

VINI ITALIANI *Italian wines*

BIANCO <i>white</i>			ROSSO <i>red</i>		
Il cigno bianco	5.5	25	Il cigno rosso	5.5	25
trebbiano chardonnay			montepulciano		
Albizzia	7.5	38	Pater	7.5	42
chardonnay			sangiovese		
Bertani	8.5	40	Bertani	8.5	40
soave			veronese rondinella		
Massovivo		50	Terre more		50
vermentino			cabernet sauvignon		
Attems		50	Nipozzano		65
pinot grigio			sangiovese		

VINI DEL MONDO *world wines*

BIANCO <i>white</i>			ROSSO <i>red</i>		
Croix d'or, France	5.5	25	Croix d'or, France	5.5	25
sauvignon blanc			cabernet sauvignon		
J. moreau & fils, France	6	30	J. moreau & fils, Fr	6	30
chardonnay			merlot		
Santa digna, Chili	7.5	42	Mas ekun, Chili	6	30
viognier			carmenere		
J. vineyards, USA		60	Las pisadas, Spain		40
pinot gris			tempranillo		
Croix d'or rose, France	5.5	25			
Syrah					

VINI FRIZZANTI *sparkling wines*

Briosio prosecco, Italy	6	35
Moet & Chandon Imperial, France		90
Veuve Clicquot yellow label, France		109

SCOSSA

ANTIPASTI starters

Home baked focaccia 	3
selection of tapenades Italian oil butter	
Zuppa al pomodoro 	6
tomato soup croutons crème fraiche	
Trio di bruschetta 	7
grilled bread tomato & basil sautéed mushrooms olive tapenade	
Mozzarella di bufala 	9
buffalo mozzarella tomato frisée basil oil	
Carpaccio di manzo	9
beef carpaccio arugula pine nuts parmesan cheese truffle mayonnaise	
Calamari fritti	10.5
fried squid lemon aioli	
Gamberetti all'aglio	10.5
sautéed shrimps garlic lemon butter sauce	

SECONDI mains






Parmigiana di melanzane 	15
fried eggplant parmesan cheese tomato sauce	
Pollo alla scossa	20
corn-fed chicken breast bimi broccoli balsamic mushroom sauce	
Scaloppine di vitello	22
sautéed veal loin cannellini beans lemon capers sauce	
Salmone al forno	23
oven roasted salmon lemon capers green asparagus white wine butter sauce	
Branzino	24
pan fried sea bass caponata salsa verde	
Controfiletto di manzo al vino rosso	26
grilled sirloin bimi broccoli red wine sauce	

PASTA E RISOTTO *pasta & risotto*

Penne giardiniera 	13.5
zucchini bell pepper eggplant tomato	
Gnocchi viola ai quattro formaggi 	14.5
Purple gnocchi four cheese sauce roasted pine nuts	
Pappardelle bolognese	14.5
minced beef & pork parmesan cheese	
Risotto ai funghi 	15.5
wild mushrooms truffle	
Spaghetti alla carbonara	15.5
pork cheeks bacon egg parmesan cheese	
Spaghetti alle vongole	16.5
clams white wine garlic parsley	

*Gluten free spaghetti and penne available upon request

CONTORNI sides 5

Insalata mista 	Funghi trifolati 
green salad mixed lettuce balsamic vinegar	sautéed mushrooms
Rucola e balsamico 	Patate arrosto 
rocket lettuce balsamic vinegar	roasted potatoes garlic
Cime di rape 	Fagioli
bimi broccoli	cannellini beans carrot celery

DOLCI *desserts*

Panna cotta	5	Tiramisu	7
strawberries balsamic		home made	
Macedonia ai frutti di bosco	5.5	Cannolo siciliano	6.5
lemon white martini mint whipped cream		cannoli ricotta cheese candied fruit pistachio chocolate sauce	

PIZZA

enjoy one of our small artisan
homemade pizza's

Margherita 9

tomato sauce | mozzarella cheese
basil

Parma 10.5

tomato sauce | mozzarella cheese
parma ham | arugula | basil

Diavola 10.5

tomato sauce | mozzarella cheese
nduja | spicy salami

If you have any concerns about dietaries or food allergies please let one of our team members know
All prices are in euros and include VAT 2020