



Run by the same Italian since 1995

Menu

(When large events are on in the city we have a reduced menu)

See our Group menu for groups over 8 persons.

S = A course with less calories but just as good.

GF = A gluten free dish

Note! We make reservations for changes in prices.

Appetizers

ANTIPASTO RUSTICO (GF) An appetiser with mixed Italian delicacies	98:- 167:-
CARPACCIO DI MANZO (GF, S) Thinly sliced lemon marinated fillet of beef with olive oil, rucola lettuce, sliced Parmesan cheese and celery	166:-
CARPACCIO DI SALMONE AFFUMICATO (GF, S) Thinly sliced lemon marinated smoked salmon served with olive oil, rucola lettuce, diced fresh tomatoes and sliced Parmesan Cheese	163:-
INSALATA DI RUCCOLA E SCAMPI (GF, S) Rucola lettuce, crayfish tails, mozzarella cheese, tomatoes in balsam vinegar and olive oil	143:-
COZZE ALLA MARINARA (S) Sea mussels with garlic, white wine and parsley served with garlic toast	138:-
PROSCIUTTO E MELONE (GF, S) Thinly sliced Parma ham with honeydew melon	121:-
VITELLO TONNATO E RUCCOLA Thinly sliced fillet of veal covered in a sauce made of tuna, caper, lemon and mayonnaise. Served on a bed of rucola lettuce	115:-
BARCETTA DI SCAMPI IN SALSA PICCANTE (S) Tureen with crayfish tails, served in a hot Italian sauce	111:-
MOZZARELLA CAPRESE (GF, S) Sliced Mozzarella cheese served with sliced tomatoes, olive oil, oregano, basil and marinated peppers	108:-

CROSTONE DI MOZZARELLA E PROSCIUTTO CRUDO	103:-
Oven-baked toasted garlic bread with sliced tomatoes, mozzarella cheese, Parma ham and artichoke	
CROSTINO AL FORMAGGIO CAPRINO	105:-
Honey and goatcheese gratinated bread served on a bed of rucola with cream of balsam vinegar	
BRUSCHETTA RUSTICA	97:-
Toasted garlic bread with olive pat�, sundried tomatoes, rucola lettuce and sliced pecorino cheese	
BRUSCHETTA DELLA CASA	79:-
Toasted garlic bread with olive pate, Mozzarella cheese, rucola lettuce and diced tomatoes	
INSALATA MISTA FRESCA DEL GIORNO (S)	76:-
Daily fresh mixed salad	

Do You want to order a half portion of pasta before the main course? It costs only 60% of the full price

Flat Egg & Fresh Pasta

PAPPARDELLE AL FILETTO E TARTUFO	179:-
Large, flat egg-pasta with diced fillet of beef, Italian truffles, bacon parsley, garlic, fresh mushrooms and olive oil	
PAPPARDELLE AL LIMONE E SCAMPI (S)	171:-
Large, flat egg-pasta with crayfish tails, lemon juice, white wine, rucola lettuce, olive oil and garlic	
RAVIOLONI AL GORGONZOLA	162:-
Cheese and spinachfilled large ravioli with gorgonzolasauce and fresh mushrooms	
RAVIOLONI ALLE NOCI	162:-
Large ravioli filled with cheese and spinach served with walnut sauce, garlic and cream	
Tortelloni ALL BOILER	156:-
Meat Filled, tortelloni with cream, peas, parmesan cheese, boiled ham and garlic	
TORTELLONI DI CARNE IN SALSA CREMOLADA	157:-
Large tortelloni filled with meat served with bacon, cream, tomato sauce and basil	
PAPPARDELLE IN BARCA	155:-
Large, flat egg-pasta served with diced fillet of beef, zucchini, basil, cream and tomato sauce	
RAVIOLONI ALLA NAPOLETANA (S)	148:-
Large ravioli filled with cheese and spinach served with tomato sauce	
CANNELLONI DI CARNE	140:-
Cannelloni (pasta-rolls) filled with meat and vegetables, gratinated in a tomato sauce topped	

with mozzarella cheese

LASAGNE AL FORNO

135:-

Oven-baked layers of fresh pasta with bechamel, parmesan cheese and meatsauce in between.

