

La Cucina

Antipasti e Insalate ~ Appetizers & Salad

Bruschetta Grassa	Grilled Rustic Bread, Red Onion, Cherry Tomatoes, Lardo di Colonnata and Aged Balsamic Vinegar	28
Bruschetta ai Funghi	Sautéed Mix Mushroom A.O.P. on Rustic Bread with Fontina Cheese and Truffle Oil	30
Insalata Mediterranea	Mixed Salad with Grilled Vegetables, Artichokes, Marinated Olives, Capers, Sun Dried Tomatoes, Asiago Cheese and Balsamic Dressing	32
Burrata alla Caprese	Burrata From Puglia with Roma Tomatoes, Arugula Salad and Basil	56
Prosciutto e Melone	Thinly Sliced Parma Ham with Rock Melon	62
Rotoli di Speck e Scamorza	Grilled Speck and Scamorza Cheese with Rustic Italian Bread and Aged Balsamic Vinegar	34

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## Per Due ~ Sharing Platter

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| <b>I Nostri Formaggi</b>                              | Cheese Selection with Dried Fruits and Comfiture (Asiago, Taleggio, Pecorino Sardo 12 Months, Gorgonzola and Grana Padano)                                                                                                                                                                                                                                                                                                          | 64  |
| <b>Affettati Misti</b>                                | Selection of Sliced Cold Cuts with Artichokes, Sun Dried Tomatoes and Marinated Olives (Salame Napoli, Schiacciata Calabria, Mortadella, Honey Ham and Parma Ham 22 months)                                                                                                                                                                                                                                                         | 78  |
| <b>Il Gran Tagliere</b>                               | Selection of Sliced Cold Cuts with Cheeses, Sun Dried Tomatoes, Artichokes and Marinated Olives (Salame Napoli, Smoked Speck Ham, Mortadella, Honey Ham, Parma Ham 22 months and Coppa with Asiago, Pecorino Sardo 12 Months and Grana Padano Cheese)                                                                                                                                                                               | 142 |
| <b>Tigelle, Salumi &amp; Formaggi (Sharing for 4)</b> | Selection of Sliced Cold Cuts, Cheeses, Creams, Sun Dried Tomatoes, Artichoke, Caper Berries Combined with Traditional Tigelle Bread and Fried Focaccia (Salame Napoli, Beef Salame Milano, Honey Ham, Parma Ham 18 Months, Mortadella, Pancetta Arrotolata and Lardo with Buffalo Mozzarella, Philadelphia Cheese, Asiago Cheese, combined with Pumpkin Cream, Gorgonzola Sauce, Red Radicchio Cream, White & Black Truffle Paste) | 238 |

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## Zuppe ~ Soup

|                             |                                                                                |    |
|-----------------------------|--------------------------------------------------------------------------------|----|
| <b>Minestrone con Zucca</b> | Classic Italian Minestrone Soup with Pumpkin and Basil Pesto                   | 28 |
| <b>Crema di Funghi</b>      | Mixed Wild Mushrooms Soup with Leeks and Potatoes, Toasted Bread and Basil Oil | 26 |

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## Pasta Fatta in Casa ~ Homemade Pasta

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| <b>Tagliatelle al Ragù di Funghi</b>       | Tagliatelle with Mushroom Ragù, Speck Ham, Cream and Grana Padano Cheese                          | 50 |
| <b>Lasagne</b>                             | Classic Lasagna; Baked with Bolognese Sauce, Béchamel, Mortadella and Grana Padano Cheese         | 46 |
| <b>Chicche della Nonna alla Sorrentina</b> | Potatoes Gnocchi with Tomato Sauce, Basil and Buffalo Mozzarella Cheese                           | 48 |
| <b>Tonnarelli ai Frutti di Mare</b>        | Mixed Seafood Tonnarelli with Tiger Prawn, Squid, Octopus, Clam, Mussels, Tomatoes and White Wine | 84 |
| <b>Gnocchetti Luce</b>                     | Homemade Potatoes Gnocchetti with Smoked Speck in Sage Butter Sauce                               | 42 |
| <b>Pappardelle al Ragù di Carne</b>        | Pappardelle "To Gobble Up" with Beef Ragout                                                       | 54 |

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## Pasta & Risotto

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|---------------------------------|-------------------------------------------------------------------------------------------|----|
| <b>Spaghetti alla Carbonara</b> | Spaghetti with Bacon, Egg Yolk, Pecorino and Black Pepper                                 | 52 |
| <b>Rigatoni all'Amatriciana</b> | Rigatoni with Bacon, Tomato San Marzano Sauce and Pecorino Cheese                         | 46 |
| <b>Ravioli alle Melanzane</b>   | Ravioli Stuffed with Eggplant and Buffalo Mozzarella Cheese, Tomato Sauce and Basil Pesto | 44 |
| <b>Risotto alla Pescatora</b>   | Italian Risotto with Tiger Prawn, Squid, Octopus, Clam, Mussels, Scallop and White Wine   | 78 |

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## Contorni ~ Side Dish

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| Roasted Potatoes, Lentils Stew, Mashed Potatoes, Sautéed Garlic Spinach, Mixed Grilled Vegetables | 18<br>(each) |
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# La Cucina

