

SUMMER MENU 2021

Antipasti/Starter

Il Vitello Tonnato

*Ancient recipe of the Royal Family of
Savoia* 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,
Artichoke and red onion confit* 14.90€

Pasta/Risotto

Gli Gnocchi al Ragù d'Agnello

*Purple potato gnocchi with white lamb
ragout and parmesan cream sauce* 18.90€

Spaghetti allo Scoglio

Spaghetti with Seafood 23.90€

*Half-moon ravioli with Genovese pesto
with black Truffles* 21.90

Risotto with scallops and asparagus 23.60€



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€

*L'agnello dei Savoia
Lamb Carre cooked at low temperature
with hay, ancient recipe of the Royal
Family of Savoia* 27.80

Fish

*Sea bass Turban
Cherry tomatoes, Taggiasca olives, pine
nuts, basil, olive oil* 24.90€

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

Vegetarian Dish 17.90€

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