



Antipasti

Insalata di Formaggio di Capra R145

Mixed leaves topped with grilled goats cheese, sundried tomatoes and grilled zucchini

Vitello Tonnato R155

Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta

Animelle alla Griglia R145

Grilled veal sweetbreads served on a mixed baby leaf salad, with salsa verde and bruschetta

Pasta e Secondi

Spaghetti alle Vongole R195

Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & white wine

Penne all' Amatriciana con Chorizo R195

Short tube pasta tossed in a sauce of tomato with onion, chilli, garlic, chorizo, mushrooms, baby spinach, a touch of cream & parmesan

Ragu alla Toscana R195

Slow cooked Tuscan veal stew with fresh herbs, tomato & red wine, tossed with fresh pasta

Risotto di Gamberoni e Zucchini R225

Carnaroli rice with leeks, prawns, baby marrow & grated parmesan

Sarde alla Griglia R185

Grilled Portuguese sardines & salsa verde with tomato, feta, red onion, caper & olive salad

Cremagliera di Vitello R245

Roasted rack of veal served with sweet potato puree, tender stem broccoli & tomatoes



Antipasti

Insalata di Formaggio di Capra R145

Mixed leaves topped with grilled goats cheese, sundried tomatoes and grilled zucchini

Vitello Tonnato R155

Thinly sliced poached veal topped with a tuna, caper & anchovy mayonnaise, served with sliced Roma tomato & bruschetta

Animelle alla Griglia R145

Grilled veal sweetbreads served on a mixed baby leaf salad, with salsa verde and bruschetta

Pasta e Secondi

Spaghetti alle Vongole R195

Thin pasta with clams, extra virgin olive oil, garlic, chili, parsley & white wine

Penne all' Amatriciana con Chorizo R195

Short tube pasta tossed in a sauce of tomato with onion, chilli, garlic, chorizo, mushrooms, baby spinach, a touch of cream & parmesan

Ragu alla Toscana R195

Slow cooked Tuscan veal stew with fresh herbs, tomato & red wine, tossed with fresh pasta

Risotto di Gamberoni e Zucchini R225

Carnaroli rice with leeks, prawns, baby marrow & grated parmesan

Sarde alla Griglia R185

Grilled Portuguese sardines & salsa verde with tomato, feta, red onion, caper & olive salad

Cremagliera di Vitello R245

Roasted rack of veal served with sweet potato puree, tender stem broccoli & tomatoes