

Antipasti e Insalate
Starters and salad

<i>Capesante grigliate con verdure</i> <i>Grilled scallops with chilli coriander citronette and baby vegetables</i>	7.000
<i>Antipasto All Italiana</i> <i>Selection of sliced cured meats and cheeses accompanied by grilled vegetables</i>	6.000
<i>Insalata di granchio e finocchio</i> <i>Crab and baby fennel salad drizzled with aged balsamic vinaigrette</i>	5.700
<i>Carpaccio di manzo con rucola e parmigiano</i> <i>Beef carpaccio with rocket salad, parmesan cheese and lemon dressing</i>	4.500
<i>Calamari fritti con salsa piccante</i> <i>Crispy fried baby calamari served with a spicy sauce</i>	3.600
<i>Barbabietole e burrata</i> <i>Burrata with beetroot carpaccio, basil and extra virgin olive oil</i>	4.100
<i>Insalata misticanza</i> <i>Fresh green salad with lemon oil dressing and boiled egg</i>	2.500
<i>Classic Italian bruschetta</i>	2.000

Zuppe
Soup

<i>Stracciatella alla Romana</i> <i>A classic meat broth with egg drop and pheasant tortellini</i>	3.500
<i>Zuppa di peperoni arrosto con capesante e pinoli</i> <i>Roasted red pepper soup with pine nuts and seared scallop</i>	3.300
<i>Classic Italian minestrone</i>	3.000

Risotto

<i>Risotto all aragosta</i> <i>Lobster risotto with lemon and parsley infusion</i>	6.900
<i>Risotto con funghi di bosco e pomodoro</i> <i>Wild mushroom and tomato risotto</i>	6.200
<i>Mondos signature Lasagna al forno</i>	6.800

Pasta

<i>Pappardelle ai funghi porcini</i>	6.900
<i>Fresh pappardelle with porcini mushrooms, semi dried tomato, garlic and chili</i>	
<i>Linguine ai frutti di mare</i>	6.100
<i>Traditional Italian seafood linguine</i>	
<i>Tortellini di carne</i>	5.900
<i>Homemade tortellini filled with braised beef tenderloin, Flavored with gorgonzola sauce and grape reduction</i>	
<i>Ravioli di ricotta al burro e salvia</i>	5.500
<i>Fresh homemade ricotta ravioli, sautéed with butter and sage</i>	
<i>Bucatini amatriciana (Pork)</i>	5.200
<i>A classic pasta dish from amatriciana, made with pancetta and tomato</i>	
<i>Gnocchi quattro formaggi</i>	5.000
<i>Homemade potato gnocchi with four cheese sauce</i>	

Carne e Pesce Meat and fish

<i>Filetto di manzo</i>	18.900
<i>Pan seared Angus beef with risotto cake, grilled vegetables and truffle sauce</i>	
<i>Costolette di agnello alle erbe aromatiche</i>	14.500
<i>Herb crusted lamb rack, polenta cake, baby vegetables and rosemary balsamic jus</i>	
<i>Petto di pollo e foie gras</i>	9.900
<i>Slow cooked chicken breast, foie gras, new potato, green beans, walnut cream sauce</i>	
<i>Ossobuco alla milanese</i>	18.900
<i>Slow cooked ossobuco served with saffron risotto and glazed onions</i>	
<i>Scaloppine di vitello al limone</i>	14.200
<i>Thin sliced veal tenderloin, slightly pan-fried and flavored with fresh lemon juice</i>	
<i>Petto d'anatra con gnocchi</i>	12.900
<i>Roast duck breast with grilled asparagus, herb gnocchi and raspberry sauce</i>	
<i>Filetto di salmone</i>	11.500
<i>Salmon fillet with baby spinach, roast potato, clams and anchovy butter</i>	
<i>Gamberoni alla griglia</i>	12.100
<i>Grilled tiger prawns with vegetable tagliatelle, red wine sauce and red pepper emulsion</i>	

Additional side dishes 2.000

*Garlic bread, sautéed green beans, wild mushrooms, pilaf rice, sautéed spinach,
baby potato, grilled vegetables, polenta*