

SUMMER MENU 2021

Antipasti/Starter

Il Vitello Tonnato "Savoia"
Ancient Recipe of the Royal House of Savoy made it by hand 16.90€

Tonno fresco Estivo
Cooked-Raw fresh tuna with sesame and misticanza of vegetables 17.90€

Caprese di Mozzarella di Bufala 15.90€

Burrata served with bitter Almonds and Artichoke 14.90€

Pasta/Risotto

Gli Gnocchi al Ragu d'Agnello
Purple potato gnocchi with white lamb ragout and parmesan cream sauce 18.90€

Spaghetti allo Scoglio
Spaghetti with Seafood 22.90€

Tortelloni al nero di Seppia con ripieno di Orata, patata viola e pistilli di Zafferano
Cuttlefish ink tortelloni stuffed with sea bream, purple potato and saffron pistils 21.90

Risotto with prawns and courgettes 22.60€



Meat

*Pure organic filet mignon (200 gr.)
accompanied by a Gorgonzola cream and
green apple, served with baked potatoes
and courgettes* 29.80€

*Pure Organic filet mignon (200gr)
accompanied by a cream of black summer
Truffle, served with our parmigiana*
29.80€

Fish

*Il Calamaro ripieno alla Mediterranea
Stuffed squid Mediterranean style*
24.90€

Vegetarian Dish

Potato and Leek Flan with Saffron velouté
18.60€

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones.
Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergies please
inform/ask a member of waiting staff who will advise of all ingredients used. (G) = Gluten Free (N) = Nut Free (V) = Vegetarian