

PANE

Freshly Baked Focaccia Bread, Rosemary Infused Olive Oil, Butter and Sea Salt

ANTIPASTI

<b>CAULIFLOWER FRITTI</b> Tempura Style Cauliflower, Parmesan Cheese, Anchovy Aioli, Parsley and Fresh Lemon	360
<b>CHICKEN LIVER PATE</b> Pear Chutney, Toasted Crostinis and Sea Salt	390
<b>RUSTIC PORK TERRINE</b> Caper Berries, Pickled Pearl Onions, Cornichions, Mustard and Crostini	440
<b>5 CHEESE FONDUTA</b> Italian Style Cheese Fondue, Tomatoes, Fresh Parsley, EVOO and Baguette Bread	390
<b>CALAMARI FRITTI</b> Crispy Calamari, Paprika Aioli and EVOO	450
<b>MEATBALLS AL FORNO</b> Oregano - Thyme Meatballs, Tomato Sugo, Mozzarella Cheese, Parsley and EVOO	390
<b>SICILIAN CAESAR SALAD</b> Baby Romaine Lettuce, Anchovy, Sundried Tomato, Egg Mimosa, Parmesan Cheese, Croutons and Caesar Dressing	490
<b>BEEF ARANCINI</b> Arborio Rice, Slow Braised Beef, Mascarpone Cheese and Grated Parmigiano Reggiano	450
<b>PRAWN BISQUE</b> Milk Froth, Crispy Pancetta, Shrimp Toast and Parsley	490
<b>ROASTED BONE MARROW</b> Tomato Bacon Jam, Toasted Crostinis and Sea Salt	490

PIZZE

<b>MARGHERITA</b> Mozzarella Cheese, Tomatoes, Fresh Basil and Oregano	490
<b>PEPPERONI</b> Italian Pepperoni, Mozzarella Cheese, Oregano and Parsley	650
<b>ITALIA</b> Genoa Salami, Ham, Pepperoni, Mozzarella Cheese and Oregano	720
<b>GOAT CHORIZO</b> Tomato Sauce, Mozzarella Cheese, Fresh Basil and Oregano	720
<b>CINQUE FORMAGGI</b> Mozzarella, Gouda, Cheddar, Gorgonzola and Parmesan Cheese	690
<b>LAMB SAUSAGE</b> Housemade Lamb Sausage, Bell Peppers, Tomato Sauce and Mozzarella Cheese	720
<b>SEAFOOD</b> Shrimp, Mussels, Clams, Squid, Tomato Sauce, Basil and EVOO	690

PASTE

<b>NERO SEAFOOD PASTA</b> Squid Ink Spaghetti Pasta, Mussels, Squid, Shrimp, Basil Leaves, Capers, Garlic, Tomato, Parsley and Chili Flakes	610
<b>4-HOUR BOLOGNESE</b> Spaghetti Pasta, Shaved Parmesan Cheese and 4-Hour Tomato Beef Ragu	580
<b>PENNE RUSTICA</b> Penne Pasta, Baby Shrimp, Chicken, Bacon, Rosemary Goat Cheese and Gratinata Sauce	690
<b>VONGOLE</b> Spaghetti Pasta, Baby Clams, White Wine, Lots of Garlic, Herb Butter, Fresh Lemon Juice, Parsley and EVOO	590
<b>LASAGNA AL FORNO</b> Beef Ragu, Béchamel Sauce, Tomato Sauce, Ricotta Cheese, Mozzarella Cheese and Parmesan Cheese	650
<b>GOAT RAGU</b> Slow Braised Goat Ragu, Fettuccini Pasta, Parmigiano Reggiano and EVOO	690

SECONDI

<b>TUSCAN CHICKEN THIGHS</b> Crispy Pancetta, Parmesan Cheese, Bread Crumbs, Roasted Potato, Garlic, Herbs and Gorgonzola Cheese	1190
<b>CHICKEN PARMIGIANA</b> Panko Breaded Chicken Breast, Penne Pasta, Tomato Sauce, Melted Mozzarella Cheese and Oregano	890
<b>LAMB BURGER</b> Lollo Rosso Salad, Sundried Tomatoes, Caramelized Onions and Havarti Cheese	890
<b>PORKCHOP MILANESE</b> Tomahawk Pork Chop, Petite Greens, Parmesan Cheese, Blistering Tomatoes, Lemon, Roasted Baby Potatoes and Mostarda Sauce	1190
<b>NORWEIGAN SALMON</b> (180 GRAMS) Black Rice, Shrimp, Roasted Corn, Cherry Tomatoes, and Citrus Cream Sauce	1190
<b>PEPPERCORN STEAK</b> New York Steak (250g), Potato Purée , Pickled Vegetables and Peppercorn - Brandy Sauce	2190
<b>OSSO BUCCO</b> Caramelized Onion Risotto, Spinach, Parmesan and Red Wine Sauce	2990
<b>STEAK PESTO RISOTTO</b> Pan Roasted Beef Tenderloin (250g), Fresh Basil Pesto Risotto, Parmigiano Reggiano and EVOO	2790

CARNI

All of our steaks are hand selected, USDA Prime Black Angus steaks. Our steaks are served with your choice of (1) side and (1) sauce. Please allow 20-minute cooking time.

<b>FILET MIGNON</b> (250 G)	2790
<b>RIB EYE</b> (250 G)	2790
<b>RIB EYE</b> (500 G)	4890
<b>NEW YORK STEAK</b> (250 G)	2290
<b>PORTERHOUSE</b> (1 KG)	6900

CONTORNI	SALSE
Potato Puree Potato Gratin Roasted Herb Potatoes Maple Glazed Carrots Grilled Vegetables	Béarnaise Red Wine Bordelaise Peppercorn - Brandy La Mensa Steak Sauce Gorgonzola Cream

Good for 3 pax

DOLCI

<b>CHOCOLATE MARQUISE</b> Vanilla Gelato, Candied Walnuts and Chocolate Nibs 350	<b>STICKY TOFFEE PUDDING</b> Caramel Sauce and Vanilla Gelato 380	<b>ITALIAN CARROT CAKE</b> Chopped Walnuts and Candied Bacon Syrup 350
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All items are inclusive of 12% VAT



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