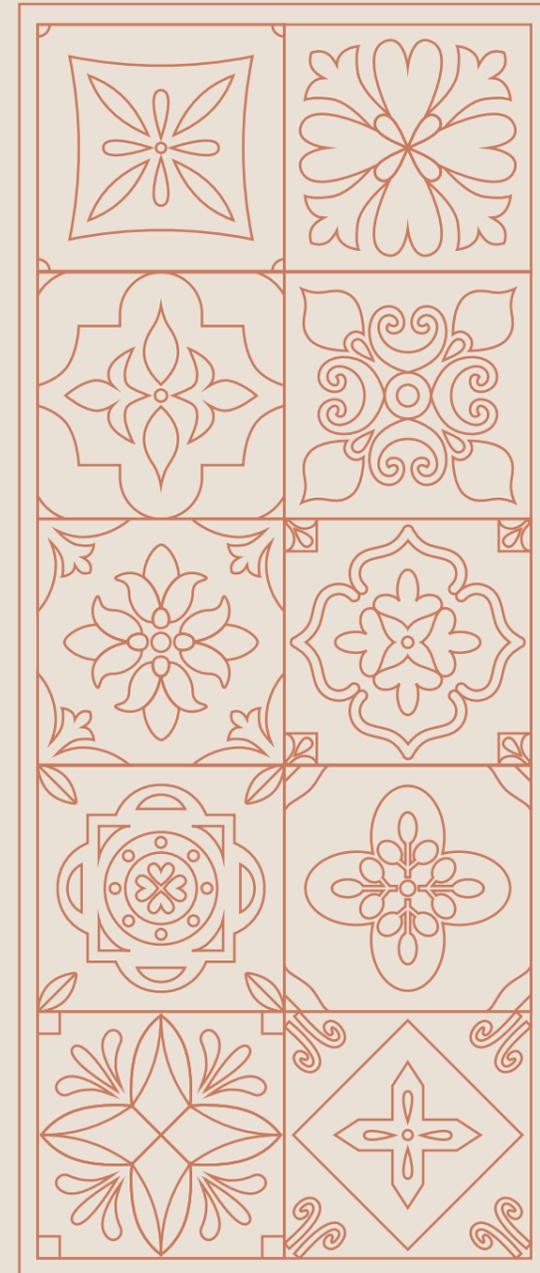
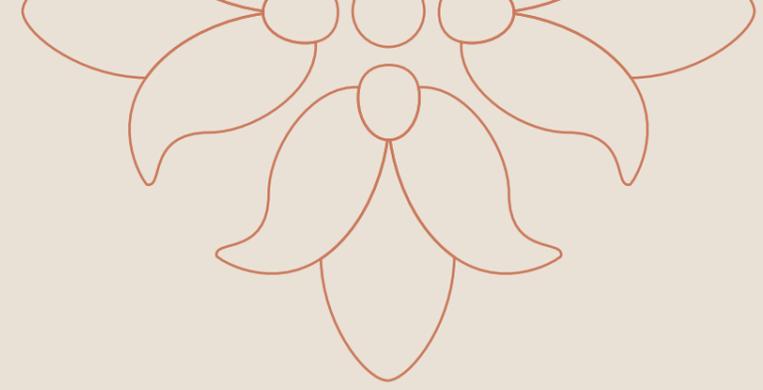


*Little*  
**ITALY**



*Little*  
**ITALY**





\*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

*Welcome*

*We invite you to slow down, savour the moment, and allow us  
to take you on an unforgettable culinary journey.  
Let this be more than a meal, let it be an experience!*

ROMEO  
GARDEN

GIULIETTA  
GARDEN

LA PIAZZA

Emporio

# PANE E CREME SPALMABILI

## Homemade Bread

Freshly baked homemade bread served with extra virgin olive oil  
*1,11*

€ 7

## Truffle Stracciatella Cream

Creamy stracciatella cheese infused with black truffle.  
*7*

€ 8

## Olive Tapenade

Mediterranean olive spread with capers and herbs.  
*4,9,12*

€ 7

## Velvet Tomato Spread

Smooth and delicate red tomato cream.  
*3,8,9,12*

€ 7

# INSALATE

## ARARAT Salad

Garden leaves, apples, nuts, pomegranate and truffle dressing *8,9,12*

€ 12

## Burrata Salad

Homemade tomato confit, Burrata cheese and basil pesto *7,8,9*

€ 22

## Caesar Salad

Romaine lettuce hearts, crispy pancetta, croutons, Parmesan and caesar dressing  
*Add Shrimps*  
*3,4,7,9,10,12*

