



## *Minestre e Insalate*

**Pappa Al Pomodoro** *Tuscan Tomato Bread Soup With Basil & Extra Virgin Olive Oil*

**Passato Di Peperoni Gialli** *Yellow Pepper Soup Served With Croutons And Padano Cheese*

**Burrata Pugliese** *Fresh Burrata With Prosciutto Di Parma, Roasted Peppers, Tomato And Basil*

**Indivia & Pere** *Endive Salad With Pears, Walnuts & Pecorino Cheese In A Lemon Dressing*

**Insalata Dei Medici** *With Beets, Carrots, Zucchini, Potatoes Tossed In Balsamic Vinegar And Basil*

**Panzanella** *Romaine With Tomato, Cucumber, Basil, Onions, Crouton In A White Vinegar Dressing*

## *Antipasti*

**Gamberi E Calamari Fritti** *Semolina Fried Calamari & Shrimps Over Iceberg With Tomato & Basil*

**Cozze Al Burro** *Steamed Mussels Out Of The Shell In Butter, Garlic & Parsley With Toasted Bread*

**Carpaccio Di Manzo** *Cured Beef Carpaccio With Artichoke, Arugula & Padano Cheese*

**Crostini Di Salsiccia E Stracchino** *Crostini With Italian Sausage & Stracchino Cheese*

**Polpo Alla Griglia** *Seared Octopus With Oven Roasted Tomato Over White Beans Puree & Croutons*

**Carpaccio Di Salmone** *Salmon Carpaccio With Arugula In A Lemon Dressing, Pink Peppercorn & Orange*

**Suppli' Di Riso** *Tomato, Basil & Mozzarella Rice Croquettes With A Tomato Basil Dip*

**Melanzane E Scamorza** *Thinly Sliced Grilled Eggplant With Herbs & Melted Smoked Mozzarella*

**Crostini Di Mortadella** *Crostini With Mortadella Mousse & Pistachio*

## *Pasta*

**Pappardelle Al Pepolino** *Pappardelle With Pepolino Tomato Sauce & Fresh Thyme*

**Tagliatelle Ai Funghi Porcini** *Homemade Tagliatelle With Porcini Mushroom & Padano Cheese Cream*

**Malfatti Burro E Salvia** *Spinach & Ricotta Gnocchi (Gnudi) In A Butter Sage*

**Linguine Nere Di Mare** *Home Made Black Linguine With Mixed Seafood & Spicy Tomato Sauce*

**Farrotto Del Di** *(Like Risotto)*

**Ravioli Al Pomodoro E Basilico** *Home Made Spinach & Ricotta Ravioli With Tomato & Basil*

**Maltagliati Al Ragu' Di Vitella** *Home Made Maltagliati With Fresh Herbs Seasoned Veal Ragu'*

**Fettuccine Al Coniglio** *Fettuccine With Braised Rabbit & Slow Oven Roasted Tomato*

**Spaghettoni Con Porri** *Spaghetti With Braised Leeks, Parmesan Cheese & Black Pepper*

**Spaghetti Chitarra** *Homemade Large Spaghettoni With Fresh Tomato & Basil*

**Pappardelle Al Cinghiale** *Homemade Pappardelle With Wild Boar Ragout*

## *Secondi*

**Polpettine Di Vitella** *Veal & Ricotta Meatballs With A Light Tomato, Garlic & Basil Coulis*

**Pollo Agli Agrumi** *Chicken Breast Sauteed With Citrus Served With Grill Asparagus & Potatoes*

**Scottadito** *Breaded Lamb Chop Served With Baby Arugula Marinated Leek In A Vinaigrette Sauce*

**Tagliata Di Manzo** *Sliced Striploin With Crispy Garlic & Rosemary Served With Arugula & Padano*

**Pescatrice alla Catalana** *Steamed Monkfish Served With Tomato, Carrots, Onions in a Vinegar Dressing*

**Branzino Al Forno** *Roasted Branzino Filet With Rosemary Served With Sauteed Vegetables*