

Little ITALY

PRELUDIO MISTO

Insalata ARARAT, spinacino, verdure, mela, noci e melograno	€ 12
Garden leaves, vegetables, apples, nuts, pomegranate, truffle dressing <i>8,10,12</i>	
Pomodorini e Burratina – Olio verde	€ 22
Homemade confit tomatoes, Burrata cheese, Herb oil <i>7,8</i>	
Prime Beef Tartar alla Piemontese	€ 38
Creekstone beef tenderloin tartar, with different herbs and spices <i>3,4,10,11</i>	
Arancini allo zafferano con formaggi e ragù	€ 18
Deep fried saffron scented rice balls, stuffed with cheese and beef ragout <i>1,7,8,9</i>	
Vitello Tonato	€ 26
Thinly sliced veal fillet with, capers, cherry tomatoes and rocket salad. <i>4,8,10</i>	
Bruschette di focaccia, pomodoro e basilico, crudo e rucola, stracciatella e olive	€ 23
Toasted focaccia, tomatoes, basil, air cured ham, rocket salad, stracciatella cheese and olives <i>1,7,8,12</i>	
Parmigiana di melanzane	€ 22
Oven baked eggplants, Parmesan, tomato sauce <i>7</i>	
Affettato misto, carne secca, salumi, formaggi, verdure sott'aceto – focaccia	€ 38
Mixed cold platter, cold cuts, artisanal cheeses, pickled vegetables, focaccia <i>1,7,9,12</i>	
Homemade bread & Dips <i>1,7,9</i>	€ 5

Capriccio ALLA FARINA & RISO

Taglierini al pesto di mare	€ 29
Homemade taglierini pasta with light pesto sauce and mixed seafood <i>1,2,3,4,8,14</i>	
Spaghettoni alla puttanesca	€ 24
Spaghettoni with tomato sauce, capers, black olives and anchovies <i>1,4,8,12</i>	
Pappardelle al ragù di agnello, verdure e fonduta di pecorino	€ 26
Homemade pappardelle pasta with lamb ragout, vegetables and pecorino fondue <i>1,3,4,7,8,9,12</i>	
Ravioli con brasato, burro e salvia	€ 26
Ravioli with braised beef and aromatic sage <i>1,3,7,9,12</i>	
Lasagne al forno casalingha	€ 24
Traditional oven baked lasagna, beef ragout and tomato sauce, béchamel, and Parmesan <i>1,3,7,9,12</i>	
Risotto Acquerello allo zafferano e funghi trifolati	€ 25
Saffron scented risotto with mushrooms ragout <i>1,7,9,12</i>	
Risotto ai gamberi con bisque	€ 39
Seafood risotto with Carabinero prawns and in light tomato sauce <i>2,7,9,12</i>	
Gnocchi Sorrentina	€ 19
Potato gnocchi with tomato sauce, smoked scamorza cheese and basil <i>1,3,7,9</i>	
Rigatoni Boscaiola	€ 28
Rigatoni pasta with beef fillet, mushroom and fresh truffle <i>1,7,9,12</i>	

PIATTI PRINCIPALI - MAIN DISHES

Toccata Di Carne

Saltimbocca alla Romana	€ 38
Veal scaloppini with Culatello Di Zibello ham, sage, marsala jus served with rosemary potatoes <i>7,9,10,12</i>	

FROM THE JOSPER CHARCOAL OVEN

Galletto Valle Spluga alla diavola	€ 36
Spicy oven baked baby chicken with baby potatoes <i>9</i>	
Tagliata di manzo, Grana Padano e rucola	€ 46
US Beef sirloin Tagliata with Grana Padano cheese and rocket salad <i>8</i>	
La Bistecca Fiorentina classica	€ 125
Porterhouse steak (2 pers)	
Filetto di manzo Americano	€ 56
US corn fed beef tenderloin	
Costolette di agnello Irlandese alle erbe dell'isola	€ 59
Irish lamb cutlets with herbs from the island <i>1,7,9,10</i>	

SAUCES

Béarnaise <i>3,7</i>	€ 6
Green pepper sauce <i>7,9,12</i>	€ 6
Herbs butter <i>7</i>	€ 4

SIDES

Grilled asparagus	€ 10
Grilled vegetables	€ 10
French fries	€ 7
Truffles fries	€ 9
Crushed potatoes	€ 9

Barcarola Di Pesce

Filetto di branzino all'Acqua Pazza	€ 38
Sea bass fillet in a tomato broth, olives, potatoes and capers <i>4,5,7,12</i>	
Calamari fritti con zucchini	€ 28
Deep fried crispy calamari and zucchini with aioli sauce <i>1,8,14</i>	
Cacciucco	€ 38
Traditional Tuscan fish and seafood stew with tomatoes <i>4,5,12,14</i>	
Salmon	€ 28
Beurre Blanc Salmon with celeriac and baby carrots <i>1,4,7,9,12</i>	

Ask for our whole fish and catch of the day from the fish market trolley.

*Allergens: 1. Cereals 2. Shellfish 3. Eggs 4. Fish 5. Arachis 6. Soya 7. Milk 8. Nuts
9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs

All prices include VAT

