




## ANTIPASTI


**ANTIPASTO DI FORMAGGI | 44** Salami, Parma ham, Grana Padano, and blue cheese with rustic bread, fresh strawberries, kiwi, and dried figs.

**BRUSCHETTA AL POMODORO | 29 |**  Crispy rustic bread topped with cherry tomatoes, aromatic pesto, fresh basil, and a pinch of savory oregano.

**BRUSCHETTA CAPRESE | 27 |**  Toasted rustic bread topped with creamy buffalo mozzarella, fresh tomatoes, basil pesto, fragrant oregano, and olive oil.


**BRUSCHETTA AL SALMONE | 34** Smoked salmon and cream cheese on rustic bread, topped with capers, red onion, and a fresh lemon segment.

**BURRATA | 39 |**  **GF** Creamy burrata and sliced tomatoes, finished with pesto, olive oil.


**CAPRESE | 29 |**  **GF** Creamy buffalo mozzarella and sliced tomatoes with basil pesto and olive oil.

**VITELLO TONNATO | 55 |** **GF, DF** Tender sliced veal, creamy tonnato sauce, briny capers, and fresh lemon segments.

## ZUPPE

**MINISTRONE DI FAGIOLI | 20 |**  **GF** Hearty vegetable soup finished with a drizzle of extra virgin olive oil.


**ZUPPA DI POMODORO | 25 |** **GF** Rich, velvety tomato soup swirled with sour cream.

**CREMA DI FUNGHI | 34 |**  **Vegetarian** Creamy mushroom soup drizzled with olive oil, served with toasted rustic bread slices.

## INSALATE

**INSALATA DI QUINOA | 34 |** **GF, DF** Quinoa and shrimp with arugula, orange and grapefruit segments, pomegranate, toasted almonds, and mint in a zesty orange sauce.

**INSALATA DI POLLO | 36** Tender sous-vide chicken, crisp romaine, cherry tomatoes, rustic croutons, and shaved Grana Padano with Caesar dressing.

**INSALATA DI PERA E AVOCADO | 35 |**  **GF** Fresh arugula, sliced pear, dried figs, and caramelized walnuts topped with pomegranate seeds and a honey balsamic drizzle.

## SECONDI



**POLLO ALLA MILANESE | 47 |** Crispy breaded cotoletta paired with fresh arugula, cherry tomatoes, and a bright lemon wedge, finished with olive oil and a tomato sauce.

**SALMONE ALLA GRIGLIA | 75 |** **GF** Grilled salmon fillet served with tender grilled vegetables and a rich, creamy pesto sauce, finished with olive oil and seasoning.




**BEEF TENDERLOIN | 150 |** **GF** Beef tenderloin paired with creamy mashed potatoes and a rich, savory mushroom sauce.

**STRIPLOIN STEAK | 160 |** **GF** Striploin steak paired with smooth, buttery mashed potatoes and a wine sauce.

## CONTORNI

**VERDURE GRIGLIATE | 12 |**   **DF GF** Medley of seasoned seasonal vegetables, flame-grilled to smoky perfection.

## PRIMI




**PENNE ALL'ARRABBIATA | 36 |**   Penne pasta in spicy tomato sauce with garlic, red pepper flakes, fresh parsley, and shredded Grana Padano cheese. Ask for no cheese to make it 

### **TAGLIATELLE ALLA CARBONARA | 42**

Tagliatelle tossed with crispy pancetta, rich egg, Grana Padano, and cracked black pepper, finished with fresh parsley.

**SPAGHETTI ALLA BOLOGNESE | 42** Hearty Bolognese sauce and tagliatelle tossed with tomato, garlic oil, and fresh basil, finished with shredded Grana Padano.


**LASAGNA | 36** Layers of pasta and savory meat sauce topped with rich tomato sauce and melted Grana Padano cheese.

**AGLIO E OLIO | 36 |**   Al dente spaghetti with aromatic garlic, olive oil, chili flakes, fresh parsley, and a dusting of Grana Padano cheese. Ask for no cheese to make it 


**SPAGHETTI AI GAMBERI | 38** Tagliatelle with succulent shrimp, mushrooms in a garlic white sauce, finished with Grana Padano and parsley.


### **TAGLIATELLE AL PESTO VERDE | 36 |**

Tender tagliatelle ribbons in vibrant basil pesto, finished with toasted almonds, extra virgin olive oil, and shredded Grana Padano.


**RISOTTO TARTUFO | 40 |**  **GF** Creamy risotto with porcini and quartered mushrooms, infused with truffle paste, garlic, and onion, finished with Grana Padano.


**RISOTTO AI GAMBERI | 39 |** **GF** Creamy risotto with succulent shrimp, Grana Padano, and butter, finished with a bright splash of lemon and aromatic oils.


**GNOCCHI AL FORNO | 36 |**  Tender gnocchi in rich tomato sauce with fresh basil, creamy fiore di latte, olive oil, and shredded Grana Padano.

**GNOCCHI AL PESTO | 35 |**  Tender gnocchi in creamy garlic-pesto sauce, finished with sun-dried tomatoes, crunchy walnuts, and shredded Grana Padano.

## PIZZE

**DIAVOLA | 43 |**  Hand-stretched dough topped with zesty tomato sauce, creamy fiordilatte, savory salami, Grana Padano, and fresh basil.

**MARGHERITA | 37 |**  Classic tomato sauce, creamy fiordilatte mozzarella, fresh basil, and savory Grana Padano on a hand-stretched crust.


**VERDURE | 39 |**  Fresh tomato sauce, zucchini, eggplant, carrots, mushrooms, cherry tomatoes, and black olives on hand-tossed dough.


**AL SALMONE | 54** Smoked salmon, fiordilatte, red onion, and cherry tomatoes topped with fresh arugula, Grana Padano, and a drizzle of olive oil.


### **FOCCACCIA TRADITIONAL | 7 |**

Golden-baked pizza dough brushed with olive oil, seasoned with salt, black pepper, and aromatic dried oregano.

## DOLCI

**TIRAMISU | 27 |**  Classic Italian tiramisu layered with espresso-soaked ladyfingers and creamy mascarpone, finished with a delicate dusting of rich cacao powder.

**PANNA COTTA | 22 |**  **GF** Silky, chilled Italian cream dessert topped with fresh strawberries.

**LAVA CAKE | 27 |**  Served with vanilla ice cream and berry compote.