

The Italian Menu

Antipasti

The salumi, Italian cold cuts, from four little and traditional salumificios, from all the Italian regions: The Fratelli Salini family, in the border between Liguria and Emilia-Romagna; Brè del Gallo, from Parma; Salumificio Ruocco, from the Amalfi coast and Giuseppe Romano from Calabria.

ANTIPASTI SALUMI MISTI A mixture of different cold cuts: coppa (traditional Italian cold cut made from the shoulder and neck), speck (dry-cured, smoked ham), capocollo (cold cut similar to coppa), salami (cured sausage) and mortadella from Bologna 11

ANTIPASTI DE SALUMI Only one type of our Italian cold cuts: 100 gr of coppa, speck, capocollo, salame or mortadella 11

ANTIPASTI FORMAGGI Taleggio, fontina, pecorino romano, fiore sardo, 24 months parmesan cheese and gorgonzola 11

ANTIPASTI VERDURE Zucchini rolls filled with mozzarella and dried tomatoes from the Italian region of Puglia, and aubergine rolls filled with caciocavallo (stretched-curd bualo cheese) and artichoke 11

ANTIPASTI MIXTO Coppa, speck, capocollo, zucchini rolls filled with dried tomatoes and mozzarella, and parmigiano reggiano cured for 24 months 11

Our Mozzarellas

We bring them freshly made from Roberta's cheese factory, located in Salerno, winner of The Best Mozzarella from Salerno and Caserta Award 2014 .

CATA DE PARMIGIANOS: three parmigiano cheese tasting 11

MOZZARELLA BOLA Rounded scoop of mozzarella (125 gr) + pesto + confit tomatoes + balsamic vinegar 12,5

TRANCHA DE MOZZARELLA Slice of 4 kg giant mozzarella braid + dried tomatoes + 3 different pestos 13,25

MOZZARELLA EN RULO Mozzarella roll + rocket salad + fresh spinach + dried tomatoes + brontese pesto with pistachio 12,5

BURRATA (fresh Italian cheese made from mozzarella and cream) + balsamic vinegar with 12 years aging + 3 different pesto's 14

Salads

SIENA Salad with coppa and culatello, the two greatest Italian cold cuts, with grilled vegetables, 48 months parmesan cheese scales, lollo rosso, spinach, toasted pine nuts, confit tomatoes and balsamic vinaigrette 11

TAORMINA Rocket salad, bresaola, confit tomato, crispy pancetta arrotolata (Italian cured rolled bacon), 24 months parmesan cheese scales, crunchy Sardinian bread and balsamic vinaigrette 11

AMALFITANA Fresh spinachs, pasta from Gragnano, crunchy speck, minced guanciale, pecorino romano scales, confit cherry tomatoes, fresh basil, toasted pine nuts and pesto vinaigrette with lemon, served with lingue (Italian thin crunchy bread) 11

LUCCA 6 different green leafs salad (lollo rosso, spinach, rocket salad, lettuce, basil and fresh mint), diced tomatoes with Parma prosciutto, gorgonzola, roasted pumpkin, crispy guanciale, mustard and honey vinaigrette and grissinis (Italian bread sticks) 11,5

BERGAMASCA 4 cheeses salad (Fontina, Taleggio, scamorza and caciocavallo), melted in bruschetta, with lollo rosso, confit tomatoes, raisins, crispy speck strips, crunchy beetroot and trapanese pesto 12

Vegetables

FIORI DI ZUCCHINE Baked zucchini flowers filled with cottage cheese, pine nuts, guanciale (cured pork cheek) and parmesan cheese 11,25

CHAMPIÑONES GRATINADOS Mushrooms with gorgonzola, taleggio, parmesan cheese, fontina, caciocavallo and scamorza (each mushroom with a different type of cheese) au gratin 10

PARMIGIANA DI MELANZANE Grilled aubergine with scamorza, parmesan cheese and tomato sauce 9,5

VERDURAS A LA PARRILLA Grilled vegetables with dried tomatoes and 3 different pestos: genovese, brontese and trapanese 10

