

SALADS & SOUPS

Insalata di rucola e Parmigiano 10

Arugula, , shaved Parmigiano, balsamic vinaigrette

Insalata di Cesare 9

Our Caesar salad with focaccia croutons

Insalata Tricolore 8

Arugula, endive, radicchio in Chianti vinaigrette

Insalata di spinaci, pere e gorgonzola 11

Baby spinach, pears, walnuts, sweet gorgonzola cheese



Pasta e Fagioli 9

Tubettini pasta in a Cannellini beans soup

Stracciatella alla Romana 9

Traditional Roman soup with eggs, spinach, Parmigiano



APPETIZERS

Frittura di calamari 14

Golden fried calamari, crispy peppers, lemon, marinara sauce

Involtini di melanzane 12

Baked layers of eggplant, mozzarella, ricotta, tomato sauce

Gamberi in camicia e lenticchie 14

Shrimp wrapped with pancetta over braised lentils

Arancini di riso 12

Crispy rice balls filled with mozzarella and veal ragout

Mozzarella alla Caprese 14

Thick slices of buffalo mozzarella, ripe tomatoes and basil

Burrata e Portobello 16

Creamy burrata topped with grilled portobello, tomato coulis

Polenta e funghi 12

Soft corn meal and sauteed wild mushrooms

Salsiccia piccante e rapini 12

Braised spicy Italian sausage, broccoli rabe in garlic and oil

PASTA

Ravioli di zucca e salvia croccante 17

Pumpkin ravioli in butter and crispy sage sauce

Lasagna 16

Traditional lasagna Bolognese's style

Tagliatelle verdi alla Bolognese 15

Spinach noodles with traditional meat sauce

Gnocchetti filanti ai formaggi 16

Ricotta dumpling gnocchi, creamy cheeses and mozzarella

Pappardelle al Barolo 18

Large noodles, Barolo braised beef short ribs, mushrooms

Rigatoni alla Siciliana 16

Rigatoni with eggplant, tomato, mozzarella

Linguine ai frutti di mare 19

Linguine with assorted seafood and tomato sauce

Mezzelune all'aragosta 19

Half moon shape ravioli with lobster, creamy pink sauce

PASTA

Fettuccine alla Carbonara 17

Spaghetti with bacon, eggs and fresh crushed black pepper

Tagliatelle di castagne ai funghi e rosmarino 18

Chestnut noodles with wild mushrooms and rosemary

Cannelloni di vitello e spinaci 18

Cannelloni with spinach, veal ragout, bechamel, tomato sauce

Spaghetti al pomodoro 14

Spaghetti with San Marzano tomatoes, basil, olive oil



RISOTTI

Risotto di mare al pesto 22

Arborio risotto with seafood and touch of pesto

Risotto alla Mantovana 19

Arborio risotto with sweet sausage and touch of tomato



MAIN COURSES

Meat & Poultry

Battutine di vitello ai funghi 24

Veal scaloppine, marsala, mushrooms, asparagus, potatoes

Tagliata di manzo ai ferri 28

Grilled sirloin steak, sliced, arugula and Parmigiano

Milanese di pollo alla Caprese 22

Chicken Milanese, arugula, cherry tomatoes, mozzarella

Ossobuco alla Milanese 32

Braised veal shank over saffron risotto

Costolettine di maiale ai finocchi 24

Roasted pork spareribs, braised fennels, soft polenta

Scottadito di agnello 27

Grilled lamb chops, served with broccoli rabe in garlic and oil

Galletto alla diavola 24

Grilled cornish-hen rubbed in spices, eggplant ratatouilles

MAIN COURSES

Fish

Branzino al forno 28

Baked seabass with seafood, white wine, roasted potatoes

Salmone in crosta di patate 25

Roasted salmon steak, potato crust, spinach sauteed

Filetto di dentice all'acquapazza 27

Red snapper filet, white wine, cherry tomatoes, asparagus



Side dishes 6

Spinach, Roasted potatoes, Mashed potatoes, Polenta

Broccoli rabe, Grilled asparagus, Broccoli



PIZZA

Margherita Tomato, mozzarella, basil **14**

Salsiccia Tomato, mozzarella, sweet sausage **15**

4 Stagioni Mushrooms, artichokes, olives, ham **16**

Pizza ai Formaggi Mozzarella, Gorgonz., Parmigiano, Fontina **15**

Diavola Tomato, mozzarella, spicy salami **15**

Dopo Teatro Mozzarella, arugula, prosciutto, truffle oil **18**

Gorgonzola e Pere Mozzarella, gorgonzola, pears, prosciutto **17**

Pizza ai Funghi Mozzarella, tomato, sauteed wild mushrooms **16**

Pizza Norcina Mozzarella, tomato, mushrooms, spicy sausage **17**

Pizza Primavera Mozzarella, tomato, grilled vegetables **16**