

LE SPECIALITÀ DELLO CHEF

THE CHEF SPECIALS

PIZZA BISMARK San Marzano tomato sauce, mozzarella, Parmigiano Reggiano, beef ham, mushrooms, whole egg	890 TL
RIGATONI ALL'AMATRICIANA Rigatoni "Amatriciana" with beef pancetta, tomato sauce, pecorino cheese, chili	780 TL
TAGLIOLINI AL TARTUFO NERO E FUNGHI MISTI Tagliolini with black truffle and mixed mushrooms	890 TL
SCALOPPINE DI POLLO ALLA VALDOSTANA Chicken scaloppine with beef cotto, fontina cheese, roasted potatoes	930 TL

ANTIPASTI FREDDI

COLD APPETIZERS

MOZZARELLA DI BUFALA E POMODORI ALLA CAPRESE Buffalo mozzarella and Caprese tomatoes	720 TL
BURRATA, VERDURE GRIGLiate E PESTO AL BASILICO Burrata, grilled vegetables, basil pesto	980 TL
TARTARE DI SALMONE Salmon tartare, crushed avocado, dill, citrus dressing	830 TL
BRUSCHETTA CON PROSCIUTTO DI MANZO, POMODORINI DATTERINO, BURRATA E PISTACCHI Bruschetta with beef ham, datterino tomatoes, burrata and pistachios	630 TL
CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO REGGIANO Beef carpaccio, rocket and Parmigiano Reggiano	810 TL

LA ZUPPE SOUP

MINISTRONE DI VERDURE Traditional Italian vegetable soup	300 TL
ZUPPA DI FUNGHI MISTI CON CROSTINI AL TIMO Mixed mushrooms soup with croutons and thyme	350 TL

ANTIPASTI CALDI

HOT APPETIZERS

MELANZANE ALLA PARMIGIANA Oven baked aubergines, tomato, parmigiano and mozzarella	590 TL
FRITTO MISTO Fried prawns, calamari, flounder and mixed vegetables, tartare sauce	960 TL
CROCCHETTE DI POLLO E FUNGHI Chicken and mushrooms croquettes	570 TL
POLPETTE DI MANZO ALLA PIZZAIOLA 125 g Italian meatballs cooked in tomato sauce, served with parmesan and grilled focaccia	680 TL



INSALATE SALADS

CALABRESE

Green salad, grilled vegetables, sun dried tomato, green olives, buffalo mozzarella, lemon dressing

CLASSIC Classic	490 TL
CON POLLO With grilled chicken	610 TL
CON FILETTO With grilled beef fillet	630 TL
CON GAMBERI With shrimp	630 TL

CONTADINA	460 TL
Cucumber, cheese, tomato, black olives, lettuce, red beans, basil, red peppers, onions, croutons, lemon dressing	

CAPRINO	460 TL
Green salad, beetroot, pearl onions, sun dried tomato, black olives, goat cheese, balsamic vinegar dressing	

CIOPPATINA	570 TL
Grilled chicken, apple, avocado, raisins, celery, green salad, cherry tomatoes, lemon dressing	

QUINOA, ZUCCHINE E PESTO	490 TL
Quinoa, courgettes, avocado, tomatoes, basil pesto	

GOLOSA	520 TL
Rocket, goat cheese, walnut, avocado, datterino tomato, red onions, balsamic dressing	

CAESAR

Roman lettuce, Parmigiano Reggiano, croutons, anchovy dressing

CLASSIC Classic	490 TL
CON POLLO With grilled chicken	610 TL
CON FILETTO With grilled beef fillet	630 TL
CON GAMBERI With shrimp	630 TL



PRIMI PIATTI PASTAS & RISOTTOS

PENNE ALL'ARRABBIATA Penne, tomato sauce, chili, garlic	650 TL	TAGLIOLINI ALLE VONGOLE E POMODORINI Tagliolini with clams, datterino tomatoes, chili, garlic	810 TL
SPAGHETTI AL POMODORO E POLPETTINE DI MANZO Spaghetti with tomato and Italian meatballs	820 TL	LINGUINE CON GAMBERI E CALAMARI Linguine with prawns, calamari and sun dried tomatoes	980 TL
RIGATONI ALLA SICILIANA Rigatoni with aubergines, mozzarella, tomato and beef	820 TL	GNOCCHI CON SALSICCIA, FUNGHI MISTI, CACIOLEGGIO Gnocchi with beef sausage, mixed mushrooms, Cacioleggio cheese	790 TL
LINGUINE CON POMODORI DATTERINO, BURRATA E BASILICO Linguine with datterino tomatoes, burrata and basil	790 TL	LASAGNA ALLA BOLOGNESE Lasagna with Bolognese sauce and béchamel sauce	820 TL
PAPPARDELLE CON CREMA DI PORCINI Pappardelle with porcini mushrooms, parmigiano and cream	760 TL	TAGLIATELLE ALLA BOLOGNESE Tagliatelle with beef ragù	820 TL

RAVIOLI DI RICOTTA E SPINACI, NOCI, BURRO, SALVIA Ricotta and spinach ravioli, walnuts, butter, sage	710 TL
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RISOTTO AI FUNGHI PORCINI Risotto with porcini mushrooms, parsley and parmigiano	820 TL
RISOTTO ALLA PESCATORA Risotto with mixed seafood	980 TL

