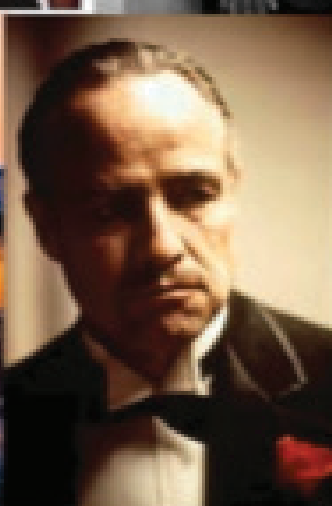
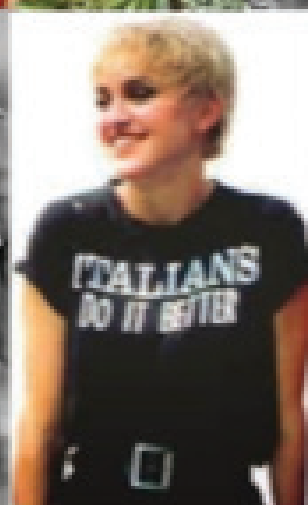
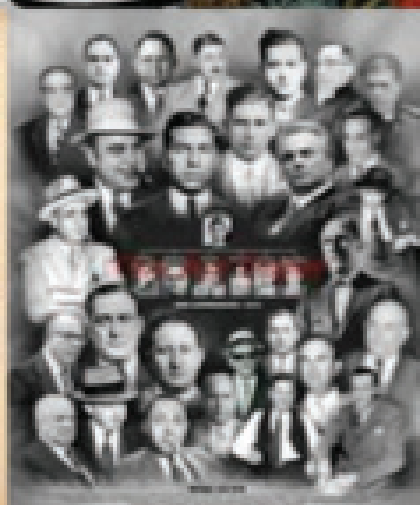






# Menu

## ASSAGGI/ SMALL BITES

|                                                                                              |           |
|----------------------------------------------------------------------------------------------|-----------|
| <b>(V) Parmigiana di Melanzane</b>                                                           | <b>70</b> |
| <i>Baked Eggplants with layers of Mozzarella in Tomato sauce, Ricotta cheese and Basil.</i>  |           |
| <b>Carpaccio di Manzo marinato, Funghi e Mandorle, condito al Tartufo</b>                    | <b>80</b> |
| <i>Marinated Angus Beef Carpaccio, wild Rocket, Almonds, Mushrooms and Truffle Mayo</i>      |           |
| <b>(V) Mozzarella di Bufala, Heirloom, Pomodorini Datterino e Basilico</b>                   | <b>75</b> |
| <i>Buffalo Mozzarella, Heirloom Tomato and cherry Tomato, fresh Basil and E.V.O.O</i>        |           |
| <b>Burratina Artigianale Pugliese, Valtellina Bresaola e Tartufo Nero di Norcia</b>          | <b>80</b> |
| <i>Puglian Burrata, served with Bresaola from Valtellina, Rocket salad and Black Truffle</i> |           |
| <b>Frittura di Calamari, Gamberi, Zucchini e Carciofi</b>                                    | <b>80</b> |
| <i>Fried Calamari with Shrimps, Zucchini and Artichokes</i>                                  |           |
| <b>Polpo verace di Nassa, Patate allo Zenzero e Yuzu, Pesto alla Rucola</b>                  | <b>85</b> |
| <i>Slowly stewed and grilled Octopus, served with Rocket Pesto, Yuzu and Ginger Potatoes</i> |           |
| <b>(A ) Cozze Provenzale</b>                                                                 | <b>80</b> |
| <i>Sautéed Mussels in a rich Tomato sauce with hint of Chili</i>                             |           |
| <b>Battuto di Manzo ai Pomodori canditi e Croccante alla Cipolla</b>                         | <b>85</b> |
| <i>Beef Tartar, candied Tomatoes and crispy truffle onion chips.</i>                         |           |

