

CHEF SPECIALS

Antipasti

Soup of the Day - 12

Chef's soup of the day

Suppli ai Funghi e Tartufo - 18

Crispy fried rice balls infused with mushrooms and truffle, filled with mozzarella, served in saffron sauce, topped with fresh-grated parmesan

Polipo E Calamari Mediterranea - 28

Sautéed octopus and calamari, olives, capers, celery, pickled onions, tomato confit, and lemon emulsion

Primi Piatti

Spaghetti alla Carbonara - 36

Spaghetti pasta in a pecorino cheese and egg yolk sauce with crispy Italian guanciale

Gnocchi con Brasato di Manzo - 58

Housemade potato gnocchi, parmesan truffle sauce, braised beef short ribs, mushrooms, stracotto sauce

Rigatoni Alla Norcina - 38

Rigatoni, parmesan truffle sauce, seasonal mushrooms, peas, crumbled Italian sausage

Lasagna Bolognese - 32

Traditional baked lasagna with beef ragu and bechamel

Secondi Piatti

Baccalà alla Livornese - 42

Atlantic cod, soft polenta, light tomato sauce, olives, onions, capers

Cioppino Toscano - 58

Seafood bouillabaisse with mussels, clams, prawn, scallop, and Atlantic cod served with crostini

Vulcano - 52

Braised and slow-cooked pork shank, parmigiano risotto, stracotto sauce

Dolci

Semifreddo alla Nocciola - 16

Hazelnut brittle semifreddo with chocolate cream sauce and a scoop of vanilla gelato