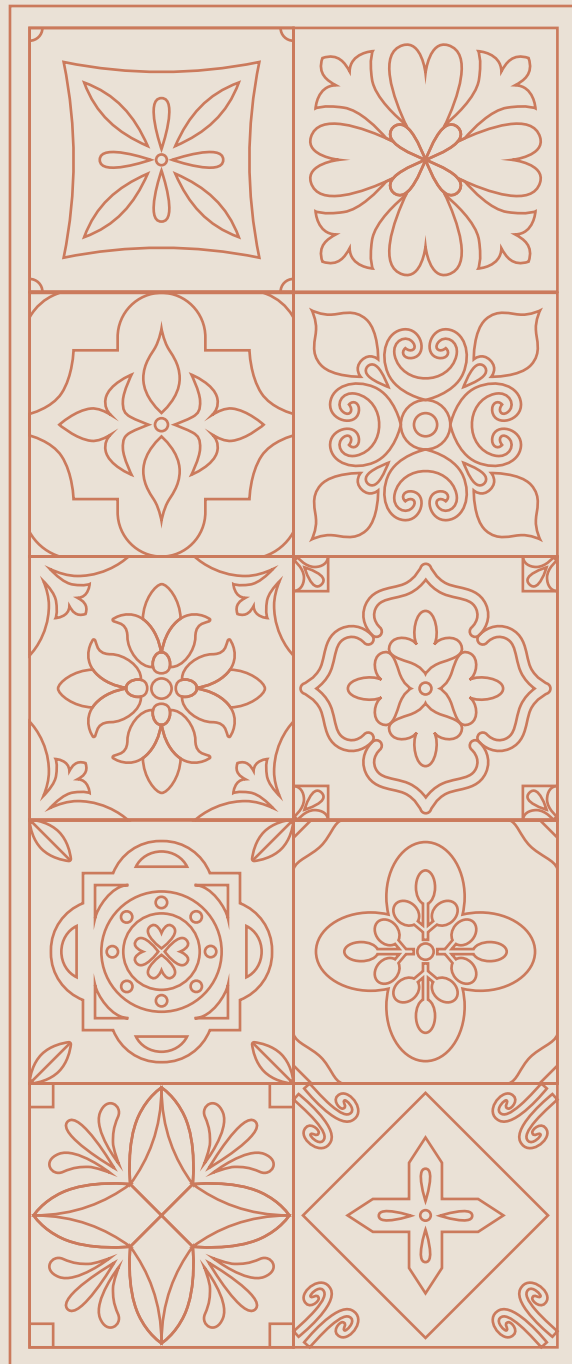




Little
ITALY

BREAD & SPREADS

Homemade Bread

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

€ 6

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

CRUDO⁺ TARTARE

Oysters

Fine de Claire Per Piece *14*
Gillardeau Per Piece *14*

€ 6

€ 8

Catch of the Day

Lemon & Oil Vinaigrette *4*

€ 24

Tuna Tataki alla Cetarese

Lightly seared tuna, bottarga mayonnaise, zucchini scapece, colatura dressing
2,3,4,6,8,9,12

€ 24

Gambero Rosso

Raw red prawn, lemon, mint, chili, extra virgin olive oil *2*

€ 22

Amberjack

Greater amberjack, green apple, cucumber, citrus sauce *4,6,12*

€ 28

Beef Carpaccio

Thinly sliced Angus beef fillet with fresh truffle, artichokes, Parmesan and baby rocket *3,7,9,12*

€ 28

Piemontese Beef Tartare

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

€ 38

SALADS

ARARAT Salad

Baby spinach, fresh greens, apple, walnuts and pomegranate with truffle dressing *8,9,12*

€ 14

Burrata Salad

Homemade confit cherry tomatoes, fresh burrata and basil pesto *7,8,9*

€ 22

Caesar Salad

Romaine lettuce hearts, crispy pancetta, croutons, Parmesan and Caesar dressing

€ 24

Add Shrimps

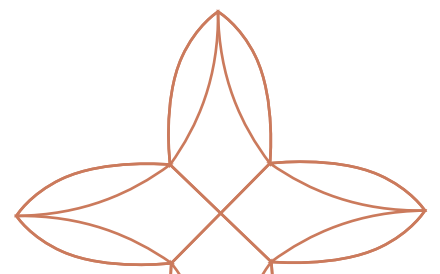
3,4,7,9,10,12

€ 12

Roman-Style Artichoke Salad

Rocket leaves, confit tomatoes, Roman-style artichokes, balsamic pearls and Pecorino cheese *7,9,12*

€ 18



HOT STARTERS

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 2,9,12,14	€29
Fried Calamari Fried crispy calamari with aioli sauce 2,9,14	€26

Pizza	
La Tartufo Classica Sour cream, Fontal cheese, Stracciatella, truffle cream 1,7	€49
Margherita Tomato sauce, Fontina cheese and basil 1,7	€18
Bianca Verde Sour cream, zucchini, crushed pistachio and fresh lemon 1,7,8	€19
Mortadella Bianca Sour cream, Fontal cheese, Mortadella, pistachio, Stracciatella 1,7,8	€24
Spianata Calabrese Tomato sauce, spicy Spianata Calabrese, chili oil 1,7,12	€26
Il Carpaccio Sour cream, Fontal cheese, beef carpaccio, Parmesan, rocket, lemon dressing 1,7,12	€28
Ararat Reserve Sour cream, spicy beef ragù, onions and Fontina cheese 1,7,9,12	€24
Black Pearl Sour cream, Fontal cheese, Stracciatella, 30 g of Imperial caviar 1,4,7	€128