€ 24

€ 12

## Artichoke Salad

Rocket leaves, confit tomatoes, roman-style artichokes, balsamic pearls and Pecorino cheese. *9,12*

€ 22

# ANTIPASTI

## Piemontese Beef Tartare

Angus beef tenderloin tartare prepared with selected herbs and spices *3,9,10,12*

€ 42

## Vitello Tonnato

Thinly sliced veal fillet served with tuna sauce, capers, cherry tomatoes and rocket leaves *3,4,9,12*

€ 26

## Truffle Beef Carpaccio

Thinly sliced Angus beef fillet with fresh truffle, artichokes, Parmesan and baby rocket *3,9,12*

€ 28

## Beef Arancini

Deep-fried rice balls filled with cheese and traditional beef ragù *3,9*

€ 22

## Parmigiana di Melanzane

Oven-baked eggplant layered with Parmesan and tomato sauce *3,7,9*

€ 22

## Grilled Octopus

Josper-grilled octopus served with a citrus fennel salad *2,9,12*

€ 29

## Deep Fried Calamari

Crispy deep-fried calamari served with aioli sauce *2,9*

€ 28

## Carni dal Mondo

USA Grass fed | Creekstone Farms

*9*

Japanese | Hokkaido  
Japanese | Kagoshima

*9*

Tomahawk | 100gr €15  
T-Bone | 100gr €14  
Bone in Ribeye | 100gr €15  
Skirt Steak | 250gr €45

Ribeye Wagyu A5+ | 100gr €39  
Sirloin Wagyu A4 | 100gr €34

## Pesce dal Mondo

*4,9*

Red Snapper | 100gr €12  
King Prawn | 100gr €14  
Sea Bass | 100gr €12  
Dentex | 100 gr €14  
White Grouper | 100gr €14  
Lobster | 100gr €14

## Barcarola Di Pesce

### Salmon

Served with tender broccolini and fresh verde sauce  
*4,9*

€ 31

### Seabass

Served with cherry tomatoes, olives, potatoes and capers  
*4,9,12*

€ 34

### White Grouper

Served with black beans, fennel, tomato vierge and citrus dressing  
*4,9,12*

€ 38

### Cacciucco Alla Livornese

Served with seafood in tomato bisque, chili flakes, garlic cream and focaccia.  
*1,2,4,7,14*

€ 38



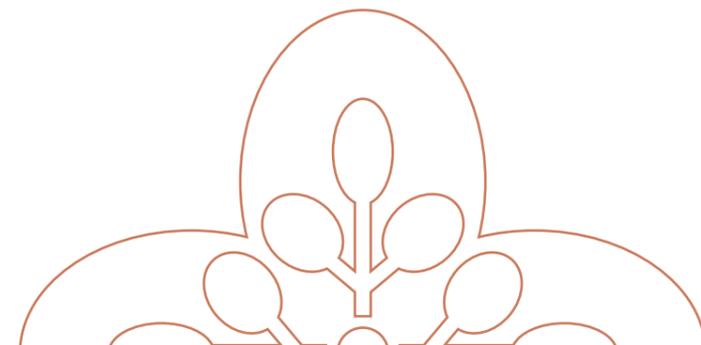


# Pizza Chic

<b>RETO'S</b> Crispette dough with truffle cream, Fontina cheese and fresh truffles <i>1,7</i>	€49
<b>HELSINKI</b> Crispette dough with horseradish cream, smoked salmon, mustard-dill sauce, pickled cucumbers <i>1,4,7,10,12</i>	€28
<b>BARCELONA MI AMOR</b> Crispette dough with cream cheese, spicy salami, chilies, onions and Fontina cheese <i>1,7</i>	€24
<b>MARGHERITA</b> Crispette dough with tomato sauce, Fontina cheese and basil <i>1,7</i>	€18
<b>CIPRIANI</b> Crispette dough with horseradish cream and raw beef tenderloin Carpaccio <i>1,7,12</i>	€28
<b>IMPERIAL ROMANOV</b> Crispette dough with sour cream and Imperial caviar (50 gr) <i>1,4,7</i>	€225
<b>PORTOFINO</b> Crispette dough with basil scented cream, grilled vegetables and rocket salad <i>1,7</i>	€24
<b>ENGIADINA</b> Crispette dough with cream cheese, Bresaola (air cured beef), mushrooms, onions, Fontina cheese <i>1,7,12</i>	€28
<b>LIMASSOL</b> Crispette dough with tomato sauce, fish and seafood ragout, onions and dill <i>1,2,4,14</i>	€28
<b>ARARAT</b> Crispette dough with spicy beef ragout, sour cream, onions and Fontina cheese <i>1,7,9,12</i>	€28
<b>MORTADELLA</b> Crispette dough with cream cheese, Mortadella, pistachios, rocket salad and, Fontina cheese <i>1,7,8</i>	€28
<b>LA CHIC</b> Crispette dough with extravaganza of truffles, smoked salmon and Imperial caviar <i>1,4,7</i>	€195

