

Piattini-Tapas

<i>Intingolo</i> – Tuscan style Chicken liver Pate' with Capers & Vin Santo (df)	6. ⁵⁰
<i>Salsicce</i> – Homemade Veal Sausage, oven roasted served with Lentils & spicy Tomato salsa (df)	7. ⁵⁰
<i>Panzerotti</i> – Mushroom mini Calzone (v)	6. ⁰⁰
<i>Coniglio ripieno</i> – Boneless Rabbit stuffed with Veal, Walnuts and Pinenuts (gf) (df)	8. ⁰⁰
<i>Enpanada</i>	8. ⁰⁰
Chilean sour pastry stuffed with braised Hare & Sultana	
<i>Crocchette di Patate</i> – Potato and Mozzarella Crochette (v)	6. ⁰⁰
<i>Seppioline</i>	9. ⁵⁰
Californian Baby Squid Stuffed with Veal and Pinenuts, served on sautéed spinach	
<i>Crostino Caprese</i> – Buffalo Mozzarella and fresh Tomato crostino (v)	6. ⁰⁰
<i>Pate'</i>	8. ⁰⁰
Duck liver Pate' with Roqueforte and Casereccio bread	
<i>Cassoulet di Capesante</i>	12. ⁵⁰
Cassoulet of Scallops with Citrus, roast Garlic, Crème Fraiche and Grana Padano	

Gli Antipasti – Entree

<i>Passata Di Verdure</i> (v) (vegan available)	14. ⁰⁰
Puree Vegetable soup with Extra Virgin Olive Oil croutons & Parmigiano cheese	
<i>Bruschetta con Pomodori</i>	12. ⁵⁰
Oven roasted Vine ripened Tomato with fresh Oregano and Extra Virgin Olive Oil (vegan) (df)	
<i>Bruschetta Gustosa</i> – Gorgonzola, Pancetta and fresh Tomato Bruschetta	16. ⁵⁰
<i>Col Parma</i> (df)	18. ⁵⁰
Parma ham & oven roasted Tomato Bruschetta	
<i>Pane e Conpanatico</i> 🚗	14. ⁵⁰
Selection of homemade fresh bread, focaccia and grissini, served with giant green Olives, fresh dip and E.V.O.O.(vegan)	

Primi Piatti-Pasta

<i>Pennette</i> (vegan)	18. ⁵⁰
Penne pasta "arrabbiata" style with fresh Tomato salsa, hili, Garlic & Italian Parsley	
<i>Fusilli</i>	21. ⁵⁰
Fusilli pasta served with classic beef Bolognese ragu	
<i>Spaghetti</i> (v)	19. ⁵⁰
Spaghetti with fresh Tomato & Basil sauce topped with Parmigiano cheese	
<i>Paccheri</i>	24. ⁵⁰
Braised Beef "Napoletana" style with Basil and aged Ricotta over Paccheri pasta	
<i>Orecchiette</i>	22. ⁵⁰
Shell shaped pasta served with slow cooked Veal Sausage, Sage and a touch of Chilli Oil	
<i>Tortelli</i> 🚗	24. ⁵⁰
Giant Tortellini filled with slow roasted Chicken, Dijon mustard & Rosemary served on a Beef & Vegetable Boullion	
<i>Risotto</i> 🚗 (gf)(v) (vegan available)	26. ⁵⁰
Arborio Risotto Rice with Tuscan Porcini Mushroom, Butter and Grana Padano cheese.	



machine Buddha

Secondi Piatti - Main courses

Tagliata (gf) 27.⁹⁵
Herb marinated Beef Rump, seared, oven roasted and then sliced with sautéed Spinach & shaved Parmigiano cheese

Agnello (gf) 28.⁹⁵
Confit of Lamb shoulder with Ginger & Rosemary over Lentils and Pancetta

Scaloppine 🚲 29.⁹⁵
Shallow fried Veal Scaloppini with Capers, Fresh Lemon Juice, Butter and White Wine, served with Radicchio, Belgian Endives and fresh Fennel salad

Pesce del giorno – Fish of the day (Market Price)

Brunch alternative

Steak Sandwich (df) 14.⁵⁰
Sliced Beef Rump served with freshly baked Focaccia Dijon mustard, Tomato, Lettuce & hand cut fried Potatoes

Frittata ai Funghi (v) 14.⁵⁰
Mushroom & Parmigiano cheese Omelette served with fresh Tomato, Lettuce & hand cut fried Potatoes

Insalata di Pollo 🚲 19.⁵⁰
Slow roasted Chicken on a bed of Lettuce with Avocado, shaved Parmigiano & Caesar dressing



I Contorni - Sides

Insalata mista d'Inverno 🚲 7.⁵⁰
Radicchio, Belgian Endives, Lettuce and fresh Fennel salad, with blood Orange and Thyme vinaigrette
(v) (gf) (df)

Insalata di Cesare 🚲 12.⁵⁰
Caesar Salad with cos Lettuce, Croutons, Bacon and shaved Grana Padano with Caesar dressing.

Verdure Mediterranee 8.⁷⁵
Oven roasted Winter Vegetables (v) (gf) (df)

Pasticcio di Patate e cavolfiore (v) (gf) 8.²⁵
Sautéed Potatoes & Cauliflower gratin

Patatas Bravas (v) (gf) 8.⁷⁵
Hand cut fried Potatoes with Paprika & Parsley served with Aioli.

Grana Padano cheese. 4.⁰⁰

Amici, We are more than happy to accommodate tables of 8 or more, but encourage you to order from our banquet menu.

We reserve the right to add a 15% surcharge for larger groups ordering from our a la carte menu. Grazie Mille!

Notes for the menu:

(gf): gluten free

(df): dairy free

(v): vegetarian

🚲 : indicates dishes that are quick to prepare for customers with a time limitation

Service is not included
Gratuities welcome for good service