

Little ITALY

PRELUDIO MISTO

Insalata ARARAT – spinacino – verdure – mela – noci – melograno Garden leaves, vegetables, apples, nuts, pomegranate, truffle dressing <i>8,10,12</i>	€ 12
Pomodorini e Burratina – Olio verde Homemade confit tomatoes, Burrata cheese, Herb oil <i>7,8</i>	€ 22
Rosette di Bresaola, mascarpone, tartufi e rucola Air cured beef rosettes with mascarpone, truffles and rocket salad <i>7,8</i>	€ 24
Tartare di Angus beef alla Piemontese Angus beef tenderloin tartar, with different herbs and spices <i>3,4,10,11</i>	€ 38
Arancini allo zafferano con formaggi e ragù Deep fried saffron scented rice balls, stuffed with cheese and beef ragout <i>1,7,8,9</i>	€ 18
Bruschette di focaccia – pomodoro e basilico – crudo e rucola – stracciatella e olive Toasted focaccia, tomatoes, basil, air cured ham, rocket salad, stracciatella cheese and olives <i>1,7,8,12</i>	€ 16
Parmigiana di melanzane Oven baked eggplants, Parmesan, tomato sauce <i>7,8</i>	€ 22
Affettato misto – carne secca - salumi – formaggi – verdure sott’aceto – focaccia Mixed cold platter, cold cuts, artisanal cheeses, pickled vegetables, focaccia <i>1,7,9,12</i>	€ 38
Homemade bread & Dips <i>1,7,9</i>	€ 5
Your selection from our tableside “Carrello di Antipasti” Small Large	€ 19 € 29

Capriccio ALLA FARINA & RISO

Taglierini al pesto di mare Homemade taglierini pasta with light pesto sauce and mixed seafood <i>1,2,3,9,14</i>	€ 29
CALAMARATA ARARAT – crema di peperone arrosto, melanzane e Parmigiano Calamarata pasta with roasted bell pepper sauce, eggplant and Parmigiano shaves <i>1,8,9,11</i>	€ 26
Linguine all’astice Linguine pasta with lobster ragout and bisque sauce <i>1,3,14</i>	€ 66
Spaghetтини alla puttanesca Spaghetтини with tomato sauce, capers, black olives and anchovies <i>1,4,8</i>	€ 24
Pappardelle al ragù di agnello, verdure e fonduta di pecorino Homemade pappardelle pasta with lamb ragout, vegetables and pecorino fondue <i>1,4,8,,12</i>	€ 26
Rigatoni con broccoli, salsiccia, acciughe e burrata Rigatoni pasta with broccoli puré, Italian pork sausage and burrata cheese <i>1,3,4,7,8,11,2</i>	€ 28
Ravioli con brasato, burro e salvia Ravioli with braised beef and aromatic sage <i>1,4,7,9,12</i>	€ 26
Lasagne al forno casalingha Traditional oven baked lasagna, meat ragout and tomato sauce, béchamel, Parmesan <i>1,,4,7,9,12</i>	€ 24
Risotto Acquerello allo zafferano e funghi trifolati Saffron scented risotto with mushrooms ragout <i>1,7,8,9,12</i>	€ 25

PIATTI PRINCIPALI – MAIN DISHES

Toccata Di Carne

Saltinbocca alla Romana, jus al Marsala, patate al rosmarino Veal scaloppini with Culatello Di Zibello ham, sage, Marsala jus served with rosemary potatoes <i>7,9,10,12</i>	€ 38
--	------

FROM THE JOSPER CHARCOAL OVEN

Galletto Valle Spluga alla diavola Spicy oven baked baby chicken from Valle Spluga <i>9</i>	€ 36
Tagliata di manzo Americano, Grana Padano, rucola (220 gr) US Beef sirloin Tagliata with Grana cheese and rocket salad <i>8</i>	€ 46
La Bistecca Fiorentina classica (Creekstone1 kg) Porterhouse steak (2 pers)	€ 125
Filetto di manzo Americano (Creekstone 220 gr) US corn fed beef tenderloin	€ 56
Costolette di agnello Irlandese alle erbe dell’isola (350 gr) Irish lamb cutlets with herbs from the island <i>1,7,9,10</i>	€ 59
Nodino di vitello alla griglia (350 gr) Veal T-Bone steak from the broiler	€ 46

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 Sea bass fillet in a tomato broth, olives, potatoes and capers <i>4,5,7,12</i>	€ 38
Calamari fritti con zucchini, aioli Deep fried crispy calamaris and zucchini with aioli sauce <i>1,8,14</i>	€ 28
Cacciucco Livornese Traditional Tuscan fish and seafood stew with tomatoes <i>3,5,12</i>	€ 38

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

