



Antipasti

Calamari Fritti R165

Deep-fried calamari served with mixed baby leaves, tomato & basil mayo

Pasta e Fagioli R145

Seasonal vegetable & borlotti bean soup with fresh maltagliati pasta & parmesan

Frittelle di Bianchetti R155

Deep-fried whitebait served with home-made basil mayonnaise and fresh rocket

Animelle alla Griglia R155

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

Pasta e Secondi

Tagliolini Animelle R275

Thin pasta with wild mushrooms, fresh herbs, peas, brandy, a touch of cream & parmesan, topped with crumbed veal sweetbreads

Risotto di Gamberoni e Zucchini R315

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

Spaghetti Carbonara R265

Long pasta with pancetta, tossed with egg, parmesan and black pepper

Calamarata del Pescatore R325

Artisanal ring pasta in a white wine sauce with prawns, mussels, calamari, line fish and a touch of garlic, chili, parsley and cream

Costolette d'Agnello R295

Herb-rubbed free-range lamb cutlets grilled M/R, served with tender stem broccoli, roast butternut and potato wedges

Ossobuco di Vitello R295

Slow cooked casserole of veal shin with celery, carrots, onions, fresh herbs & red wine served on soft polenta or fresh ribbon pasta

Pane al Burro R135

Bread & butter pudding made from butter croissants, rum & raisins, served with gelato



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Animelle alla Griglia R155

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Pasta e Secondi

Tagliolini Animelle R275

Thin pasta with wild mushrooms, fresh herbs, peas, brandy, a touch of cream & parmesan, topped with crumbed veal sweetbreads

Risotto di Gamberoni e Zucchini R315

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

Spaghetti Carbonara R265

Long pasta with pancetta, tossed with egg, parmesan and black pepper

Calamarata del Pescatore R325

Artisanal ring pasta in a white wine sauce with prawns, mussels, calamari, line fish and a touch of garlic, chili, parsley and cream

Costolette d'Agnello R295

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Ossobuco di Vitello R295

Slow cooked casserole of veal shin with celery, carrots, onions, fresh herbs & red wine served on soft polenta or fresh ribbon pasta

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Bread & butter pudding made from butter croissants, rum & raisins, served with gelato