
PRANZO

ANTIPASTI E INSALATE

“SCREPELLE M’BUSSES” – Hen Broth with Crepes filled with Parmesan Cheese 8

SGOMBRO - Baked Mackerel Salad with Grilled Artichokes and Orange Zest 16

BRUSCHETTA – Eggplant, Tomato and Stracciatella of Mozzarella 12

VERDURE - Roasted Vegetables, Herb Vinaigrette, Aged Ricotta 12

FORMAGGI - Selection of Three Cheeses of the day with Fruit Mustards and Honey 12

PROSCIUTTO DI PARMA - Arugula and Grana Padano with 12 Years Old Balsamic Vinegar 10

MAIS, BIETOLE, FETA - Corn, Beets, Feta Cheese and Balsamic Vinaigrette 10

GNOCCHI ALLA ROMANA - Semolina Gnocchi, Wild Mushrooms and Parmigiano Reggiano 16

RAVIOLI – Spinach and Mascarpone Ravioli in Brown Butter, Sage and Prosciutto 15

POLENTA – Duck Ragout and Parmigiano Reggiano 16

QUICHES 5 w/side of salad 9

Bacon, Spinach and Onion

Salmon, Spinach and Onion

Red and Yellow pepper, Mushroom and Onion

PIZZETTA 4

Potato, Black Olives, Onions

Cherry Tomato, Black Olives, Onions

PANINI 10

SOLE - Prosciutto di Parma, Tomato

MARTE - Mortadella, Emmenthal Cheese

SATURNO - Salame Nostrano, Aged Ricotta

GIOVE - Spek, Mozzarella

PLUTONE - Bresaola, Arugula, Parmigiano*

MERCURIO - Rosemary Ham, Provolone Cheese

TERRA - Rosemary Chicken, Black Olive Paste, Arugula

STELLA - Filet of Tuna, Artichoke Hearts Mayo

COMETA - Smoked Salmon, Cucumber, Dill dressing

URANO - Mozzarella, Olive Spread, Tomato, Basil

MARZIANO - Grilled Zucchini, Mozzarella**

UFO - Fresh Arugola, Smoked Scamorza

VENERE – Grilled Eggplants, Aged Ricotta, Tomato

NETTUNO - Spinach/Ricotta Frittata, Arugula

LUNA – Nutella on Brioche

DOLCI

TORRONCINO - Dark Chocolate Nougat, Red Berries Sorbet, Balsamic Sauce 9

TIRAMISU' - Ladyfingers, Coffee, Rum and Mascarpone Cream 9

SEMIFREDDO - Pear Williams, Warm Chocolate Soup 9

SACHER TORTE - with Amaretto Crème Anglaise 9

MILLEFOGLIE - Pistacchio and Strawberry Napoleon 9

DEL GIORNO - Tart of the day 5

SORBETTO E GELATO - Tasting 7

BISCOTTI - Selection of Homemade Cookies 7

