

## ANTIPASTI

**WILD MUSHROOM & TOMATO BRUSCHETTA 8**

*Rustic flatbread, balsamic reduction and roasted garlic*

**PROSCIUTTO WRAPPED PRAWNS 15**

*Spiced melon relish and sweet honeydew*

**STEAMED CLAMS 14**

*White wine, roasted shallots, lemon zest and parsley*

**CALAMARI DIABLO 12**

*Fried calamari tossed with spicy marinara*

## ZUPPA E INSALATE

**WHITE BEAN & TOMATO SOUP 7**

*Toasted fennel, fresh basil*

**ROASTED EGGPLANT & CHICKEN CONSOMME 8**

*Pearl barley and garbanzo beans*

**ARUGULA, BOSCH PEAR & REGGIANO SALAD 9**

*Lemon vinaigrette*

**CAESAR SALAD 9**

*Romaine spears, traditional dressing, fresh Parmesan,  
white anchovy and a warm garlic crouton*

**CAPRESE SALAD 8**

*Fresh buffalo mozzarella with tomatoes,  
micro greens, truffle oil and balsamic reduction*

## PASTA & RISOTTO

### ROASTED PUMPKIN RISOTTO 14

*Braised pancetta, arugula and roasted garlic*

### CHICKEN RAVIOLI 22

*Asparagus, mushrooms, fresh lemon, fennel nage*

### GRILLED SEAFOOD PAPPARDELLE 29

*Roasted pumpkin cream, wild mushrooms,  
spinach and garlic*

### FARFALLE PRIMAVERA 19

*Fresh vegetables in white wine and garlic*

## AL FORNO

### GRILLED WILD SALMON 27

*Mushroom ravioli, asparagus,  
olive-tomato relish*

### BAKED BLACK COD 28

*Spinach, roasted garlic, cappicola and smoked tomato jus*

### ROASTED HALF CHICKEN 25

*Artichoke barigoule with pancetta,  
spinach and baby vegetables*

### BRAISED OSSO BUCO 32

*Parmesan risotto, baby vegetables and gremolata*

### RIB EYE STEAK 33

*Grilled with truffle oil and fig jus  
roasted potato with rosemary and horseradish*