

MAIN COURSE

✓ ARRABBIATA

Rigatoni, tomato sauce, cherry tomato, garlic, peperoncino | 20

BOLOGNESE

Pappardelle, traditional veal ragu, mascarpone | 21.5

✓ PARMIGIANA DI MELANZANE

Fried eggplant, tomato sauce, parmesan, grilled bread | 21.5

LASAGNA ALLA BOLOGNESE

Lasagne, veal ragu, bechamel sauce, parmesan | 22

✓ FUSILLI PESTO, BURRATA E POMODORI SECCHI

Fusilli, homemade pesto, burrata, semi-dried cherry tomatoes | 24

RAGU D'AGNELLO

Pappardelle, slowly braised lamb ragu, bell pepper, carrot, tomato sauce | 24

SUPERDIVINO

Pappardelle, slowly braised lamb ragu, bell pepper, carrot, parmesan, covered with a rosemary-sea salt bread crust | 26.5

PAPPARDELLE AI FUNGHI, TARTUFO E PARMA HAM

Pappardelle, porcini mushroom, oyster mushroom, shiitake, portobello, fresh sliced tartufo wrapped in Parma Ham | 26

RISOTTO del giorno

Risotto made with fresh seasonal ingredients | 27



SPAGHETTI PESTO DI PISTACCHI E GAMBERI

Spaghetti, homemade pistachio pesto, homemade bisque, shrimps | 27

SPAGHETTI ALLA LUCIANA

Spaghetti, polpo, olives, cherry tomato, lemon zest | 27

SPAGHETTI DI MARE

Spaghetti, vongole, scallops, prawns, sea asparagus, tomato sauce, homemade bisque | 28.5



BAMBINI

✓ PESTO

Rigatoni, pesto | 12.5

BOLOGNESE

Rigatoni, veal ragu | 12.5

✓ POMODORO

Rigatoni, tomato sauce | 12.5

CARNE E PESCE

POLPO ARROSTO CON PATATE ALLO ZAFFERANO

Roasted octopus, smoked sweet paprika dressing, saffron potatoes | 28

RIB-EYE

Grilled rib-eye, mixed seasonal vegetables, roseval potatoes | 32

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