

RISTORANTE

ANTIPASTI

fritturina di pesce 15.5

roman style fried calamari, white fish and prawns

carpaccio di filetto 14

thin slices of natural black angus beef filet topped with arugula salad, capers and shaved Parmigiano Reggiano

bruschette 9

toasted house made bread with our daily selection of toppings

prosciutto e fichi 11

a plate of thinly sliced prosciutto di Parma with dried figs and salad

vongole saltate 12

manila clams sautéed with spring garlic served with garlic crostini

zuppa del giorno 10

special house made soup of the day

PASTA

trilogia 24

a tasting of three classic Roman pastas, the carbonara, amatriciana and cacio e pepe

tagliolini cacio e pepe 14 / 8

house made pasta with Pecorino Romano cheese and fresh black pepper

spaghetti alla chitarra all'amatriciana 16 / 9

house made thick spaghetti pasta with chili peppers, imported guanciale, San Marzano tomato and Pecorino Romano cheese

tagliolini alla carbonara 16 / 9

house made pasta with pancetta, Grana Padano cheese, fresh black pepper and egg sauce

farfalle rosse alla ricotta 18 / 10

house made eggless bow tie pasta with english peas, fava beans, artichoke, spring garlic and sheep's milk ricotta

gnocchetti verdi con asparagi e stracchino 19 / 10

arugula gnocchi with house made pork sausage, cipollini onions, asparagus and stracchino cheese

lasagna 15

house made pasta, tomato infused béchamel and slow cooked organic ground beef

INSALATE

we proudly use only organic produce in all of our salads

misticanza 9

mixed greens and cherry tomatoes in a white balsamic vinaigrette

insalata di spinaci 10

baby spinach salad with crispy pancetta, bleu del Moncenisio and pine nuts in a balsamic vinaigrette

cacio e pere 10

mixed greens topped with pears toasted pecans and Pecorino cheese

mozzarella di bufala 17

imported buffalo mozzarella served with a salad of fennel, olives and arugola

insalata verde di calamari 12

grilled calamari, arugula, celery heart and shaved fennel tossed in a lemon vinaigrette

insalata di fragole 11

salad of frisee, micro arugula, fresh strawberry and toasted pistachios in a raspberry vinaigrette finished with balsamic reduction

insalata di pane 11

toasted croutons, crispy speck, arugula, cherry tomatoes, goat cheese and extra virgin olive oil and balsamic vinegar

ADD GRILLED CHICKEN BREAST 4

ADD GRILLED PRAWNS 6

SECONDI & FOCACCE

saltimbocca alla romana 23

thinly sliced veal cutlets stuffed with prosciutto di Parma and sage served with a herbed potato gratin

petto di pollo 17

boneless chicken breast pan fried in extra virgin olive oil with a fresh lemon juice glaze served with organic seasonal vegetables

gamberoni al forno 19

oven roasted tiger prawns served with organic mixed greens

hamburger 17

grass fed veal burger topped with crispy speck (smoked prosciutto), leeks and fontina on focaccia served with house made potato chips

piadina 14

house made italian style flat bread filled with imported prosciutto di Parma, crescenza cheese and arugula, served with mixed greens

panino al salame 12

rustic bread served with salami, house made artichoke heart preserve and herbed mayo, served with mixed greens and chips

focaccia vegetariana 11

grilled zucchini, eggplant and imported Italian sheep milk ricotta on focaccia bread served with mixed greens and chips

focaccia al pollo 15

grilled chicken breast, olive tapenade, aioli on focaccia bread