

Delicious bites

GREAT FOR SHARING

Burrata Prosciutto di Parma

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

16

Bruschetta al Pomodoro

4 pieces bruschetta, tomato, basil, garlic, onion and extra virgin olive oil.

12.5

Prosciutto di Parma

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

12.5

Saporita di Pane

Bread Platter with spreads.

6.5

Starters

ANTIPASTI

Carpaccio di Manzo

Beef carpaccio, served with truffle cream accompanied by Parmesan curls and arugula.

15.5

Melanzane alla Parmigiana

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

16

Tartare di manzo Tartufo

Steak tartar, capers, truffle cream and a parmesan crisp.

16.5

Caprese "Onesto"

Concasse of ripe pomodori, green pesto and buffalo mozzarella, served with rosemary toast.

14

Insalata di Gorgonzola, Fichi e Prosciutto di Parma

Salad with gorgonzola, figs, walnut and prosciutto di Parma and balsamic dressing.

16.5

Vitello Tonnato

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

15.5

Gamberoni alla Diavola (piccanti)

King prawns with red pepper, garlic and shallot, deglazed with brandy and a fresh cream, served with ciabatta bread.

17

Crema di Pomodoro

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

9

Pastas

PASTE

Tagliatelle Funghi di Bosco con Prosciutto di Parma

Tagliatelle in a truffle cream sauce with wild mushrooms, arugula and prosciutto di Parma.

19.5

Spaghetti alla Piemontese

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

22.5

Linguine con Gamberi alla Diavola (piccanti)

King prawns served in a creamy, piquant lobster sauce, deglazed with brandy.

24.5

Tagliatelle alla Sorrentina

Mini tomatoes, garlic, onion, pepper, tomato purée and buffalo mozzarella and basil.

18.5

Carbonara "Onesto"

Egg, freshly ground black pepper, Parmesan cheese, bacon, garlic, pepper and tomato.

19

Main courses

SECONDI PIATTI DI

Carne / Meat

Vitello con Purea di Tuberi

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.

26.5

Ossobuco Milanese

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

29.5

Pollo alla Cacciatora

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

23

Tournedos con Tartufo

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

36.5

Veal Escalope

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

27.5

Tagliata di Manzo

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

26.5

Pesce / Fish

Grigliata di Tonno

Grilled tuna with a refreshing antiboise of sweet pointed pepper, tomato, red onion, chives, balsamic vinegar and extra vergine olive oil. Served with pasta.

28.5

Filetto di Salmone

Salmon fillet fried on the skin served with ravioli ricotta spinach with a pepper mascarpone sauce.

27

Guazzetto di Pesce in Cartoccio

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.

27.5