

ANTIPASTI

♦ TAVOLA ANTIPASTO BUCATINI ♦



Chef's reserve selection 8

A selection of premium Italian products, curated by our kitchen team based on market availability. Self-service table as often as you like.

PANE ALL'AGLIO



Garlic bread, parmesan cheese 8

FOCACCIA



Rosemary, sea salt 8

BURRATA



Tapenade, colored tomatoes, pesto 24

PEPPERONI FRITTI

Fried pepperoni sausage, balsamic honey 16

CARPACCIO DI MANZO



Arugula, granna padano, Bucatini dressing 25

MOZZARELLA IN CARROZZA



Tomato marmalade 18

FRITTO MISTO



Shrimp, calamari, fish, broccolini, zucchini, eggplant, marinara sauce 26

POLPETTA



Lam & beef meatball, spicy tomato sauce 20



** Not included in all inclusive package

ZUPPA E INSALATE

MINISTRONE



Vegetables, beans, herbs 12

KALE CARBONARA CAESAR



Kale, guanciale, pecorino romano, pangrattato, carbonara Caesar dressing 18

INSALATA DI MARE



Octopus, potatoes, olives, capers, lemon vinaigrette 24

PASTA E RISO

SPAGHETTI NERO FRUTTI DI MARE



Scallops, shrimp, octopus, baby clams, tomato, basil, garlic 38

BUCATINI ALL' AMATRICIANA

Guanciale, podomoro, onion, pepperoncini 32

SPAGHETTI CACIO E PEPE



Pecorino romano, parmigiano reggiano, black pepper 30

♦ RIGATONI ALLA VODKA ♦



Parmesan cream, tomato paste, vodka, peperoncino 30

RAVIOLI DI MORTADELLA



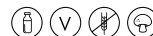
Truffled Alfredo, artichokes, pesto, pine nuts 35

LASAGNA AL RAGÚ DI MANZO



Red wine braised beef, mozzarella cheese 35

RISOTTO E FUNGHI



Dry & wild mushrooms, pecorino cheese, vegetable broth 32

RISOTTO DI ARAGOSTA



Half lobster, saffron rice 45

Seafood products Nuts Lactose Egg Gluten Free Vegan Veggie Mushroom

"Some of our dishes can be accommodated to be gluten-free. Please ask your waiter if you have any dietary restrictions or concerns." Responsible fish Consumption. Respecting fishing bans to ensure the health of our coasts.

PIZZA

STRACCIATELLA



San Marzano DOP, mozzarella, basil, cherry tomato 23

PROSCIUTTO



San Marzano DOP, mozzarella, mascarpone, arugula, sun dried tomato 26

PRIMAVERA



San Marzano DOP, mozzarella, sun dried tomato, zucchini, peppers, arugula 23

PISTACCHIOSA



Mozzarella, burrata, mortadella, pistacho 32

TARTUFATA



Mozzarella, mushrooms, truffle cream 39

SECONDI

BRANZINO



Roasted, salmoriglio, leek, brocolini, asparagus, roasted pepper sauce 46

• BISTECCA ALLA FIORENTINA •



USDA Prime Porterhouse 40 oz, roasted vegetables 150**

OSSOBUCO ALLA MILANESE



Saffron risotto, gremolata 45

TOURNEDOS ALLA ROSSINI



Foie gras, truffle, baby potatoes, mushrooms, asparagus 70**

COSTOLETTE DI VITELLO AI FUNGHI



brocolini, onions, wild mushrooms 60

** Not included in all inclusive package

BAMBINI

TAVOLA ANTIPASTO BUCATINI



Chef's reserve selection 12

PIZZA MARGHERITA



San Marzano DOP, mozzarella, basil 10

RIGATONI POMODORO



Pomodoro 8

SPAGHETTI ALFREDO



Parmesan 8

DOLCE

• TIRAMISU •



Marsala, espresso, lady fingers, cacao 15

CROSTATÀ DI LIMONE



Sablée, limoncello cream, lemon sorbet 14

NOCCIOLA



Choco - hazelnut mousse 15

BABÁ AL RHUM



Ron syrup, chantilly, amarens, lime, berries sorbet 13

CANNOLI



Whipped ricotta, pistaccio, chocolate 12

GELATO



Ice cream 2 scoops 12

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