



Run by the same Italian since 1995

Sunday dinner

Sunday, July 5

(Also a la carte menu applies throughout the day)

2 dishes 325:-

3 dishes 355:-

Starters

Carpaccio di salmone affumicato

Lemon marinated thinly sliced smoked salmon with olive oil, Arugula, diced tomatoes and freshly grated parmesan

Penne all sorrentina

Penne with tomato sauce and Buffalo mozzarella

Main Course

Trancio di salmone al pomodoro fresco

Fried boneless salmon with a sauce of fresh tomatoes, capers, garlic, parsley and olive oil.
Served with boiled potatoes.

Saltimbocca alla romana

Butter fried slightly breaded thin slices of veal with prosciutto, white wine and sage.
Served with rosemary potatoes

Dessert

Piatto di gelato misto

Mixed Italian ice cream