VG N
MOZZARELLA, BASIL PESTO, CHERRY TOMATOES, BURRATA,
PARMIGIANO, PINE NUTS

PIZZA ANATRA AFFUMICATA — 28
PIZZA SAUCE, MOZZARELLA, SMOKED DUCK BREAST,
PEACH, RUCOLA, PARMIGIANO, BALSAMIC

PIZZA QUATTRO FORMAGGI — 28 VG
CREAM, MOZZARELLA, GORGONZOLA, TALEGGIO,
PROVOLA, PARMIGIANO

Morsi

HOLY WINGS — 20 DF GF S
DEEP FRIED CHICKEN MID WINGS, SERVED WITH
HOME-MADE SIGNATURE SPICY SAUCE

PATATINE FRITTE AL TARTUFO — 16 VG GF
TRUFFLE INFUSED THUNDER CRUNCH FRIES, PARMIGIANO,
HOME MADE MAYO & CHILI SAUCE

Dolci

TIRAMISU — 18 VG N A E
MASCARPONE CREAM CHEESE, SAVOIARDI BISCUIT,
PISTACHIO, AMARETTO

PANNA COTTA — 14 VG N
SWEETENED CREAM, VANILLA, BERRY COMPOTE, PISTACHIO

CRÈME BRULEE — 12 VG E
CUSTARD BASE, CARAMELIZED RAPADURA, BERRIES

BUDINO AL COCCO — 14 VG V DF
COCONUT PUDDING, CHIA SEEDS, DESICCATED
COCONUT SHREDS

AFFOGATO — 10 VG N GF E
VANILLA GELATO, ESPRESSO, PISTACHIO

GELATO — 6 VG GF E
VANILLA GELATO



Bambino FOR KIDS ONLY.

KIDS PIZZA — 14 VG
PIZZA SAUCE, MOZZARELLA CHEESE

MAC & CHEESE — 14 VG GF
MACHERONI, BUTTER, MOZZARELLA CHEESE,
NACHO CHEESE

HASH BROWN — 10 VG V DF GF
MINI POTATO TATER TOTS WITH KETCHUP

VEGETARIAN VG	CONTAINS NUTS N	CONTAINS ALCOHOL A
VEGAN V	GLUTEN FREE GF	CONTAINS EGG E
DAIRY-FREE DF	SPICY S	CHEF'S CHOICE ★

PLEASE NOTE WE ONLY ACCEPT CASHLESS PAYMENTS AND A MAXIMUM OF TWO CARDS PER BILL. ALL PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAXES.

