



Minestre e Insalate

- Pappa Al Pomodoro** *Tuscan Tomato Bread Soup With Basil & Extra Virgin Olive Oil* 14.00
- Passato Di Peperoni Gialli** *Warm yellow Pepper Soup Served With Croutons And Padano Cheese* 16.50
- Burrata Pugliese** *Fresh Burrata With Prosciutto Di Parma, Roasted Peppers, Tomato And Basil* 25.00
- Indivia & Pere** *Endive Salad With Pears, Walnuts & Pecorino Cheese In A Lemon Dressing* 16.50
- Insalata Dei Medici** *With Beets, Carrots, Zucchini, Potatoes Tossed In Balsamic Vinegar And Basil* 16.00
- Panzanella** *Romaine With Tomato, Cucumber, Basil, Onions, Crouton In A White Vinegar Dressing* 15.00

Antipasti

- Gamberi E Calamari Fritti** *Semolina Fried Calamari & Shrimps Over Iceberg With Tomato & Basil* 24.50
- Cozze Al Burro** *Steamed Mussels Out Of The Shell In Butter, Garlic & Parsley With Toasted Bread* 19.50
- Carpaccio Di Manzo** *Cured Beef Carpaccio with Arugula, black truffle & Padano Cheese* 26.00
- Crostini Di Salsiccia E Stracchino** *Crostini With Italian Sausage & Stracchino Cheese* 19.50
- Polpo Alla Griglia** *Seared Octopus With Oven Roasted Tomato Over White Beans Puree & Croutons* 25.50
- Carpaccio Di Salmone** *Salmon Carpaccio With Arugula In A Lemon Dressing, Pink Peppercorn & Orange* 24.00
- Suppli' Di Riso** *Tomato, Basil & Mozzarella Rice Croquettes With A Tomato Basil Dip* 19.50
- Melanzane E Scamorza** *Thinly Sliced Grilled Eggplant With Herbs & Melted Smoked Mozzarella* 19.00

Pasta

- Pappardelle Al Pepolino** *Pappardelle With Pepolino Tomato Sauce & Fresh Thyme* 28.00
- Tagliatelle Ai Funghi Porcini** *Homemade Tagliatelle With Porcini Mushroom & Padano Cheese Cream* 29.50
- Malfatti Burro E Salvia** *Spinach & Ricotta Gnocchi (Gnudi) In A Butter Sage* 29.50
- Linguine Nere Di Mare** *Home Made Black Linguine With Mixed Seafood & Spicy Tomato Sauce* 33.00
- Farrotto Del Di** *(Like Risotto)*
- Ravioli Al Pomodoro E Basilico** *Home Made Spinach & Ricotta Ravioli With Tomato & Basil* 29.50
- Maltagliati Al Ragu' Di Vitella** *Home Made Maltagliati With Fresh Herbs Seasoned Veal Ragu'* 31.00
- Fettuccine Al Coniglio** *Fettuccine With Braised Rabbit & Slow Oven Roasted Tomato* 32.00
- Spaghettoni Con Porri** *Spaghetti With Braised Leeks, Parmesan Cheese & Black Pepper* 29.50
- Spaghetti Chitarra** *Homemade Large Spaghettoni With Fresh Tomato & Basil* 27.50
- Pappardelle Al Cinghiale** *Homemade Pappardelle With Wild Boar Ragout* 33.00

Secondi

- Polpettine Di Vitella** *Veal & Ricotta Meatballs With A Light Tomato, Garlic & Basil Coulis* 34.50
- Pollo Agli Agrumi** *Chicken Breast Sauteed With Citrus Served With Grilled Asparagus & Patatoes* 32.00
- Scottadito** *Breaded Lamb Chop Served With Baby Arugula Marinated Leek In A Vinagrette Sauce* 44.00
- Tagliata Di Manzo** *Sliced Striploin With Crispy Garlic & Rosemary Served With Arugula & Padano* 60.00
- Baccala' ai Porri** *Sauteed Codfish with braised Leeks & White Wine over Yukon Potatoes* 39.50
- Branzino Al Forno** *Roasted Branzino Filet With Rosemary Served With Sauteed Vegetables* 43.00

To cover the cost of processing, a 3% fee will be added to all credit card payments. Thank you for your understanding!