



*The Italian kitchen*



## Antipasti / Appetizers

**La tavola degli antipasti** .....50  
Antipasti table selection prepared with seasonal products

**Carpaccio di manzo con rucola, patè di olive nere e scaglie di Parmigiano**.....55  
Beef Carpaccio, arugula salad, black olive dressing, parmesan shavings

**Caprese di pomodoro arrosto e mozzarella di bufala con crostini di avocado**.....60  
Vine-ripened tomatoes roasted and buffalo mozzarella, crostini of avocado, pesto and pine nuts



*Low cholesterol- Carb conscious*

**Insalata tiepida di mare, olive nere, vinaigrette di limone e erbe**.....75  
Warm seafood salad with olive in lemon herbs vinaigrette “Cucina style”

**Insalata “Cucina”, con agliata di funghi e pomodori arrosto**.....45  
“Cucina” salad of leaves and herbs, grilled mushrooms, roasted tomato, capers, parmesan, balsamic vinegar



*Low cholesterol - Vegetarian*

**Insalata di rucola, pecorino, pere, asparagi e noci**.....55  
Rucola salad with roman pecorino cheese, pear, asparagus and walnuts



*Low Cholesterol - Vegetarian*

**Bresaola stagionata con melone dolce al pepe rosa e menta fresca**.....65  
Thin slices of Bresaola and sweet melon with pink peppercorn, fresh mint and rucola leaf.

**Bruschetta “Cucina” con insalata di rucola**  
Marinated tomatoes, fresh basil, mushrooms and provolone cheese (V).....50  
Garlicky shrimps, herbs, rucola leaf.....60

**Selezioni di fromaggio italiani e affettati con biscotti al parmigiano, fichi e pomodori verdi mostarda**.....65  
Selection of Italian cheeses and salami served with parmesan cookies, figs and green tomato chutney

**WINE SUGGESTIONS:** The antipasti/starter sparkling wine Prosecco makes for a perfect aperitif. With our salads and antipasti try a dry white wine from a Chardonnay Toscana, a Pinot Grigio or a Sauvignon Blanc from Umbria.



**These items have been selected to meet the diverse dietary needs of our guests.  
Your server will be happy to answer any questions you may have.**



## Zuppe / Soups

- Brodetto di pesce profumato al San Marzano piccante**  
(Share for 2 persons) (A).....95  
Clams, squid, shrimps and mussels in light spicy plum tomato broth
- Minestrone di verdura all' italiana con fagioli, e pesto**.....40  
Italian minestrone soup with white beans and pesto

## Pasta fresca e ripene / Fresh and filled homemade pasta

- Lasagne alla Bolognese** (A) Good for 1.....45  
Good for 2.....65  
Grandmother's lasagna "bologna style"
- Tagliatelle nere con calamari , fagiolini e pesto**.....80  
Black ink tagliatelle with baby calamari, string beans and "ligurian" basil pesto
- Fettucine alla crema di porcini con tartufo** (V) .....70  
Fettucine tossed in a cream of ceps and black truffle
- Gnocchi di patate ai funghi** (V).....60  
Potato gnocchi tossed in a wild mushrooms cream sauce
- Pappardelle rosse alla crema di salmone e vodka** (A).....70  
Red pappardelle with smoked salmon, fresh cream and vodka
- Tortelloni di magro con spinaci e ricotta al burro e salvia** (V).....50  
Home made "tortelloni" with spinach ricotta cheese in butter and sage

**WINE SUGGESTIONS:** Cream sauces generally go well with white wines. Heavy cream sauces match well with high acid white wines such as those from Piedmont. Try a Gavi or Roero Arneis for something quintessentially Italian. Tomato and meat sauces generally match well with red wines. There are so many possible options from the classic red wines of Tuscany, Piedmont and the Veneto to the individual wines of other regions.