## **I Secondi di Pesce ~ Main Course ~ Fish**

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|-------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Zuppa di Pesce</b>                           | <i>Fish and Seafood Stew of Squid, Baby Octopus, Clam, Mussels, Tiger Prawn and Garlic Bruschetta</i>                                                 | 88  |
| <b>Pesce al Forno</b>                           | <i>Choice of Whole Baked Fish with Mediterranean Herbs, Served with Garden Green Salad and Anchovies Sauce</i>                                        |     |
|                                                 | 1. <i>Sea Bass Fish (600/700 Grams)</i>                                                                                                               | 114 |
|                                                 | 2. <i>Catch of the Day (Please Ask your Waiter for Details)</i>                                                                                       |     |
| <b>Filetto Di Salmone Arrosto</b>               | <i>Roasted Fillet Salmon In Lemon Capers Sauce Served with Green Asparagus and Roasted Potato</i>                                                     | 76  |
| <b>Grigliata Mista Di Pesce (Sharing for 2)</b> | <i>Mix Grilled Seafood Platter with Sea Bass Fillet, Tiger Prawn, Green Mussels, Scallops, Octopus and Squid Combined with Mix Grilled Vegetables</i> | 140 |

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## **I Secondi di Carne ~ Main Course ~ Meat**

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|---------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Coscia d'Anatra in Confit</b>            | <i>Duck Leg Confit Infused with Parma Ham and Served with Soft Polenta</i>                                                                                                     | 86  |
| <b>Tagliata di Manzo</b>                    | <i>Grilled Beef Rib Eye with Rocket Salad, Fresh Tomato and Shaved Pecorino Romano</i>                                                                                         | 96  |
| <b>Stinco di Agnello Brasato</b>            | <i>Red Wine Braised Lamb Shank, Mashed Potatoes and French Beans</i>                                                                                                           | 82  |
| <b>Costoletta di Maiale alla Valdostana</b> | <i>Pan Seared Pork Chop Topped with Italian Honey Ham, Fontina Cheese and Roasted Potatoes</i>                                                                                 | 68  |
| <b>Filetto di Manzo al Vino Rosso</b>       | <i>Roasted Black Angus Fillet, Green Asparagus, Mashed Potatoes and Red Wine Sauce</i>                                                                                         | 108 |
| <b>Saltimbocca alla Romana</b>              | <i>Pork Fillet Topped with Sage and Parma Ham 'Romana Style' with White Wine Butter Sauce and Creamy Mashed Potatoes</i>                                                       | 58  |
| <b>La Porchetta</b>                         | <i>Roasted Suckling Pig Stuffed with Pork Sausage, Mortadella, Capsicums and Artichokes</i>                                                                                    | 98  |
| <b>Grigliata Mista Per 2</b>                | <i>Mixed Grill Platter of Smoked Duck Breast, Pork Belly, Beef Fillet, Pork Sausage and Bacon Served with Grilled Vegetables, Rosemary Potatoes and Black Peppercorn Sauce</i> | 138 |

# La Cucina

## I Dolci ~ Desserts

|                                 |                                                                                                     |    |
|---------------------------------|-----------------------------------------------------------------------------------------------------|----|
| <b>Choco Pizza</b>              | Calzone Pizza with Ricotta Cheese and Nutella                                                       | 38 |
| <b>Cannoncini Della Nonna</b>   | Homemade Italian Cannoncini Filled with Custard Cream Topped with Icing Sugar and Vanilla Ice Cream | 26 |
| <b>Panna Cotta</b>              | Fresh Strawberries and Passion Fruit Sauce                                                          | 24 |
| <b>Semifreddo al Mascarpone</b> | Semi Frozen Mascarpone with Caramel, Dry Fruits, Whipped Cream and Amarena Cherries                 | 28 |
| <b>Tortino al Cioccolato</b>    | Valrhona, Guanaja Molten Chocolate Cake with Vanilla Ice Cream                                      | 28 |
| <b>Tiramisu</b>                 | Homemade Tiramisu                                                                                   | 28 |
| <b>Salame al Cioccolato</b>     | Homemade chocolate salami with Strawberries Sauce and Chantilly Raisin Ice Cream                    | 24 |
| <b>Bignè alla Crema</b>         | Italian Crème Puffs Filled with Custard Cream and Topped with Chocolate and Vanilla Ice Cream       | 26 |
| <b>Ice Cream &amp; Sorbet</b>   | Vanilla, Chocolate, Lemon, Strawberry (Per Scoop)                                                   | 8  |

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## Caffé e Té ~ Coffee & Tea

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|----------------------------------------------------------------|----|
| Espresso, Ristretto, Americano, Macchiato                      | 14 |
| Double Espresso, Double Macchiato                              | 18 |
| Cappuccino, Latte, Flat White                                  | 16 |
| Irish Coffee                                                   | 30 |
| Finest Tea Blends (English Blend, Earl Grey, Green, Chamomile) | 14 |

## Digestivo ~ Digestive

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|------------------------------------------------------------------------------------------------------|-----|
| Grappa Libarna, Bianca Cristallo – 40% , Amaro Montenegro –23%, Amaretto - 28% , Fernet Branca – 35% | 26  |
| Grappa Candolini Classica – 40%                                                                      | 28  |
| Grappa Po di Poli Elegante , Grappa Po di Poli Secca – 40%                                           | 30  |
| Grappa Arzente Jacopo Poli- Vintage Wine Brandy – 40%                                                | 38  |
| Homemade Limoncello – 28% , Punt e Mes – 16% , Molinari Sambuca – 38%                                | 22  |
| Homemade Limoncello by Bottle (500ml) – 28%                                                          | 180 |
| Frangelico – 20%                                                                                     | 24  |