PASTA & RISOTTO

Seafood Taglierini with Pesto

€ 29

Homemade taglierini pasta with light pesto sauce and mixed seafood
2,3,4,7,8,9,12

Lobster Calamarata € 14 per 100 g of Lobster

Calamarata pasta served with tomato sauce, fresh basil and lobster.
2,7,8,9,12

Pappardelle with Duck Ragù

€ 27

Handmade pappardelle with slow-cooked duck ragù *3,7,9,12*

Braised Beef Ravioli

€ 26

Fresh ravioli filled with tender braised beef and aromatic sage *3,7,9,12*

Homemade Oven-Baked Lasagna

€ 24

Traditional lasagna layered with beef ragù, tomato sauce, béchamel, and
Parmesan cheese *1,7,9,12*

Beef Cheeks Risotto

€ 29

Wild mushroom risotto served with tender beef and a rich Porto wine
reduction *1,3,7,9,12*

Langoustine Bisque Risotto

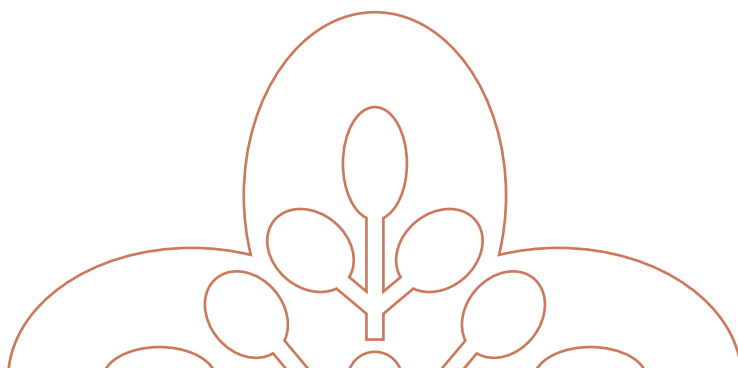
€ 38

Risotto with langoustine fresh herbs in light tomato
sauce *2,7,12*

Gnocchi Sorrentina

€ 19

Potato gnocchi with tomato sauce, stracciatella cheese
and basil *3,7,12*



MAIN DISHES

FROM THE JOSPER *Charcoal Oven*

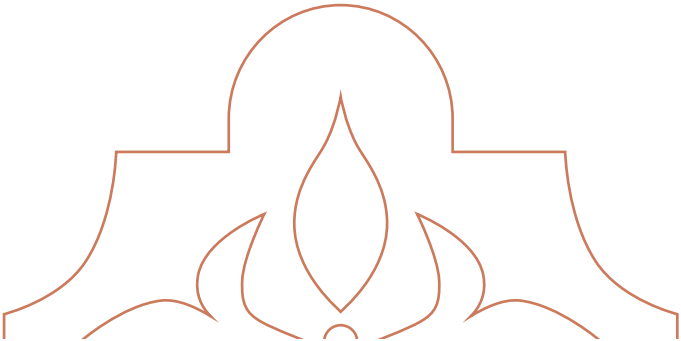
Classic Florentine Steak (Bistecca alla Fiorentina) Traditional Porterhouse steak, ideal for two people ⁹	€ 14 per 100 g
Skirt Steak – USA Prime Juicy and flavourful USA Prime skirt steak ⁹	€ 45 per 250g
Japanese Kagoshima A5 Striploin Tender and marbled Wagyu striploin from Kagoshima, Japan ⁹	€ 34 per 100 g
Tomahawk Black Angus – USA Bone-in Black Angus ribeye with rich marbling and flavour ⁹	€ 15 per 100 g
Bone-in Ribeye Black Angus – USA Classic Black Angus ribeye, served bone-in for maximum flavour ⁹	€ 15 per 100 g

SAUCE

Béarnaise ^{3,7,9,12}	€ 6
Truffle & Porcini ^{9,12}	€ 8
Green Pepper ¹²	€ 8

SIDES

Crushed Potatoes ⁷	€ 9
Grilled White Asparagus ⁷	€ 12
Grilled Broccolini	€ 11
Potato with Truffle & Pecorino ⁷	€ 9
Grilled Oyster Mushroom	€ 12



SPECIAL MEATS

Veal Milanese	€ 52
Breaded veal cutlet served with baby rocket and Parmesan flakes 1,3,7,9	
Baby Chicken alla Diavola	€ 36
Tender baby chicken baked with a spicy seasoning, served with baby potatoes 7,9,12	
Beef Tagliata di Manzo	€ 46
US beef sirloin tagliata, thinly sliced, topped with Grana Padano cheese and fresh rocket salad 3,7,9	
Lamb alla Romana (1.100kg)	€ 89
Slow-braised milk-fed lamb shoulder with Mediterranean herbs and extra virgin olive oil, finished with a delicate garlic, anchovy, and white wine vinegar emulsion 4,9,12	

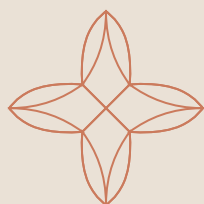
FRESH FISH

4,9



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

Salmon	€ 31
Salmon fillet served with baby broccolini and a fresh verde sauce 4,9	
Sea Bass Fillet "Acqua Pazza"	€ 34
Sea bass fillet with cherry tomatoes, olives, potatoes, and capers 4,9,12	
White Grouper	€ 38
White grouper served with black beans, fennel, tomato vierge, and a citrus dressing 4,9,12	



*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

ROMEO
GARDEN

GIULIETTA
GARDEN

LA PIAZZA

Emporio

Little
ITALY