

NIGHT

PIÙ PIÙ MANGARE

WINTER

EVERY DAY, OUR PRODUCTS IMPORTED FROM ITALY ARE COOKED BY OUR BY OUR TEAMS. FOLLOWING THE INSTRUCTIONS OF THIERRY GRAFFAGNINO.

APERITIVO MENU

FOR 2 PEOPLE

44

1 SHAREABLE PLATTER OF YOUR CHOICE
2 GLASSES OF WINE OR PROSECCO
2 SLICE OF PIZZA

TAGLIERI / PLATTER

OUR SHAREABLE PLATTERS ARE COMPOSED OF ANTIPASTI FROM OUR ITALIAN PRODUCERS



MIXED PLATTER	19.9
SELECTION OF ITALIAN CHARCUTERIES AND CHEESES	
CHARCUTERIE PLATTER	19.9
SELECTION OF OUR ITALIAN CHARCUTERIES	
BURRATA PLATTER 🍷	17.9
300G OF CREAMY AND FRESHLY MADE BURRATA FROM THE PUGLIA REGION	
VEGETARIAN PLATTER 🍷	17.9
SELECTION OF VENETIAN GRILLED VEGETABLES	
ITALIAN CHEESE PLATTER 🍷	17.9
SELECTION OF ITALIAN CHEESES, PECORINO, GORGONZOLA, MOZZARELLA DI BUFALA, PROVOLA, PARMIGIANO REGGIANO, TRUFFLE CREAM, ROCKET	
HOMEMADE FOCACCIA	0.5

ANTIPASTI

1 PRODUIT 7 — 2 PRODUITS 13 — 3 PRODUITS 18



PROSCIUTTO CRUDO	DRY CURED HAM AGED IN PARMA
PROSCIUTTO COTTO	COOKED HAM FROM PARMA
COPPA	THIN SLICES OF COPPA
BURRATINA AL TARTUFO	CREAMY 100G BURRATA WITH TRUFFLE
MOZZARELLA DI BUFALA	DOP
PARMIGIANO REGGIANO	AGED PARMESAN
DUO OF GRILLED VEGETABLES	GRILLED VEGETABLES
AU CHOIX : GRILLED ARTICHOKE, COURGETTES, BELL PEPPERS OF TWO COLOURS, SUNDRIED TOMATOES	

PIZZA

ALLA ROMANA



5.9

OUR ROMAN PIZZA DOUGH IS PREPARED WITH THE THREE TIME WORLD PIZZA CHAMPION, THIERRY GRAFFAGNINO AND MATURES FOR SEVERAL DAYS FOR A UNIQUE TASTE AND LIGHT AND CRISPY TEXTURE

AMORE AL TARTUFO

FRESH SUMMER TRUFFLE MOUSSE, MOZZARELLA, MUSHROOMS, BLACK TRUFFLE CREAM, PARMIGIANO REGGIANO «DI MONTAGNA»

PARIGINA

ITALIAN COOKED HAM, BRIE, MOZZARELLA, MUSHROOMS, ITALIAN TOMATO COULIS

AMORE AL FROMAGGIO

FRESH CREAM WITH PARSLEY, RED CHEDDAR, MOZZARELLA DI BUFALA, PROVOLA FUMÈ, GORGONZOLA, PARMIGIANO REGGIANO

CALDO INVERNO

CREAM OF PUMPKIN SOUP, POTATO, BACON, RACLETTE CHEESE, PICKLED ONIONS, PARSLEY

ROMANA

CREAM OF ARTICHOKE SOUP, PARMA CURED HAM, MOZZARELLA DI BUFALA, MARINATED ARTICHOKE.

POLLO E CIPOLLA

ITALIAN TOMATO COULIS, MILDLY SPICED CHICKEN, A TOUCH OF CRÈME FRAÎCHE, PICKLED ONIONS AND RED ONIONS.

PASTA DEL GIORNO



7.9

PASTA OF THE DAY

RECIPE ACCORDING TO THE CHEF'S DESIRE

DOLCI



5.9

CHEF TIRAMISU

OUR HOMEMADE TIRAMISU

PANNA COTTA

OUR PANNA COTTA WITH ITS RED FRUIT COULIS