PIZZE

PIZZAS

MARGHERITA

San Marzano tomato sauce, mozzarella, basil

650 TL

VEGETARIANA

San Marzano tomato sauce, mozzarella, aubergines, peppers, courgettes

690 TL

FUNGHI

San Marzano tomato sauce, mozzarella, mushrooms

690 TL

BURRATA

San Marzano tomato sauce, mozzarella, rocket and burrata

940 TL

4 FORMAGGI

Gorgonzola, fontina, Parmigiano Reggiano, mozzarella

760 TL

LUNA ROSSA

Sun dried tomato, caramelized onion, black olives, capers, oregano, mozzarella and San Marzano tomato sauce

690 TL

TARTUFATA

Truffle cream, mozzarella, mushrooms, walnuts, parmigiano

930 TL

MEZZALUNA

San Marzano tomato sauce, Parma ham, mushrooms, aubergines, mozzarella

890 TL

ROBESPIERRE

San Marzano tomato sauce, mozzarella, sliced beef, rocket, tomato, oregano, Parmigiano Reggiano

970 TL

AMALFI

Mozzarella, scamorza cheese, beef sausages, lemon, basil

920 TL

COTTO DI MANZO

San Marzano tomato sauce, mozzarella, beef ham, datterino tomatoes, rocket

940 TL

PROSCIUTTO DI PARMA

Parma ham, mozzarella and San Marzano tomato sauce

990 TL

DIAVOLA

San Marzano tomato sauce, mozzarella, veal salame, chili pepper

880 TL

SECONDI PIATTI

MAIN COURSES

LE CARNI

MEAT

PETTO DI POLLO ALLA GRIGLIA

930 TL

240 g grilled chicken breast marinated with herbs and balsamic vinegar and green salad

POLLO ALLA MILANESE

930 TL

240 g breaded and fried chicken Milanese, rocket and tomato salad

HAMBURGER ALL'ITALIANA

980 TL

200 g grilled beef burger, caramelised onion, tomato, mozzarella, oregano, rocket leaves

TAGLIATA DI MANZO

1.450 TL

200 g sliced beef fillet, Parmigiano Reggiano, rocket and cherry tomato salad

FILETTO DI MANZO AI PORCINI

1.490 TL

200 g pan fried beef fillet with cream and porcini, roast potato and greens

PESCI

FISH & SEAFOOD

FILETTO DI SALMONE ALLA GRIGLIA, PATATE ARROSTO, SALSA AI CAPPERI E NOCI

1.080 TL

200 g grilled fillet of salmon, roast potatoes, walnut and capers sauce

ORATA ALLA PIASTRA, POMODORINI, OLIVE NERE, CAPPERI

980 TL

200 g grilled seabream, datterino tomato sauce, black olives, capers

CONTORNI

SIDES

FRENCH FRIES

270 TL

TRUFFLE FRIES

350 TL

VERDURE GRIGLiate

Mixed grilled vegetables

270 TL

INSALATA MISTA, POMODORINI, BALSAMICO

Mixed leaf salad, datterino tomatoes, balsamic dressing

270 TL

DOLCI

DESSERTS

TIRAMISÙ

Mascarpone, savoiardi, coffee, brandy

450 TL

CHEESECAKE ALLA NOCCIOLA

Hazelnut cheesecake with chocolate sauce

390 TL

PANNA COTTA ALL'AMARETTO, FRAGOLE

Panna cotta and Amaretto di Saronno, fresh strawberries

430 TL

CREMA GRATINATA, FRUTTI DI BOSCO

Crème brûlée, wild berries

430 TL

FONDENTE AL CIOCCOLATO, SORBETTO AI LAMPONI

Chocolate fondant, raspberry sorbet

420 TL

BIGNÈ CON CREMA PASTICCERA, SALSA CIOCCOLATO, ARANCIA CANDITA

Profiteroles with pastry cream, chocolate sauce, candied orange

420 TL

AFFOGATO AL CAFFÈ

Vanilla ice cream topped with espresso coffee, Amaretti crumbles

330 TL

GELATI & SORBETTI

1 SCOOP OF ICE CREAM / SORBET

I GELATI 150 TL

Vanilla | Milk Chocolate | Strawberry | Caramel

I SORBETTI 150 TL

Mango | Lemon

LE FOCACCINE

THIN PIZZA BREAD

AL ROSMARINO

with fresh rosemary

230 TL

FOCACCIA MARINARA

Tomato sauce, garlic and oregano

250 TL

PARMIGIANO

with parmigiano

260 TL

CALZONE

FOLDED PIZZA

CALZONE ALLA ROMANA

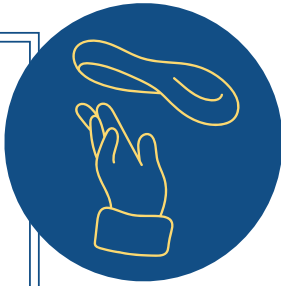
Half-folded pizza with artichokes, mushrooms, arugula, mozzarella and San Marzano tomato sauce

710 TL

E'possibile ordinare la propria pizza con l'impasto senza glutine. (puo' contenere tracce di glutine)



You can order your pizza with gluten free dough. (may contain traces of gluten)



Alcuni piatti possono contenere tracce di allergeni o alcol, e' cortesemente richiesto consultare il cameriere.

Some dishes may contain traces of allergens and / or alcohol, please consult your waiter.