


Delicious bites

GREAT FOR SHARING

Burrata Prosciutto di Parma 15
Creamy burrata and prosciutto di Parma, grilled zucchini, balsamic glaze and rosemary bread.

Bruschetta al Pomodoro  12
4 pieces bruschetta, tomato, basil, garlic, onion and extra virgin olive oil.


Prosciutto di Parma 12.5
80 grams thinly sliced, butter-soft Parma ham with ciabatta and truffle cream.

Saporita di Pane  6.5
Bread Platter with spreads.

Starters

ANTIPASTI

Carpaccio di Manzo 15
Beef carpaccio, served with truffle cream accompanied by Parmesan curls and arugula.

Melanzane alla Parmigiana  15.5
A pie of grilled aubergine, tomato, buffalo mozzarella, green pesto and Parmesan cheese, served with rosemary bread.


Tartare di manzo Tartufo 16
Steak tartar, capers, truffle cream and a parmesan crisp.

Caprese "Onesto"  13.5
Concasse of ripe pomodori, green pesto and buffalo mozzarella, served with rosemary toast.

Insalata di Gorgonzola, Fichi e Prosciutto di Parma 16
Salad with gorgonzola, figs, walnut and prosciutto di Parma and balsamic dressing.

Vitello Tonnato 15
Sliced veal chuck tender marinated with fresh herbs. Served with a tuna mayonnaise and apple capers.

Gamberoni alla Diavola (piccanti) 16.5
King prawns with red pepper, garlic and shallot, deglazed with brandy and a fresh cream, served with ciabatta bread.

Crema di Pomodoro  8
Soft tomato soup of sweet tomatoes with garlic, shallot and green pesto and whipped cream.

Do you have a food allergy?
Please make sure that you tell us about it.

Vegetarian dish 

Pastes

PASTE

Tagliatelle Funghi di Bosco con Prosciutto di Parma 19.5
Tagliatelle in a truffle cream sauce with wild mushrooms, arugula and prosciutto di Parma.

Spaghetti alla Piemontese 22.5
Ragù of veal stew gently cooked in a veal gravy with red wine with garlic, thyme, onion, winter carrot, celery and tomato.

Main courses

SECONDI PIATTI DI

Meat / Vlees

Vitello con Purea di Tuberi 24.5
Veal top blade cooked in veal gravy with a fragrant spice combination of star anise, rosemary, thyme and black pepper, served on a celeriac balm served with roseval potatoes. and haricots verts wrapped in pancetta.

Ossobuco Milanese 29.5
Veal shank prepared in a traditional way in a tomato-vegetable sauce, served with saffron risotto.

Pollo alla Cacciatora 22.5
Chicken thighs with bone, "hunter's style", gently cooked with tomato, olives, capers, rosemary and thyme, served with roseval potatoes and combined vegetables.

Veal Escalope 25.5
Veal served with a soft gorgonzola cream sauce, roseval potatoes and combined vegetables.

Linguine con Gamberi alla Diavola (piccanti) 24.5
King prawns served in a creamy, piquant lobster sauce, deglazed with brandy.

Tagliatelle alla Sorrentina  18
Mini tomatoes, garlic, onion, pepper, tomato purée and buffalo mozzarella and basil.

Carbonara "Onesto" 19
Egg, freshly ground black pepper, Parmesan cheese, bacon, garlic, pepper and tomato.

Tournedos con Tartufo 36
Tournedos, fried tenderloin served with a truffle gravy, roseval potatoes and haricots verts wrapped in pancetta.

Tagliata di Manzo 24.5
Sirloin steak seared and sliced served with arugula and roseval potatoes, topped with balsamic glaze and grated parmesan cheese.

Fish / Pesce

Paccheri con Grigliata di Tonno 27.5
Grilled tuna served on Paccheri with a tomato sauce with capers, black olives and a Parmesan cheese and pistachio crumble.

Filetto di Salmone 24.5
Salmon fillet fried on the skin served with ravioli ricotta spinach with a creamy sauce with sun-dried tomatoes.

Guarizetto di Pesce in Cartoccio 26.5
Oven-prepared pan of fish, with cod and salmon in a tomato-fennel sauce gratinated with grated Parmesan cheese and a black tiger prawn, served with ciabatta bread or pasta according to choice.