Venetian Carpaccios

CARPACCIO DE TERNERA Organic beef carpaccio served with the Venetian Harry's Bar sauce 12

CARPACCIO DE SOLOMILLO DE VACA Organic beef sirloin carpaccio with rocket salad, 24 months parmesan cheese and reserve balsamic vinegar 12,5

TARTAR DE TERNERA A LA ALBESE Steak tartar alla albese, with marinated organic beef in true, just like in Alba 12,5

Piadinas and focaccias

For sharing

PIAMONTESA: crunchy pancetta arrotolata + mozzarella + spinach 11

NAPOLITANA: cottage cheese + Neapolitan salami + tomato 11

ROMAGNA: Guanciale + mozzarella + tomato + rocket salad 11

SICILIANA: Capocollo + melted caciocavallo + pesto 11

Risottos with acquerello rice

*The secret is the rice from Rondorino family.
It is Carnaroli type grown in Piedmont since the 15th century.*

RISOTTO DE FUNGHI PORCINI with mushrooms and cheese 14

RISOTTO AL TARTUFO with real Piamontese black truffle 20

RISOTTO FRUTTI DI MARE with scampi, clams and mussels 14

RISOTTO DEL DÍA Risotto of the day 13

Stuffed Fresh Pasta

TORTELLI DI ZUCCA filled with roasted pumpkin, served with the legendary sauce of sage, butter and Parmigiano Reggiano from Emilia Romagna 12,5

TORTELLINI DE BOLOGNA with organic pork and mortadella from Bologna, served in a Parmigiano Reggiano creamy sauce with crispy pancetta arrotolata 13

PANZEROTTI DE MARISCO in a creamy langoustine and tomato sauce 14

GNOCCHI DE ESPINACAS Y PATATA served in a three cheeses sauce, with sprinkled pine nuts and walnuts 12,5

BALANZONI DE ESPINACAS Y RICOTTA filled with spinach and cottage cheese, with cherry tomatoes and trapanese pesto, made with almonds and basil 12,5

RAVIOLIONI filled with organic ossobuco (crosscut veal shank braised, traditional from Milano) and Fontina cheese, in a creamy Boscaiola sauce, with mushrooms, confit onion and white wine 13

RAVIOLI A 5 FORMAGGI with speck, pine nuts and a creamy taleggio cheese sauce, with walnuts and pear 13

Pasta from Gragnano, Puglia and Alba

SPAGHETTI AGLIO, OLIO AND PEPERONCINO in garlic, extra virgin olive oil and hot pepper powder from Calabria sauce 10,5

SPAGHETTI CARBONARA following the original roman recipe, with guanciale (cured pork cheek), pecorino cheese and organic egg 12

SPAGHETTI ALLA PUTTANESCA with purple garlic, anchovies, olives from Liguria, capers from Sardinia and hot pepper powder from Calabria 12

SPAGHETTONI CACIO E PEPE the legendary Roman recipe with Pecorino cheese and pepper 12,5

MAFALDINI ALLA BOLOGNESE flat and wide, ribbon-shaped pasta, served with the classic Bolognese sauce and grilled with parmesan cheese 13

BUCATINI AMATRICIANA thick spaghetti pasta with a hole through it, served with a guanciale, tomato and chili sauce 12,5

PENNE ALL'ARRABBIATA with a spicy tomato sauce from Sorrento 12

TAGLIATELLE PAGLIA Y FIENO A LA PARMIGGIANA a mixture of green and yellow tagliatelle served with guanciale, crispy pancetta arrotolata and creamy parmesan sauce 13

ZITI CON VERDURE A LA GRIGLIA 40 cm length macaroni, with smoked scamorza cheese, cherry tomatoes and pesto Genovese 13

SPAGHETTONI "FELICE A TESTACIO DI ROMA" with cherry tomatoes, basil, ricotta cheese, marjoram, wild oregano from Italy, mint and thyme 13

TAGLIATELLE CON NERO DI SEPPIA Y LANGOSTINOS (cuttle fish black ink), with sautéed prawns, purple garlic and a light pinch of Calabrian chili powder 13,5

