

A N T I P A S T I

Burrata

BUFFALO MOZZARELLA, PACHINO
TOMATO, EXTRA VIRGIN OLIVE OIL AND
BASIL

\$250

Parmigiana di Melanzane

EGGPLANT PARMESAN, LAYERS OF BAKED
EGGPLANT WITH MOZZARELLA, TOMATO
SAUCE AND PARMESAN CHEESE

\$280

Carpaccio di Selvaggina

RAW DEER THIN SLICES, LIME, EXTRA
VIRGIN OLIVE OIL, BLACK PEPPER,
PARMESAN CHEESE AND ARUGULA.

\$340

Carpaccio di Gamberi

EXTRA VIRGIN OLIVE OIL, BLACK
PEPPER, ORANGE, LIME, CAPERS, THIN
HABANERO SLICES AND A TOUCH OF
PAPRIKA.

\$340

I N S A L A T A

Insalata Della Casa

MIX SALAD WITH CELERY JULIENNE, PACHINO
TOMATO, EDIBLE FLOWERS AND FRENCH
VINAIGRETTE

\$170

Insalata di Pollo

SPINACH, ROAST EGGPLANT, ZUCCHINI, PEPPERS,
BUTTER SAUTÉED CHICKEN GLAZED WITH AGAVE HONEY,
SESAME OIL VINAIGRETTE AND FETA CHEESE

\$240

Insalata di Gamberi

MIXED GREENS AND SPINACH WITH BUTTER SAUTÉED
SHRIMP, SESAME SEEDS, MANGO, AVOCADO, OLIVE OIL,
CITRUS VINAIGRETTE AND BLACK PEPPER

\$360

Insalata Cesar

CESAR SALAD BASED ON THE ORIGINAL RECIPE OF 1924
WITH ROMAINE LETTUCE, BOILED EGG, CROUTONS AND
VINAIGRETTE DRESSING

\$200

Insalata di Patate Claudia

OLIVE OIL, MUSTARD AND MAYONNAISE DRESSING,
WHITE PEPPER, TOUCH OF VINEGAR, PARSLEY, WHITE
ONION AND CHIVES

\$240

P R I M I P I A T T I

Tagliatelle Bolognese

TRADITIONAL RED MEAT SAUCE

\$280

Fettuccini Alfredo

HOMEMADE FETTUCCINI OF YOUR CHOICE:

TRADITIONAL BUTTER, CREAM AND PARMESAN.....	\$280
SHRIMP, CREAM AND PARMESAN.....	\$340
CHICKEN, CREAM AND PARMESAN.....	\$310

Lasagna

HOMEMADE SPINACH PASTA WITH TRADITIONAL RED MEAT SAUCE AND BECHAMEL

\$315

Gnocchi di Patate

POTATO GNOCCHI SERVED WITH:

DUCK RAGU.....	\$280
GORGANZOLA CHEESE.....	\$280

Pappardelle al Cinghiale

HOMEMADE PAPPARDELLE PASTA WITH WILD PIG RAGU

\$340

Tagliattelle Gamberi e Spinaci

BUTTER SAUTÉED SHRIMP WITH GARLIC SWEET SAUCE

\$340

Z U P P E

Minestrone

TRADITIONAL VEGETABLE SOUP WITH PARMESAN AND
EXTRA VIRGIN OLIVE OIL

\$250

Zuppa di Cipolle Maddie

FRENCH WHITE ONION SOUP WITH EMMENTAL CHEESE

\$250

P A S T E R I P I E N E

Ravioli di Wagyu

WAGYU MEAT RAVIOLI WITH POTATO AND PARMESAN
SAUCE, AZAFRAN AND BLACK TRUFFLE SLICES
(ASK FOR AVAILABILITY)

\$1000

Ravioli di Aragosta

HOMEMADE LOBSTER RAVIOLI WITH GARLIC SWEET
SAUCE, PACHINO TOMATO AND EPAZOTE.

\$550

Agnolotti Gorgonzola

AGNOLOTTI GORGONZOLA PASTA WITH POTATO AND
MUSSEL SAUCE.

\$385

PASTE DI GRANO DURO

Frutti di Mare

SPAGHETTI PASTA WITH OCTOPUS, SHRIMP,
CALAMARI, KALAMATA OLIVES, PARSLEY AND RED
SAUCE

\$530

Pasta La Norma

PENNE PASTA, EGGPLANT, PROVOLONE CHEESE,
TOMATO, EXTRA VIRGIN OLIVE OIL, GARLIC AND BASIL

\$270

Cacio Pepe

CASARECCE PASTA, BLACK PEPPER, PECORINO AND
PARMESAN CHEESE

\$270

Gricia

SPAGHETTI PASTA, GUANCIALE, BLACK PEPPER,
PECORINI AND PARMESAN

\$270

SECONDI PIATTI

Scaloppina di Vitello Madeira e Tartufo

VEAL SCALOPPINE SAUTÉED IN BUTTER WITH BLACK TRUFFLE OIL AND MARSALA SAUCE, BLACK TRUFFLE SLICES AND SPINACH ON THE SIDE

\$800

Scaloppina Alla Parmigiana

VEAL SCALOPPINE WITH TOMATO SAUCE, GARLIC, ROSEMARY, SAGE AND OLIVE OIL WITH GRATED MOZZARELLA AND PARMESAN CHEESE

\$530

Rib Eye Prime

22 OZ. GRILLED RIB EYE PRIME, SAUTÉED WITH EXTRA VIRGIN OLIVE OIL AND ROSEMARY AND SAUTÉED POTATOES ON THE SIDE

\$800

Filetto di Cervo al Tartufo

SAUTÉED VENISON WITH EXTRA VIRGIN OLIVE OIL, FOIE GRAS WITH GLAZED APPLE AND TRUFFLE

\$1350

Filetto di Pesce Capperi e Limone

SAUTÉED FISH FILET WITH LIME AND CAPERS AND VEGETABLES ON THE SIDE

\$400

DOLCE

Tiramisu in Coppa

TRADITIONAL TIRAMISU, BISCUIT PIE WITH COFFEE,
MASCARPONE, CREAM AND COCOA.

\$215

Semifreddo di Papaia con Salsa di Habenero

ICE CREAM PAPAYA MOUSSE WITH HABANERO SAUCE

\$275

Tartara di Limoncello con Meringa

LIMONCELLO TARTAR WITH ITALIAN MERINGUE, BASIL
OIL AND RASPBERRIES

\$215