

Gluten free options



antipasti*

CARPACCIO Traditional, mouth-watering carpaccio: wafer-thin slices of veal in an olive oil and lemon juice dressing, mushrooms, rocket lettuce and slivers of parmesan	10,5
MISTA Mezclum lettuce, tomato, onion, corn, tuna and carrot.....	8,5
PROVOLETTA Provola and taleggio cheese fondue, parmesan, goat cheese, baked pumpkin and cherry tomatoes with chimichurri, rosmarino and timo sauce.....	9,5
CAPRESE The lifelong classic served with tomato and buffalo mozzarella	10,5
AFFUMICATA Fresh salad leaves with a variety of different tomatoes, served with our very own smoked aubergine, feta cheese, kalamata olives and a dried fruit dressing	10,5
BRUSCHETTA Gluten-free bread toast with chopped tomato, basil, cappers and smoked sardine tartare	9,8

secondi*

Sauces are served with spaghetti or macarrones subject to availability.

AL RAGÚ Not-to-be-missed, this authentically Italian beefy ragout sauce	9
AMATRICIANA Tomato sauce, pancetta, onion and pecorino cheese	9
GORGONZOLA E TARTUFO A savoury pancetta, gorgonzola, creamy truffle and parmesan sauce with a dash of cream and onion	10
CARBONARA A classic: parmesan, egg, guanciale pork, cream and a generous sprinkling of black pepper	9
LASAGNA Bolognese sauce with béchamel, mozzarella and parmesan	10
ENTRECÔTE* A juicy cut of beef tenderloin with salad	18
PORCINI E PANCETTA With mushrooms, pancetta, cherry tomatoes and parmesan grated	11
NOCI With gorgonzola, parmesan, pecorino cheese, cream and nuts	11

dolci*

TORTA DI CIOCCOLATO Homemade chocolate cake, a chocolate madness.....	5
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Weekdays menu 13,90

- * Includes starter, main course, one drink, dessert and coffee.
- * Entrecôt supplement 5€.
- * Lunchtime Monday to Friday (excluding bank holidays)

Il nostro menu 19,50

- * Includes starter, main course, one drink, dessert and coffee.
- * Entrecôt supplement 5€
- * Monday to Friday night-time.
- * All day Saturday, Sunday and bank holidays.