## CAPRICCIO ALLA FARINA & RISO

<b>Seafood Taglierini with Pesto</b> Homemade taglierini pasta with light pesto sauce and mixed seafood <i>2,3,4,8,9,12</i>	€ 29
<b>Lobster Calamarata</b> € 14 per 100 gr of Lobster Calamarata pasta served with tomato sauce, fresh basil and lobster. <i>2,8,9,12</i>	
<b>Sicilian Duck Pappardelle</b> Handmade pappardelle with slow-cooked duck ragù <i>3,9,12</i>	€ 27
<b>Braised Beef Ravioli</b> Fresh ravioli filled with tender braised beef and aromatic sage <i>3,9,12</i>	€ 26
<b>Homemade Traditional Lasagna</b> Layers of beef ragù, tomato sauce, béchamel, and Parmesan cheese <i>7,9,12</i>	€ 24
<b>Beef Cheeks Risotto</b> Wild mushroom risotto served with tender beef and a rich Porto wine reduction <i>1,3,7,9,12</i>	€ 29
<b>Carabiniere Prawn Risotto</b> Seafood risotto with Carabiniere prawns fresh herbs and in light tomato sauce <i>2,9,12</i>	€ 42
<b>Gnocchi alla Sorrentina</b> Potato gnocchi with tomato sauce, stracciatella cheese and basil <i>3,7,12</i>	€ 19



# PIATTI PRINCIPALI - MAIN DISHES

## FROM THE JOSPER Charcoal Oven

<b>Veal Milanese</b> Breaded veal cutlet served with baby arugula and Parmesan flakes <i>3,9</i>	€ 52
<b>Baby Chicken alla Diavola</b> Spicy oven baked baby chicken from Valle Spluga <i>9,12</i>	€ 36
<b>Beef Tagliata di Manzo</b> USDA beef sirloin tagliata, thinly sliced, topped with Grana Padano cheese and fresh rocket salad <i>3,9</i>	€ 46
<b>Lamb alla Romana (1.100kg)</b> Slow-braised milk-fed lamb shoulder with Mediterranean herbs, extra virgin olive oil, finished with a delicate garlic, anchovy, and white wine vinegar emulsion <i>9,12</i>	€ 89

## SAUCE

<b>Béarnaise</b> <i>3,7,9,12</i>	€ 6
<b>Truffle &amp; Porcini</b> <i>9,12</i>	€ 8
<b>Pepper</b> <i>12</i>	€ 8

## SIDES

<b>Crushed Potatoes</b>	€ 9
<b>Grilled White Asparagus</b> <i>7</i>	€ 12
<b>Grilled Broccolini</b>	€ 11
<b>Potato with Truffle &amp; Pecorino</b> <i>7,</i>	€ 12

## PANINI & SANDWICHES

<b>Focaccia Ararat</b> Mortadella, Mozzarella, pesto, rucola	€ 12
<b>Fresh Anari Cheese Panino</b> Anari cheese, roasted peppers, onion marmalade	€ 10
<b>Panino al Prosciutto Cotto</b> Ham, tomato, Burrata, lettuce	€ 12
<b>Pastrami e Formaggio</b> Pastrami, Fontina, tomatoes, onion marmalade, lettuce	€ 12
<b>La Muffuletta</b> Salami, Mortadella, Provolone, olive tapenade, giardiniera	€ 12
<b>Verdure Grigliate</b> Grilled vegetables, pesto, Stracciatella, rucola	€ 10
<b>Caprese Classico</b> Tomatoes, Mozzarella, olio verde, basil	€ 12
<b>Salsiccia e Peperoni</b> House salsiccia, fried peppers, crispy onions, tomato relish	€ 10

Available every day until 17:00

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