

MAIN COURSE

ARRABBIATA 	20
Spaghetti, tomato sauce, cherry tomatoes, garlic, peperoncino, parsley	
BOLOGNESE	22.5
Pappardelle, traditional slow-braised veal ragù, mascarpone	
PARMIGIANA DI MELANZANE 	21.5
Fried eggplant, tomato sauce, parmesan, basil, grilled bread	
LASAGNA ALLA BOLOGNESE	22
Traditional slow-braised veal ragù, béchamel sauce, parmesan	
FUSILLI PESTO, BURRATA, POMODORI SECCHI 	25.5
Homemade basil pesto, burrata, semi-dried cherry tomatoes	
RAGÙ D'AGNELLO	26
Pappardelle, slow-braised lamb ragù, bell pepper, carrot, tomato sauce	
SUPERDIVINO	27.5
Pappardelle, slowly braised lamb ragù, bell pepper, carrot, parmesan, topped with a rosemary and sea salt bread crust	
PAPPARDELLE AI FUNGHI, TARTUFO, PARMA HAM	28
Porcini, oyster, shiitake and portobello mushrooms, creamy truffle sauce, parsley, fresh sliced truffle, wrapped in Parma ham	
SPAGHETTI PESTO DI PISTACCHI E GAMBERI	29
Homemade pistachio pesto, Argentine shrimp, homemade shellfish bisque	
SPAGHETTI ALLA LUCIANA	28.5
Octopus, olives, cherry tomatoes, lemon infused extra virgin olive oil, parsley	
SPAGHETTI DI MARE	29.5
Vongole, Argentine shrimp, sea asparagus, cherry tomatoes, tomato sauce, homemade shellfish bisque, parsley	

BAMBINI

PESTO Fusilli, pesto 	12.5
BOLOGNESE Fusilli, veal ragù	12.5
POMODORO Fusilli, tomato sauce 	12.5

CARNE E PESCE

POLPO ARROSTO CON PATATE ALLO ZAFFERANO	30.5
Roasted octopus, smoked sweet paprika dressing, saffron potatoes	
RIB-EYE	45
Grilled rib-eye, mixed seasonal vegetables, roseval potatoes	

Please inform us if you have any allergies or intolerances. We don't split the bill when you are more than 4 people. For a Take Away box we charge €0,35