Durum pasta

TRENETTE AI FRUTTI DI MARE (S)

169:-

Flat spaghetti served with crayfish, mussels, shrimps, squid, served with white wine and tomato sauce

TRENETTE IN SALSA PICCANTE (S)

169:-

Flat spaghetti with crayfish tails, shrimps, broccoli and picant salsa sauce

PENNE AL TACCHINO E FUNGHI PORCINI

160:-

Penne served with diced turkey, cep (mushroom), cream and white wine

TRENETTE ALLA PORTOFINO

157:-

Flat spaghetti with pesto sauce, pine kernels, sundried tomatoes, parmesan cheese, diced potatoes and french string beans

PENNE AL POLLO E GORGONZOLA

153:-

Penne served with diced chicken and gorgonzola sauce

PENNE NOSTRANE

148:-

Penne with diced chicken, red wine and fresh mushrooms

PENNE AL SALMONE E VODKA

146:-

Penne with salmon, lump-fish roe, leek in white wine, vodka and cream sauce

PENNE ALLA ROMAGNOLA

146:-

Penne served with Parma ham, fresh mushrooms, piri-piri, parsley, tomato sauce and a dash of cream

PENNE GRATINATE DELLA CASA

144:-

Penne oven baked with lightly smoked ham, mushrooms, cheese gratin, basil, tomato sauce and cream

SPAGHETTI PRIMAVERA (S)

136:-

Spaghetti with garlic, olive oil, and fresh seasonal vegetables

SPAGHETTI ALLA CARBONARA

136:-

Spaghetti served with Italian style bacon, egg, cream and black pepper

SPAGHETTI ALLA BOLOGNESE

125:-

Spaghetti with genuine meat-sauce

PENNE ALL'ARRABBIATA (hot) (S)

125:-

Penne served with garlic, olive oil, piri-piri, tomato sauce and parsley

TRENETTE ALLE COZZE (S)

123:-

Flat spaghetti with mussels (olive oil, garlic, white wine and parsley)

Risotti/Minestre

RISOTTO AI FUNGHI Porcini (S) Rice dish of Arborio rice with porcini cream, Parmesan cheese and mushrooms, white wine, parsley and onion	162:-
RISOTTO ALLA PESCATORA (GF, S) Risotto (arborio rice) with crayfish, mussels, shrimps and squid	162:-
RISOTTO DEL CONTADINO (GF) Italian rice dish (arborio rice) with mixed vegetables, onion, parmesan and cream	139:-
MINISTRONE ALLA GENOVESE (S) Vegetable soup with pesto	98:-

Meat

MEDAGLIONI DI FILETTO AL GORGONZOLA (GF) Grilled fillet of beef medallions with Gorgonzola sauce and mushrooms. Served with rosemary-potatoes.	269:-
FILETTO AL PEPE VERDE (GF) Grilled fillet of beef served with green pepper sauce and rosemary-potatoes	266:-
FILETTO DI MANZO DELLE DOLOMITI (GF, S) Grilled fillet of beef with redwine sauce made of red currant jelly and forrest berries. Served with rosemary potatoes	269:-
FILETTO DI MANZO ALLA BOSCAIOLA (GF) Grilled fillet of beef served with sautéed mushrooms covered with Parma ham. Served with fried potatoes	269:-
PETALI DI FILETTO DELLA TAVERNA (GF, S) Thinly sliced fillet of beef fried in olive oil, balsamico vinegar, red wine and rosemary. Served on rucola and parmesan. Rosemary-potatoes	240:-
SALTIMBOCCA ALLA ROMANA (S) Thinly sliced fillet of veal lightly breaded, served with Parma ham, sage, white wine and veal stock. Served with rosemary-potatoes	235:-
SALTIMBOCCA ALLA SORRENTINA Thinly sliced fillet of veal lightly coated with white wine, tomatosauce mozzarella, Parma ham and basil. Served with rosemary-potatoes	245:-
SCALOPPINE DEL BUON GUSTAIO Lightly breaded veal cutlets broiled in butter with basil, Parma ham and pecorino. Served with rosemary potatoes.	243:-
BISTECCA ALLA MONTANARA (GF) Grilled beef with mushrooms and karljohan-mushroom sauce. (garlic, onion, white wine, cream, veal stock and parsley) served with fried potatoes	229:-
PETTO DI TACCHINO ALLE NOCI (GF) Grilled turkey breast with walnut sauce. Served with fried potatoes	226:-