LINGUINI ALLO SCOGLIO also called frutti di mare, our favorite recipe with scampi, clams, mussels, squid, grape tomatoes, garlic and white wine 14

TAGLIATELLE SCAMPI A LA VENECIANA with sautéed prawns, creamy tomatoes, garlic, white wine and a touch of chili 13,5

SPAGHETTINI VONGOLE VERACE, thin spaghetti with clams, garlic white wine and fresh parsley 13,5

PAPPARDELLE WITH LOBSTER, reserved for important dates 19

TAGLIATELLE FUNGHI PORCINI with boletus, pancetta arrotolata, purple garlic and roman pecorino cheese 13

TAGLIOLINI CON TARTUFO long, flat thin ribbons of egg handmade pasta served with real black truffle sauce 20

PAPPARDELLE AL TELÉFONO wide fettucine served in a tomato and melted mozzarella sauce, adopting the shape of telephone cables, which gives rise to its name 12,5

LASAGNA with organic beef ragú, spinach, scamorza, tomato sauce and parmesan cheese 13,5

Pizzas di Produttori

MARGARITA Tomato sauce, mozzarella and oregano 10,5

NAPOLITANA Tomato sauce, mozzarella, tomatoes, oregano and basil 10,75

ANTONIO DANIELE, Parma ham, artichokes, mushrooms, mozzarella and tomato sauce 12,5

SABATO Speck (dry-cured, smoked ham), taleggio cheese, mozzarella, tomato sauce, spinach and rocket salad 12,75

FABRIZIO Lardo di Colonnata (cured strips of fatback with rosemary), capocollo (Italian pork cold cut from the shoulder), mozzarella and caciocavallo cheese 12,5

FEDERICA Bolognese sauce, mortadella, parmesan cheese, mozzarella and mushrooms 12,5

ROSARIA Boletus with crispy pancetta arrotolata, mozzarella, rosemary and pine nuts 12,5

GIOVANNI with 'Nduja (spicy, spreadable pork sausage from Calabria), caciocavallo cheese and confit cherry tomatoes 12

BETTINA Parma ham, gorgonzola, mushrooms and rocket salad 12,75

MARCO Anchovies, zucchini, mozzarella, ricotta, tomato and oregano 12,5

CARLA Burrata (fresh Italian cheese made from mozzarella and cream), rocket salad, dried tomatoes, confit cherry tomatoes, olives and basil 12,75

7 FORMAGGI, Mozzarella, burrata, ricotta, gorgonzola, fontina, taleggio and pecorino cheese 13

DANILA Sautéed prawns, mushrooms, guanciale, tomato sauce, mozzarella, garlic and parsley 12,75

GIUSEPPE Carbonara pizza, with egg, cream, guanciale and roman pecorino cheese 12,5

GIANCARLO Neapolitan salami, chili, cherry tomatoes, mozzarella and confit tomatoes 12,5

GENNARO Grilled vegetables: zucchini, aubergine, mushrooms, red pepper and pumpkin, with tomatoes, dried tomatoes and pesto 12,5

AMADEO Culatello from Zibello (variety of prosciutto), confit onion, mozzarella, caciocavallo, tomato and oregano 14,5

Meats and fresh fishes

SALTIMBOCCA DE TERNERA escallops of organic veal with Parma ham and sage 14

MILANESA DE POLLO breaded breast of free-range chicken, served with taleggio cheese sauce and rosemary-scented baked potatoes 13,5

ESCALOPINES DE TERNERA ECOLOGICA organic veal with lemon sauce, Marsala sauce (sweet Italian wine) or with a creamy cheese sauce 14

MILANESA DE TERNERA breaded slice of organic beef with rosemary-scented baked potatoes 14,5

TAGLIATA TOSCANA, thick slices of organic beef entrecote from Cantabria with rosemary oil and pepper 18

FISH OF THE DAY AL ACQUA PAZZA, fresh fish of the day poached with tomatoes, olives, capers, lots of herbs and extra virgin olive oil 18