

PER IL TAVOLO / FOR THE TABLE

MARINATED OLIVES (*V/VEGAN)



SULPHUR DIOXIDE

BRUSCHETTA (*V)











GARLIC BREAD (*V)









FOCACCIA ROSMARY & SEA SALT (*V)









CROSTINI'S













TRUFFLE ARRANCINI (*V)











ANTIPASTI FREDDI

BURRATA CON POMODORI E CIABATTA (*V)









INSALATA TRI COLORE (*V)







LOBSTER MONTE CARLO















ANTIPASTO MISTO









ANTIPASTI CALDI

GAMBERONI DIAVOLA













MOLLUSCS

COZZE ALLA PROVINCIALE















CALAMARI CON ZUCCHINE FRITTE



















CAPESANTE CON PANCETTA E PUREA DI PISELLI























SALSICCIA PICCANTE CON LENTICCHIE













PASTE

SPAGHETTI CON RAGÙ E SCAMORZA













SPAGHETTI ALLA CREMA D'ARAGOSTA



NUTS



CELERY







LUPIN





TORTELLONI AI FUNGHI SELVATICI (*V)

SULPHUR DIOXIDE















TORTELLONI DI MANZO BRASATA E TARTUFO NERO











RAVIOLI CON POMODORO (*V/VEGAN)











RAVIOLI NERI AL SALMONE









GLUTEN

SULPHUR





LASAGNE ALLA SICILIANA











FETTUCCINE AL SALMONE















PENNE ALL'ARRABBIATA (*V/VEGAN)

6

FGGS







LUPIN

SPAGHETTI ALL'ORTOLANA











LINGUINE ALLA PESCATORA

















LUPIN



W MOLLUSCS

ORECCHIETTE CON PESTO (*V)













RISOTTO AI PORCINI E TARTUFO (*V)











GRIGLIA E SPECIALITÀ DI CARNE

CHATEAUBRIAND

N/a

FILETTO DI MANZO 100Z N/a

RIB-EYE STEAK 120Z N/a

STEAK ACCOMPLIMENTS

*Funghi, Rich Wild mushroom black truffle and porcini sauce











*Peppercorn, Soft green peppercorn sauce











*Béarnaise sauce







FILETTO DI MANZO CON FUNGHI SELVATICI













FIORENTINA IN PADELLA N/a

FEGATO ALLA VENEZIANA











FILETTO D'AGNELLO AL PEPE











BOCCONCINO CON GORGONZOLA E RUCOLA







LUPIN

TAGLIATA DI POLLO CON FUNGHI SELVATICI E AGLIO









SALTIMBOCCA ALLA ROMANA









POLLO ALLA MILANESE CON FINOCCHIO E RUCOLA













PESCE

SALMONE E COZZE ALLO ZENZERO

















LOBSTER CON BURRO ALLE ERBE









BRANZINO CON BURRO AL CORIANDOLO















GAMBERONI ALLA GRAN CARUSSO













VEGETALI E INSALATE

VEGETALI DEL GIORNO

N/a

SAUTÉ















FRENCH FRIES















TRUFFEL AND PARMESAN FRIES













BAKED ROSEMARY MASH











BLACK TRUFFLE MASH







SPINACH



BROCCOLI



MANGETOUT



RUCOLA E PARMIGIANO (*V)





TOMATO AND RED ONION SALAD (*V)



MIXED SALAD (*V)





GREEN SALAD (*V)





CELERY

DESSERTS

PERA IN VIN SANTO









PANNA COTTA





CANNOLI SICILIANI













CREME BRULEE INFUSED WITH ELDERFLOWER







AFFOGATO

MILK















RUM BABAS













CHOCOLATE BROWNIE

WITH TOASTEDALMONDS AND FRANGELICO













LUPIN

CHOCOLATE PROFITEROLES













LEMON & LIME CHEESECAKE













FRESH STRAWBERRIES (VEGAN)



SICILIAN CASSATA CAKE













PAVLOVA





ITALIAN ICE CREAMS & SORBET









LUPIN

TIRAMISU













ITALIAN CHEESE BOARD

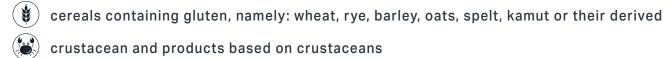








Dear Guest, we would like to welcome you and take this opportunity to inform that all the allergens are normally used in our kitchen, as mentioned below. You are therefore kindly invited to ask our serving staff for any requirement or clarification about the specific ingredients used for cooking our dishes. Substances or products causing allergies or intolerances:



- eggs and products based on eggs
- fish and products based on fish
- peanuts and nuts products
- y soy and soy products
- milk and dairy produce, including lactose
- nuts, such as almonds, hazelnuts, walnuts, pistachio nuts and products thereof
- b celery and products based on celery
- mustard and products based on mustard
- sesame seeds and products based on sesameseeds
- sulphur dioxide and sulphites in concentration higher than 10/mg/kg or 10/mg/l
- lupins beans and products based on them
- shellfish and products based on shellfish

