



Insalate Salad

201 **	Insalata di asparagi e salmone affumicato, patate novelle, cipollotto, capperi, yougurt e basilico	965
	Asparagus, smoked salmon salad, roasted potato, spring onion, caper, basil, yogurt dressing	
202 *** V	Insalata tiepida di funghi, pomodorini confit, caprino, crostini	945
	Warm mushroom salad, cherry tomato, goat cheese, crouton	
203 ** V E	Insalata bio-farm	895
	Tomato, carrot, asparagus, assorted greens, onion, cucumber, barley, broccoli, basil, coriander, olive oil, lemon, Maldon salt	
	V E G V Insalata di quinoa, asparagi, salsa con pomodoro piccante	915
	Quinoa salad with asparagus, spicy tomato sauce	
205 ** V G	Insalata di rucola, pomodorini e parmigiano	875
	Arugula, cherry tomato, parmesan, aged balsamic dressing	
206 *** V G N	Misticanza	875
	Assorted green, cherry tomato, goat cheese, walnut, balsamic dressing	

Antipasti Starter

207 *** P	Tagliere di crudo con scaglie di Parmigino e olive nere	1550
	Parma ham, parmesan, marinated black olive	
208	Carpaccio di carne rossa, verdure in pinzimonio, scaglie di Parmigiano	1225
	Tenderloin carpaccio, vegetable, lemon olive oil, parmesan	
211 ***	Fritto misto di gamberi e calamari, salsa allo yogurt e aglio	1215
	Deep fried shrimp, calamari, yogurt & garlic dip	
212 *** V G N	Caprese con burrata e pomodoro, olive nere, cipolla, pesto al basilico	1075
	Fresh burrata, tomato caprese, black olive, onion, basil pesto	
213 *** V G N	Caprese con mozzarella e pomodoro, olive nere, cipolla, pesto al basilico	975
	Fresh mozzarella, tomato caprese, black olive, onion, basil pesto	
214 ** V	Bruschette miste	945
	Selection of bruschette, tomato, basil, roasted bell pepper, mushroom, parmesan	

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Zuppe Soup

215 *	G	Zuppa di gamberi, orzo perlato, zafferano Clear prawn soup, barley, zucchini, saffron	915
216 ***	V E	Zuppetta di funghi, crostini, olio al tartufo Mushroom soup, crouton, truffle essence	895
217 ***	V G N	Minestrone di verdure Assorted vegetables, basil pesto, parmesan	865

Risotti Rice

219 ***	V G	Risotto ai funghi porcini Porcini mushroom risotto, parmesan	1295
220 **	V G N	Risotto con pomodoro fresco, burrata e basilico Tomato, burrata, basil risotto	1195

Paste secche Dry pasta

221		Spaghetti allo scoglio Spaghetti, seafood, tomato sauce, garlic, chili	1495
222 *	N	Farfalle al verde con pollo, gamberi, porcini ed anacardi Farfalle, asparagus, artichoke cream, roasted chicken, prawn, porcini mushroom, cashew	1295
223 **	V E	Fusilli con pesto di olive nere, spinaci, pomodoro ed aglio in crema Fusilli, black olive pesto, spinach, tomato, creamy garlic sauce	1275
224 **	V E	Penne al pomodoro fresco e basilico Penne, fresh tomato, basil, extra virgin olive oil	1250
225		Scelta di pasta con salse Choice of pasta with sauce	1250
	V E	Arrabbiata	
	V E	Garlic and chilly oil	
	V N	Basil pesto	
	V	Cream, mushroom	
	P	Carbonara	
		Lamb bolognese	

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Paste fresche ***Fresh pasta***