## CRUDI E TARTAR/ RAW AND TARTAR

|                                                                         |            |
|-------------------------------------------------------------------------|------------|
| <b>Ceviche</b>                                                          | <b>95</b>  |
| <i>Sea Bass, Scallops, Prawns and Salmon Cured in a Citrus dressing</i> |            |
| <b>Tartare di Tonno Pinna Gialla, con Fantasia di Avocado</b>           | <b>95</b>  |
| <i>Yellow Fin Tuna Tartar with sour cream and Avocado guacamole</i>     |            |
| <b>Carpaccio di Ricciola con Salsa al Porro e Balsamico</b>             | <b>95</b>  |
| <i>Kingfish Carpaccio served with Balsamic Leek dressing</i>            |            |
| <b>Ars Italica Caviar 30 gramm</b>                                      |            |
| <i>Classic</i>                                                          | <b>600</b> |
| <i>Royal</i>                                                            | <b>650</b> |
| <i>Imperial</i>                                                         | <b>700</b> |
| <i>Gillardeau Oyster n.2</i>                                            | <b>40</b>  |
| <i>Daniel Sorlut n.2</i>                                                | <b>40</b>  |

## ZUPPE E INSALATE/ SOUP AND SALAD

|                                                                                                          |            |
|----------------------------------------------------------------------------------------------------------|------------|
| <b>Insalata di Barbabietole, Noci Pecan e Gorgonzola</b>                                                 | <b>80</b>  |
| <i>Yellow and Red Beets, Pecan Nuts and Blue Cheese Salad</i>                                            |            |
| <b>(V) (N) Insalata di Cavolo Riccio</b>                                                                 | <b>80</b>  |
| <i>Kale Salad with Pecan Nuts, Chili, E.V.O.O, Lemon Oil and Parmesan Cheese Dressing</i>                |            |
| <b>(V) Zuppa di Pomodori Essiccati al Sole, Basilico e Mozzarella di Bufala</b>                          | <b>85</b>  |
| <i>Tomato soup with Buffalo Mozzarella and torn Basil</i>                                                |            |
| <b>(A) Guazzetto di Mare</b>                                                                             | <b>120</b> |
| <i>Mediterranean Seafood stew with Black Olives, Capers and fresh Oregano, served with Toasted Bread</i> |            |

## FOCACCINE GOURMET

|                                                                                                                   |            |
|-------------------------------------------------------------------------------------------------------------------|------------|
| <b>Salmone e Stracciatella</b>                                                                                    | <b>90</b>  |
| <i>Smoked Salmon, Burrata Cheese, Dill, Olive Oil</i>                                                             |            |
| <b>(V) Marinara</b>                                                                                               | <b>80</b>  |
| <i>Corbarino Sauce, Garlic and fresh Oregano</i>                                                                  |            |
| <b>(V) Cacio e Pepe al Tartufo</b>                                                                                | <b>100</b> |
| <i>Most authentic recipe from Rome, the ‘Cacio e Pepe’ is a mix of regional cheeses served with black truffle</i> |            |

## PASTA & RISOTTO

|                                                                                                    |            |
|----------------------------------------------------------------------------------------------------|------------|
| <b>(V) Strozzapreti con Tonno Rosso in Oliocottura e Mentuccia</b>                                 | <b>190</b> |
| <i>Strozzapreti Pasta with Bluefin Tuna and Mint</i>                                               |            |
| <b>(V) Fettuccine ai 40 Rossi Cacio e Pepe con Tartufo,</b>                                        | <b>160</b> |
| <i>Homemade Fettuccine in a traditional Roman style, with Parmesan Cream and Black Truffle</i>     |            |
| <b>(V) Spaghetti al Filetto di Pomodoro Corbarino</b>                                              | <b>160</b> |
| <i>Spaghetti, Corbarino Cherry Tomatoes, Basil and E.V.O.O.</i>                                    |            |
| <b>(A) Spaghettone alle Vongole Veraci</b>                                                         | <b>200</b> |
| <i>Spaghetti with Clams, Garlic, White Wine, E.V.O.O., and a hint of Chili</i>                     |            |
| <b>(A) Calamarata alla Pescatora</b>                                                               | <b>205</b> |
| <i>Calamarata, tossed with Shellfish and mix Seafood in a Cherry Tomato sauce</i>                  |            |
| <b>(A) Linguine con Astice e Pomodorini Pachino</b>                                                | <b>240</b> |
| <i>Linguine with Half Lobster, Cherry Tomatoes and Basil</i>                                       |            |
| <b>(A) Risotto ai Frutti di Mare ed Erbe Aromatiche</b>                                            | <b>195</b> |
| <i>Carnaroli Rice, Shellfish and mix Seafood, scented with fresh aromatic herbs</i>                |            |
| <b>(V) Risotto “Acquerello Invecchiato” con Funghi Porcini, Tartufo e Parmigiano 24 Mesi</b>       | <b>180</b> |
| <i>Acquerello Rice with Porcini Mushrooms and Parmesan Cheese.</i>                                 |            |
| <b>(A)Bucatini al ragù d’Anatra</b>                                                                | <b>170</b> |
| <i>Bucatini Pasta with Duck legs ragout, confit datterino Tomatoes and Pecorino toscano Cheese</i> |            |

