

Aperitivo

Choice of :

3 for 13.9

or 6 for 19.9

Caponata
Homemade Guacamole
Cherry Tomatoes and
Mozzarella di bufala

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Marinated Cherry Tomatoes
Grilled Peppers
Confit Tomatoes
Grilled Mushrooms

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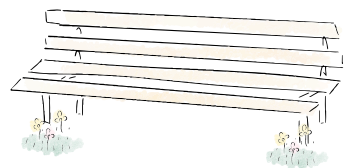
Smoked Salmon
Parma Ham
Bresaola
Finocchiona Salami
Truffle Ham

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Matured Parmesan
Scamorza
Taleggio
Stracciatella
Stracciatella with Truffle

 = Favorite

 = Vegetarian



Boards

Charcuterie 18.9

Selection based on the season and availability, served with semi-salted butter

Burrata +5.9

Mixe 19.9

Selection of Italian charcuterie, cheeses, and vegetables based on the season and availability

Burrata +5.9

  **Burrata Trio 21**

Plain burrata, burrata with caponata, and burrata topped with fresh truffle shavings and truffle hazelnuts

Starters


 **Homemade Guacamole 8.5**

  **Burrata 8.9**

 **Burrata with Caponata 11.9**

 **Stracciatella 9.5**

 **Stracciatella with Fresh Truffle 12.9**

 **Cherry Tomatoes and Buffalo Mozzarella 8.0**

Salads

Burrata 16

Rocket, cherry tomatoes, walnuts, burrata

Caesar 6.9

Romaine lettuce, roasted chicken strips, poached egg, cherry tomatoes, fried onions, croutons, matured parmesan

Parma 16.5

Rocket, Parma ham, cherry tomatoes, matured parmesan, walnuts

Salmon Burrata 17.9

Mesclun, smoked salmon, cherry tomatoes, walnuts, Chioggia beet, burrata

Goat Cheese and Honey 17.9

Mesclun, goat cheese, cherry tomatoes, Chioggia beet, walnuts, honey

Dishes



Tuscan Chicken 17.5

Roasted chicken strips, garlic and shallot cream, cherry tomatoes, spinach leaves, white wine, matured Parmesan, white rice

Forest Chicken 17.9

Roasted chicken strips, mushroom sauce, grilled mushrooms, white rice

Fresh Truffle Gnocchi 18.9

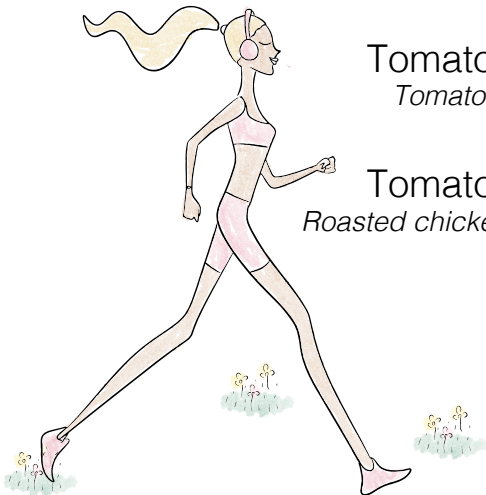
Truffle cream, truffle hazelnuts, fresh truffle shavings

Tomato and Stracciatella Gnocchi 16.9

Tomato and mascarpone sauce, stracciatella, basil

Tomato and Mascarpone Chicken 16.9

Roasted chicken fillets, tomato and mascarpone sauce, white rice



Pasta

Porcini Ravioli with Mushroom Sauce **16.9**
Mushroom sauce, grilled mushrooms, matured Parmesan

Rigatoni with Mushrooms and Chicken **18.5**
Roasted chicken strips, mushroom sauce, grilled mushrooms, matured Parmesan

Fresh Truffle Linguine with Burrata **21.9**
Truffle cream, burrata, truffle hazelnuts, fresh truffle shavings

Fresh Truffle Rigatoni with Chicken **19.9**
Truffle cream, roasted chicken strips, truffle hazelnuts, fresh truffle shavings

Salmon Linguine **17.5**
Cream, smoked salmon, matured Parmesan

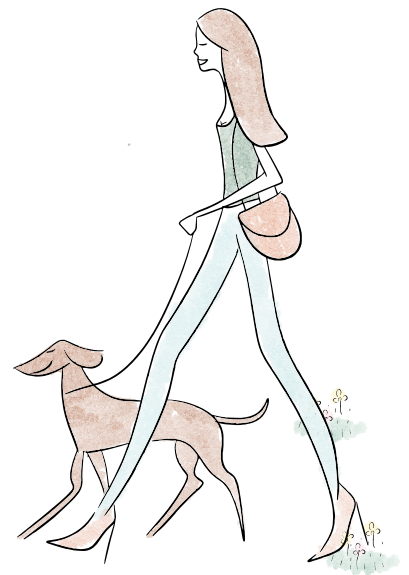
Bolognese Rigatoni **15.9**
Tomato and beef ragù, matured Parmesan

Linguine Lombardi with Stracciatella **17.5**
Tomato and beef ragù with a lightly spiced cream, stracciatella

Linguine Verdure **14.9**
Vegetable mix: red onions, cherry tomatoes, grilled peppers, aged Parmesan

Red Pesto Linguine with Burrata **18.5**
Red pesto, crushed hazelnuts, confit tomatoes, burrata

Red Pesto Rigatoni with Chicken **18.9**
Red pesto, roasted chicken strips, candied tomatoes, matured parmesan



Lunch Special

From 11:30 AM to 3:00 PM
excluding weekends and public holidays

Starter + Main Course **17.9**
or
Main Course + Dessert **17.9**
or
Starter + Main Course + Dessert **22.9**

Burrata
Stracciatella
Homemade Guacamole

Burrata Salad
Bolognese Rigatoni
Tomato and Stracciatella Gnocchi

Pavlova with Red Fruits
Raspberry Tiramisu
Chocolate Lava Cake
with Red Fruits

Desserts

Italian Cheese Plate **8.5**

Chocolate Lava Cake with Red Fruits **7.9**

Bowl of Strawberries
with Whipped Cream **9.5**

Pavlova with Red Fruits **8.9**

Coffee Tiramisu **7.5**

Side Dish



Served with a homemade amaretti biscuit

Espresso/Decaf **2.6**

Americano **2.6**

Macchiato **3**

Double Espresso **4.5**

Coffee with Cream **3.9**

Cappuccino **5**

Dammann Frères Tea **5.5**

+ Milk **0.5**

Hot Chocolate **5.5**

+ Whipped Cream **0.5**