228 *	Lasagna di pasta fresca al ragu di agnello Lamb lasagna	1475
	Pansotti ripieni di anatra brasata funghi porcini e salsa al tartufo Braised duck stuffed pansotti, porcini mushroom, truffle cream sauce	1415
G	Ravioli con pomodoro ed asparagi, crema di funghi porcini e tartufo Tomato and asparagus ravioli, porcini mushroom cream sauce, truffle essence	1455
V	Cannelloni ricotta e spinaci Baked spinach & ricotta cannelloni, parmesan, bechamel	1345
229 **	Tagliatelle al salmone affumicato, asparagi e prosecco Tagliatelle, smoked salmon, asparagus, prosecco	1350
230 ** V	Tortelloni ripieni di ricotta e tartufo nero serviti con crema di patate e Parmigiano Truffle ricotta tortelloni, potato, parmesan cream sauce	1350
231 ***	Cannelloni freschi di pollo gratinati al Parmigiano Baked chicken cannelloni, parmesan, bechamel	1345
232 ***	Pappardelle fresche, salsiccia di agnello, pomodorini pachino e pecorino Pappardelle, lamb sausage ragu, pecorino, cherry tomato	1340
233 ** V	Lasagna di pasta fresca con spinaci e caprino Lasagna, spinach, goat cheese	1325
235 ** V E	Testaroli freschi senza uova, broccoli, pomodori e gremolada di pane Eggless testaroli pasta, garlic, chilli, broccoli, cherry tomato, gremolada bread	1275

Secondi vegetriani ***Vegetarian main course***

237 *** V G	Classica melanzane alla Parmigiana Baked eggplant, tomato, mozzarella and parmesan cheese, basil	1295
238 ** V E G	Verdure al salto con pomodoro piccante e carciofi Sautéed zucchini, carrot, broccoli, asparagus, artichoke, spicy tomato sauce	1295

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Pesci ***Fish***

239 ** G	Grigliata mista di pesce con verdure Assorted grilled seafood, herb dressing, grilled vegetable	2395
241 ** G	Filetto di branzino in padella, asparagi e pomodori saltati, battuto di olive nere Pan-seared sea bass, sautéed asparagus, cherry tomato, black olive tapenade	1955
242 * G	Gamberoni alla piastra, patate prezzemolate, pomodori alla griglia, salsa al brandy Grilled prawn, garlic and parsley potato, grilled tomato, brandy sauce	1945

Carni ***Meat***

243 *	Costine di agnello alla griglia, spinaci saltati, patate al rosmarino, salsa al Chianti Grilled lamb chop, sautéed spinach, roasted potato, Chianti sauce	2185
244 ***	Ossobuco d'agnello in gremolada Braised lamb ossobuco, saffron risotto	1755
245 **	Filetto al forno, purea di patate al tartufo, asparagi alla griglia, salsa al pepe verde Roasted tenderloin, truffle mash potato, grilled asparagus, green peppercorn sauce	1755
248 ***	Petto di pollo ripieno di pomodori secchi e basilico, purea di patate alla rucola, salsa al timo Sundried tomato, basil filled chicken breast, arugula, mashed potato, thyme sauce	1665

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Pizze dal forno a legna ***Wooden oven pizza***

249		PLP 25 Tomato, mozzarella, lamb sausage, toasted onion, green chili	1285
250	*** V N	La Piazza “ The Original” Tomato, mozzarella, sundried tomato, basil pesto, roasted garlic, goat cheese, oregano	1275
251	*** P	Pepperoni Tomato, mozzarella, pepperoni, chilli oil, oregano	1275
252	*** P	Pizza Emiliana Tomato, mozzarella, parma ham, rucola, parmesan	1275
254	** V	Pizza del Duca Mozzarella, parmesan, porcini mushroom, white truffle oil	1235
255	*	Gamberi e funghi Tomato, mozzarella, sauteed mushroom, garlic shrimp, arugula, oregano	1235
257	V	Quattro formaggi Mozzarella, grated parmesan, smoked scamorza, blue cheese	1175
258	** P	Romana Tomato, mozzarella, anchovy, caper, oregano	1175
261	***	Affumicata Tomato, mozzarella, chicken, smoked cheese, black pepper, black olive	1125
262	V	Vegetariana Tomato, mozzarella, grilled vegetable, basil pesto, oregano	1095
263	V	Margherita Tomato, mozzarella, oregano	1025

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Dolci **Dessert**

264	Tagliere di formaggi, miele e marmellate fatte in casa Selection of cheese, dry fruits, honey, homemade jam	815
265 ***	Souffle' al cioccolato con gelato alla vaniglia Chocolate fondant, vanilla ice cream	795
266 ***	Tiramisù Creamy mascarpone custard, espresso & liquor soaked savoiardi cookie, cocoa dust	735
268 G VE	Mousse di cioccolato, salsa ai frutti di bosco Chocolate mousse, forest berry sauce	615
270	Sorbetti e gelati della casa Ice cream and sorbet	595 (3 scoop) 255 (1 scoop)

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