PETTI DI POLLO AL GORGONZOLA 221:-
Grilled chicken breast fillet served with Gorgonzola sauce and French fries

BOCCONCINI DI POLLO ALLA CIOCIARA 194:-
Oven baked chicken leg fillet rolled with Parma ham and fresh sage. Served with fried potatoes

Fish

GRIGLIATA MISTA DI PESCE (GF, S) 286:-
Grilled delicacies from the sea (Norway lobster, salmon, king prawns, catfish and cod.)
Served with a mixed salad.

SALMONE AL PEPE ROSA (S) 240:-
Broiled boneless salmon cutlet with pink pepper sauce. Served with boiled potatoes.

GAMBERONI ALLA GRIGLIA (S) 269:-
Grilled giant shrimps with garlic sauce served with mixed salad

MERLUZZO ALLA LIVORNESE (GF) 249:-
Broiled cod fillet with tomato sauce, olives, capers, white wine, oregano and garlic. Served with boiled potatoes

FILETTI DI LUPO DI MARE (GF, S) 259:-
Grilled fillet of catfish with white wine, garlic and lemon sauce and basil sauce. Served with fried potatoes. Contains large tiger shrimp

TRANCIO DI SALMONE AL POMODORO FRESCO (S) 228:-
Steamed fillet of salmon with a sauce of fresh tomatoes, garlic, parsley and olive oil. Served with boiled potatoes

Bambino/Children

Salmone ai Ferri 98:-
Grilled salmon fillet with French fries.

FETTINA AI FERRI (GF) 98:-
Grilled minute steak served with French fries

TORTELLONI ALLA PANNA 70:-
Large meat filled tortelloni with cream, peas, boiled ham and garlic

SPAGHETTI ALLA BOLOGNESE 68:-
Spaghetti with genuine meat sauce

LASAGNE AL FORNO 68:-
Oven baked layers of fresh pasta with Béchamel and meat sauce in between

POLPETTINE 68:-
Meatballs served with French fries

SPAGHETTI AL POMODORO E POLPETTINE 68:-
Spaghetti with tomato sauce and meatballs

SALSICCOTTO Hot dog served with French fries	68:-
GELATO Ice cream	33:-
SOFT DRINK 24 cl	25:-
Milk 24 cl	23:-
PEACH NECTAR, 24 cl	31:-
JUICE (ORANGE), 33 cl	31:-
Water	0:-

Desserts

TIRAMISÚ CLASSICO Italian dessert with coffe liqueur, mascarpone cheese, savoiardi bisquits, zabaione sauce and cacao	85:-
MOUSSE AL LIMONE Italian lemon mousse	81:-
DULCIS IN FUNDO Apple fried in sugar and cinnamon with vanilla ice cream and whipped cream, topped with liqueur (Seve Fournier)	82:-
CASSATA SICILIANA Sicilian ice cream with candied fruit	81:-
PANNA COTTA ALLA VANIGLIA Vanilla pudding	85:-
BUDINO DELLA CASA Crème caramel of the house	85:-
PIATTO DI GELATO MISTO Mixed Italian ice cream served with fresh berries	85:-
TARTUFO CLASSICO Eggvanilla and chocolate ice cream with chocolate sauce and cacao (plenty of hazelnut)	82:-
STRUDEL TIROLESE CON GELATO ALLA VANIGLIA Apple strudel served with vanilla icecream	85:-
SORBETO AL LIMONE Exquisite lemon sorbet	81:-

GELATO AL PISTACCHIO

Pistach ice cream and strega liquer

95:-**Cheese****FORMAGGI DELLA CASA**Parmesan, gorgonzola and pecorino cheese. Served with pear and salty crackers **47:-**
/piece 77:-/2 pieces 108:-/3 pieces**Small goodies****CANTUCCI E VINSANTO**

3 cl Vinsanto served with Italian almond bisquits

66:-**TARTUFINI AL CIOCCOLATO**

Italian chocolate (plenty of hazelnut)

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