## Pasta secca / dried pasta

**Linguine allo scoglio (A)**.....90  
Scampi, clams, squid, mussels with cherry tomato and white wine sauce

**Penne cremose con granchio e pomodoro**.....70  
King crab meat tossed in creamy tomato sauce

**Fettuccine all' amatriciana** .....55  
Red onions, bacon and chilli in a tomato sauce



**Spaghetti alle vongole con battuto di prezzemolo italico (A)**.....80  
Clams, white wine and Italian parsley



## Rissotti / Rissottis

**Risotto con spinaci, pomodori secchi e mascarpone (A)**.....60  
Spinach, sun-dried tomato mascarpone and parmesan cheese

**Risotto con funghi porcini e Grana Padano (A)**.....75  
Porcini of borgotaro, parmesan cheese and parsley

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## Dal forno / From the brick oven

All our pizzas are prepared in a medium or large size, please ask your waiter

**Pizza margherita (V)** .....Medium.....32....Large.....45

Margherita pizza with tomato mozzarella and basil

 **Low Cholesterol – Vegetarian**

**Pizza capricciosa** ..... Medium.....39....Large.....55

Tomato, mozzarella, black olive, artichoke and cooked turkey ham

 **Low Cholesterol– Carb conscious**

**Pizza alla pescatora** ..... Medium.....56....Large.....80

Mixed seafood spicy

**Pizza ai 4 formaggi (V)** ..... Medium.....42....Large.....60

Tomato, gorgonzola, provolone, parmesan and Mozzarella cheese

**Pizza salsiccia e funghi** ..... Medium.....35....Large.....50

Pepperoni sausage, mozzarella, mushrooms and parmesan cheese

**Pizza salmone affumicato e capperi** ..... Medium.....45....Large.....65

Tomato ,mozzarella , smoked salmon and capers

**Pizza ‘Primavera’ (V)** ..... Medium.....35....Large.....50

Pizza Primavera with mixed vegetables

 **Low Cholesterol – Vegetarian**

**Pizza ‘Rughetta’** ..... Medium.....53....Large.....75

White pizza with mozzarella, rucola and dried beef bresaola

 **Carb conscious**

**Calzone alla ricotta, spinach e Zucca** .....65

Tomato sauce, mozzarella , ricotta cheese, pumpkin, spinach

 **Low Cholesterol– Carb conscious**



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## Secondi di pesce / Fish main courses

### **Grigliata di pesce del giorno** ..... 180

Mixed grill fish of the day, jumbo prawn, hammour, tuna and squid to serve the fresh quality, this could change daily up to the market availability (The mixed grill will be served with green side salad and seasonal grilled vegetables)

### **Filetto di tonno alla mediterranea con caponata siciliana** ..... 100

Seared tuna tossed in black olive oil, lemon and capers sauce served with Sicilian vegetable caponata

## Secondi di carne / Meat main courses

### **Involtini di pollo con pancetta, funghi e purè di patate (A)** .....95

Pan-fried chicken breast wrapped with beef bacon served with roasted mushrooms and mashed potato



**Carb conscious**

### **Tagliata di manzo con patate al rosmarino** .....180

Tuscan-style grilled beef rib eye, roasted potato and rucola leaves

**WINE SUGGESTIONS:** With red meats and full flavored dishes we invite you to explore some of Italy's great red wines. Try a super-Tuscan, a Brunello, a Barolo or a Barbaresco. We have a superb selection of some of Italy's greatest wine producers from these classic areas.

**WINE SUGGESTIONS:** Explore our selection of white wines. Tuscany and Umbria produce some very good white wines that match well with fish, especially when done in lemon, cream or olive oil. For fish in a tomato sauce, a Rose wine makes a nice complement.



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## Dolci / dessert

<b>Torta caprese con gelato alla vaniglia e cioccolato piccante</b> .....	50
Almond chocolate cake with vanilla ice cream and spicy chocolate	
<b>'Cucina' Tiramisu (A)</b> .....	50
Mascarpone sabayon cream layered with lady fingers biscuit soaked in coffee	
<b>Cantucci e Vin Santo alla toscana (A)</b> .....	60
Tuscany almond Cantucci biscuit served with Vin Santo del Chianti	
<b>Panna cotta con lampone, salsa di arancia e Amaretto (A)</b> .....	60
Panna cotta with raspberry served with amaretto liquor and orange sauce	
<b>Gelati e sorbetti</b> .....	35
Ice cream or sherbet	
<b>Frutta fresca di stagione</b> .....	50
Seasonal fruit plate	
<b>Affogato</b> .....	35
Espresso with vanilla ice cream	