## PESCE & CROSTACEI / FISH AND SHELLFISH

|                                                                                                                                                   |            |
|---------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Baccala’ Fritto con Insalata di Pomodori Heirloom e Salsa Tartara</b>                                                                          | <b>240</b> |
| <i>Fried Salted Cod with Heirloom Tomatoes served with Tartar Sauce</i>                                                                           |            |
| <b>Filetto di Salmone, Crema di Finocchio e Cavolfiore con Julienne di Verdure Croccanti</b>                                                      | <b>200</b> |
| <i>Salmon Fillet with Fennel and Cauliflower Vellute’ and Crunchy Julienne Vegetables</i>                                                         |            |
| <b>Branzino Arrosto con Salsa al Pomodorino Giallo e Friarielli di Campo</b>                                                                      | <b>220</b> |
| <i>Grilled line-catch Sea Bass with cream of yellow Cherry Tomatoes and sautéed wild Italian Broccoli</i>                                         |            |
| <b>Filetto di Tonno con Carciofi Arrostiti e Pomodori Semisecchi</b>                                                                              | <b>210</b> |
| <i>Grilled Yellow Fin Tuna Steak served with Artichokes, Sundried Tomatoes and Black Olives.</i>                                                  |            |
| <b>Sogliola Arrosto con Pinzimonio al Finocchietto</b>                                                                                            | <b>310</b> |
| <i>Grilled whole Dover Sole served with Dill and Lemon Vinaigrette</i>                                                                            |            |
| <b>Astice alla Griglia</b>                                                                                                                        | <b>350</b> |
| <i>Grilled Rock Lobster served with Butter and Herb sauce</i>                                                                                     |            |
| <b>CARNE / MEAT</b>                                                                                                                               |            |
| <b>Costoletta alla Milanese</b>                                                                                                                   | <b>280</b> |
| <i>Breaded Pounded Veal Chop served with Cherry Tomato and Rocket Salad.</i>                                                                      |            |
| <b>(A) Filetto Wagyu alla griglia con Cavolo Verza Brasato e Demiglace di Verdure</b>                                                             | <b>345</b> |
| <i>Grilled Wagyu Tenderloin with Braised Cabbage served with Vegetables Demiglace</i>                                                             |            |
| <b>Galletto al ‘Mattone’</b>                                                                                                                      | <b>220</b> |
| <i>Marinated Baby Chicken grilled under a stone with Roasted Potatoes and Vegetables.</i>                                                         |            |
| <b>Costolette di Agnello, Crema di Melanzane Violette Arrostite, Confit di Datterini e Funghi</b>                                                 | <b>280</b> |
| <i>Lamb Cutlets, Cream of Roasted Eggplants, Cherry Tomatoes confit and sautéed mushrooms</i>                                                     |            |
| <b>(A) Nodino di Vitello da Latte Canadese</b>                                                                                                    | <b>280</b> |
| <i>Canadian Veal Chop marinated for 12 hours in a mix of fresh Herbs from Ischia, chargrilled with Roasted Potatoes and Sautéed Wild Broccoli</i> |            |
| <b>(A)Guancia di Vitello, Cavolo riccio e Crema di Patate</b>                                                                                     | <b>200</b> |
| <i>Veal Cheeks with sautéed Kale and Potatoes Vellute’</i>                                                                                        |            |

## CONTORNI / SIDES

|                              |           |
|------------------------------|-----------|
| <b>Roasted Potatoes</b>      | <b>35</b> |
| <b>Truffle Mash Potatoes</b> | <b>40</b> |
| <b>Organic Mix Salad</b>     | <b>30</b> |
| <b>Seasonal Grilled Veg</b>  | <b>30</b> |
| <b>Sautéed Spinach</b>       | <b>40</b> |

Catch of the day fresh fish counter,  
please ask your waiter