

LA TIELLA

STRACCIATELLA E TARTUFO fresh, creamy cheese and truffle	12
CAPRINO E BOTTARGA soft goat cheese and grey mullet roe	12
FRUTTI DI MARE E MOZZARELLA mixed seafood with bufala mozzarella cheese	12
SAN DANIELE E FOIGRAS san daniele prosciutto and foigras	12

PER INIZIARE

MANZO beef carpaccio served with baby spinach, pachino and aged vinegar	14
STRACCIATELLA stracciatella cheese served with speck	12
TAGLIERE mix cold cuts and cheese served with fruit mustard	13
SFORMATINO spinach flan, served with sweet gorgonzola sauce	11
SALMONE salmon carpaccio with julienne of orange fennel and lemon	12
CALAMARI oven roasted calamari with mushrooms and lemon sauce	11
CAPELANTE oven roasted scallops with pecorino di fossa cheese	13
FRUTTI DI MARE sautee of mussels and clams served with toasted paprika bread	13

LE INSALATE

RUGETTA arucola salad with pecorino cheese and apple with balsamic dressing	10
RICCIA curly greens with grapes and toasted almonds with lemon sauce	10
CAMPO mix greens with bronte pistachio and fresh ricotta cheese	10

LE PASTE

PACCHERI ALLA MONSIGNORE	20
paccheri with baccalà, cauliflower, black olives and nuts	
SPAGHETTI CHITARRA	20
spaghetti chitarra with baby clams in zucchini sauce	
RIGATONI	20
rigatoni with babe calamari, cherry tomatoes and spinach)	
NERA	22
black ink cattle fish fettucine with scallops and chanterelle mushrooms	
PAPPARDELLE	24
pardelle with lobster in tomato sauce	
SCIALATIELLI	18
scialatielli with smoked mozzarella and eggplant	
INTEGRALE	18
whole wheat spaghetti with radicchio, artichoke and speck	
RAVIOLI	19
ravioli stuffed with cauliflower in a parmegian and saffron sauce	
RISOTTO ALLA ZUCCA	20
butternut squash risotto with shrimp with mint	
RISOTTO ALL'ARGOSTA	22
risotto with lobster and pink grapefruit	

I SECONDI *all served with fresh vegetables*

BRANZINO	28
branzino filet over grilled eggplant with aged balsamic vinegar	
ORATE	24
orate filet in potatoe crust with lemon and thyme sauce	
DENTICE	26
overn roasted wild red snapper with gaeta olives and basil leafes	
FILETTO	28
beef filet	
AGNELLO	28
rosted rack of lamb with fresh erbs	
SCALOPPINA	24
veal scaloppini with melted smoked mozzarella and radicchio	
POLLETTO	22
all roasted baby chicken	