



M E N U

RESTAURANT



C O L D S T A R T E R S

Gazpacho Andaluso (9)	12 €
Chilled tomato and vegetable cream soup, prepared according to traditional Spanish recipe.	
Caesar Salad (3, 4, 7, 1)	16 €
Romaine lettuce, crispy chicken, Parmigiano shavings and homemade Caesar dressing.	
Mozzarella Caprese (7)	15 €
Seasonal tomatoes, fresh mozzarella, basil and extra virgin olive oil.	
Artisanal Hummus (1, 11)	18 €
Chickpea and tahini puree with a touch of citrus, served with toasted bread.	
Cantaloupe Melon with "Riserva" Prosciutto (12)	16 €
Sweet melon served with selected cured prosciutto ham.	
Tuscan Panzanella (1)	14 €
Traditional Tuscan salad with tomatoes, rustic bread, fresh vegetables and vinaigrette.	
Citrus-Marinated Swordfish Carpaccio (4)	22 €
Thinly sliced swordfish marinated with citrus fruits and extra virgin olive oil.	
Hand-Cut Beef Tartare (3, 10)	18 €
Premium quality beef prepared to order, seasoned with selected ingredients.	
Fresh Fish Tartare (4)	19 €
Hand-cut catch of the day, seasoned with fresh citrus fruits and aromatic herbs.	



W A R M S T A R T E R S

Grilled Provola Cheese with Sun-Dried Tomatoes (7)

11 €

Oven-baked provola cheese gratin with sun-dried tomatoes and fresh basil.

Grilled Green Asparagus with Aioli Foam (3)

9 €

Tender grilled asparagus served with homemade aioli foam.



FIRST COURSES

Black Squid Ink "Giganti" Pasta (1, 3, 14) 20 €

Filled pasta with salmon and Parmigiano cheese, served with the chef's special sauce.

Spaghetti with Clams (1, 3, 14) 21 €

Spaghetti with fresh clams, garlic, extra virgin olive oil and parsley.

Prawn Risotto (1, 2, 3, 4) 20 €

Creamy risotto with selected prawns and seafood bisque.

Spaghetti with Tomato and Basil (1) 17 €

Fresh tomato sauce, garlic and basil.

Upon request: chili pepper or fresh burrata cheese.

Daily Special (Priced according to today's selection)

Daily specialty made with fresh and seasonal market ingredients.



MAIN COURSES - MEAT

The Chef's Chicken (6, 7, 9, 10)

19 €

Juicy chicken breast prepared with our special house recipe, served with fresh seasonal vegetables.

Grilled Entrecôte Steak (7)

26 €

Grilled entrecôte served with a side dish.

Available with Parmigiano sauce or black pepper sauce.

Argentine Beef Flank Steak (7, 9, 12)

22 €

Tender Argentine cut slow-cooked and served with sautéed seasonal vegetables.

Entraña with Spiced Potatoes (1, 9, 10)

21 €

Traditional Argentine grilled skirt steak, served with crispy potato wedges and house spices.

Picanha with Mash of the Day (7)

22 €

Premium traditional Argentine and Brazilian cut, juicy and well-marbled, served with our artisanal mashed potatoes of the day.

Beef Chuletón Rib Steak

9 €/100 gr

Select bone-in rib steak, chosen for its marbling and aging, grilled over open coals.

Mixed Grilled Meat Platter (1, 7, 9, 10)

30 € pp

(min. 2 people)

A selection of our finest cuts grilled over open coals, served with golden potatoes and garden vegetables.



MAIN COURSES - FISH

Monkfish in Green Sauce (3, 4, 7, 9, 10) 24 €

Gently cooked monkfish served with a traditional green herb sauce.

Garlic and Honey Confit Cod (4, 9, 10, 12) 25 €

Slow-cooked cod confit with a delicate garlic, olive oil and honey emulsion.

Squid in Black Ink Sauce (4, 9, 12, 14) 19 €

Slow-cooked squid in its own traditional ink sauce.

Catch of the Day (Priced by weight according to variety)

The finest fresh catch of the day.

Please ask our staff for today's selection.



SIDE DISHES

Pan-Sautéed Wild Greens

7 €

Fresh seasonal greens sautéed with extra virgin olive oil.

Mixed Vegetable Gratin (1, 7)

7 €

Oven-baked seasonal vegetables with a crispy golden crust.

Fresh Green Salad (4, 9, 12, 14)

7 €

A delicate mix of fresh seasonal baby greens.

Oven-Roasted Potatoes

7 €

Golden roasted potatoes with extra virgin olive oil and aromatic herbs.



DESSERT

Sorbet of the Day

7 €

Artisanal fruit sorbet, perfect as a light and refreshing end to your meal.

Traditional "Zuppa Inglese" (1, 3, 7, 12)

8 €

Sponge cake soaked in Alchermes liqueur, layered with pastry cream and chocolate cream.

Homemade Tiramisù (1, 3, 7)

8 €

Ladyfingers soaked in espresso coffee, layered with mascarpone cream and bitter cocoa powder.

Mascarpone Cream with Chocolate Chips (3, 7)

7 €

Rich and velvety mascarpone cream enriched with dark chocolate chips.

Dulce de Leche Mousse (1, 3, 7)

7 €

Soft and light mousse with the intense flavor of traditional dulce de leche.

Daily Dessert Special (Priced according to today's selection)

The chef's artisanal dessert of the day.

Please ask our staff for details.



BOLOGNESE

TRADITION



Local Cured Meats and Cheese Platter (7, 12) 18 €

An artisanal selection of regional cured meats and cheeses.

Tagliatelle with Traditional Bolognese Ragù (1, 3, 9) 16 €

Fresh egg pasta served with a traditional, slow-cooked meat ragù.

Tortellini in Brodo (1, 3, 7, 9) 18 €

Emilian tradition of artisanal meat-filled pasta served in a rich, flavorful broth.

Tortellini in Parmigiano Cream Sauce (1, 3, 7) 18 €

Fresh filled pasta served in a velvety Parmigiano Reggiano cheese cream.

Bolognese Lasagna (1, 3, 7, 9) 16 €

Layers of fresh egg pasta, traditional meat ragù, and oven-gratinéed béchamel sauce.

Cotoletta alla Bolognese (1, 3, 7, 9) 26 €

Crispy breaded veal cutlet topped with cured prosciutto ham and melted Parmigiano cream.





Cereals containing gluten	I
Crustaceans	2
Eggs	3
Fish	4
Peanuts	5
Soybeans	6
Milk	7
Shell fruits	8
Celery	9
Mustard	10
Sesame seeds	11
Sulphur dioxide and sulphites	12
Lupin	13
Molluscs	14



The numbers shown next to each dish indicate the allergens present in that preparation (EU Regulation 1169/2011).

Detailed information is available upon request.

Some products may have been subjected to blast chilling in accordance with HACCP procedures.