

STARTERS

ANTIPASTO ITALIANO - COLD CUTS & CHEESE	S 450 L 690
Cold Cut (Mortadella, Salame Milano, Parma Ham, Salame Cacciatore) & Cheese (Asiago, Parmigiano Reggiano), Fruits and Nuts	
ARROSTICINI ABRUZZESI - 🏠 LAMB SKEWERS	490
Grilled Sheep Meat Skewers with Garlic Bread	
CARPACCIO DI MANZO - BEEF CARPACCIO	590
Thinly Sliced Raw Wagyu Beef, Datterino Tomatoes, Rocket, Parmigiano, Balsamic	
PROSCIUTTO E MELONE - PARMA HAM & MELON	790
Cured Parma Ham, Melon and Rocket	
POLPO GRIGLIATO E ZAFFERANO - GRILLED OCTOPUS	890
Grilled Octopus Tentacles, Saffron Cream, Potato, Tomato and Mushrooms	
CAPELANTE SCOTTATE - GIANT SCALLOP	860
Grilled Giant Sea Scallop on White Asparagus Cream & Salmon Roe	
IMPEPATA DI COZZE - BLACK MUSSELS	650
Sautéed Import Mussels in Arrabbiata Sauce	
BURRATA E POMODORI - 🌿 BURRATA AND TOMATOES	150gm 490 300gm 790
Burrata Cheese with Marinated Tomato and Cheese Chips	
PARMIGIANA DI MELANZANE - 🌿 EGGPLANT PARMIGIANA	420
Fried Eggplant Layered with Mozzarella, Parmesan, Tomato and Basil	
POLPETTE DI MELANZANE - 🌿 EGGPLANT BALLS	390
Fried Eggplant Balls with Eggs, Bread, Pecorino Cheese, Marinara Sauce and Burrata	
BRUSCHETTA AL POMODORO 🌿	280
Toasted Sourdough Bread with Seasoned Tomatoes and Basil	

SALADS

INSALATA DEL BOSCO - FOREST SALAD	990
Truffle, Portobello, Baby Spinach, Wild Rocket, Tomatoes, Sausage, Parmigiano, Hazelnut	
INSALATA DI GRANCHIO - CRAB SALAD	690
Crab Meat, Avocado, Tomatoes, Mixed Green Salad, Honey Mustard	
INSALATA ROMANA - ROMAN SALAD	360
Romaine Lettuce, Artichoke, Ricotta Cheese, Eggs, Caesar Anchovies Dressing, Crispy Parmigiano Chips	
RUCOLA E BURRATA - 🌿 ROCKET BURRATA SALAD	550
Wild Rocket, Fruits, Nuts, Burrata Cheese and Premium Modena's Balsamic	
INSALATA MISTA - 🌿 MIXED SALAD	330
Fresh Seasonal Organic Mixed Salads & Vegetables Evoo Oil and Modena Balsamic	

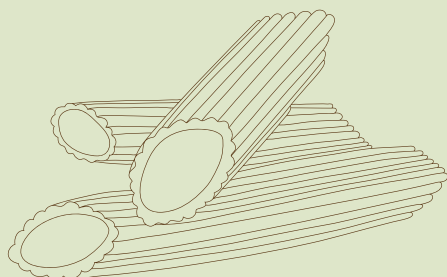
SOUPS

FUMETTO DI ARAGOSTA CROSTACEI - LOBSTER BISQUE	390
Lobster Bisque, Cream Foam and Shrimps	
VELUTATA DI PORCINI E TARTUFO - 🌿 MUSHROOM SOUP	390
Porcini Mushroom Creamy Soup with Truffle Scent	
ZUPPA DI POMODORO - 🌿 TOMATOES SOUP	290
Italian Organic Tomatoes Soup, Burrata, Herbs	
MINISTRONE - 🌿 VEGETABLE SOUP	290
Mix of Locally Grown Vegetables Soup	
ZUPPA DI LEGUMI - 🌿 MIX LEGUMES SOUP	290
Mix Legumes Soup with Celery, Carrot, Onion and Rosemary	

PASTA FRESCA Homemade

CHITARRA AL RAGU' ABRUZZESE 	450
Homemade Large Spaghetti with 3 Meats Ragu: Beef/Lamb/Pork	
CHITARRINA ALLA TERAMANA CON PALLOTTINE 	450
Homemade Spaghetti with Abruzzo Pork&Beef Meatballs Ragu' Sauce	
TIMBALLO ABRUZZESE 	450
Abruzzo's Traditional Lasagna, Beef&Pork Ragu' Scamorza Cheese, Meatballs, Mozzarella	
RAVIOLI FOIE GRAS	1290
Ravioli filled with Foie Gras, Morel Mushrooms, Freshly Sliced Truffle	
TAGLIOLINI AL TARTUFO	890
Homemade Tagliolini with Truffle Sauce, Crispy Guanciale and Sliced Seasonal Truffle	
GNOCCHI QUATTRO FORMAGGI	490
Homemade Potato Gnocchi, Taleggio, Parmigiano, Gorgonzola and Pecorino Sauce, Walnuts and Pork Guanciale	
GNOCCHI SORRENTINA 	420
Homemade Potato Gnocchi, Tomato Sauce, Burrata and Basil	
RAVIOLI BURRO E ERBE 	450
Ravioli Filled with Ricotta and Spinach, Italian Butter, Herbs and Parmigiano Sauce	

Classic Italian Pasta and Sauces
Available Upon Request



PASTA

SPAGHETTI ALLA CARBONARA	490
Roman Carbonara, Egg Yolk, Cured Guanciale & Pecorino	
TAGLIATELLE ALLA NORCINA	490
Tagliatelle with Sausage, Mushrooms, Cream, Truffle Paste, Parmigiano	
SPAGHETTI ALLE VONGOLE 	890
Spaghetti with Clams in White Wine Garlic and Chili Sauce	
CAPELLINI AL GRANCHIO 	590
Angel Hair with Tomato, Chili, Basil and Crab Meat	
LINGUINE L'OLIVA	450
Linguine with Anchovies, Taggiasca Olives, and Seared Peppered Salmon Fillet	
SPAGHETTI ALLA GENOVESE 	420
Linguine with Basil and Pine Nuts Pesto, Parmigiano, Sundried Tomato	
RIGATONI RAGU' DI FUNGHI 	420
Rigatoni with slow cooked Mixed Mushroom Ragu' and Herbs	
PENNE RICOTTA E POMODORO 	420
Penne with Tomato Sauce and Fresh Ricotta Cheese	

RISOTTO

RISOTTO ZAFFERANO E SALSICCIA	440
Italian Risotto, Saffron, Parmesan, Sausage	
RISOTTO PORCINI E TARTUFO 	480
Italian Risotto, Porcini Mushrooms, Truffle Cream Add Freshly Sliced Truffle + 290	
RISOTTO ALLO SCOGLIO	890
Camaroli Rice, Prawn, Hokkaido Scallop, Mussel, Clams, Squids, Tomato, Chili	



Abruzzo Region Specialty



Vegetarian



Vegan

Prices are not inclusive of 10% SC and 7% tax (Ver.20250625)



FROM THE LAND

COSTATA DI MANZO - 580/100g
PRIME RIB STEAK
Australian Wagyu Prime Rib 270 days grain Fed.
Available in 1+kg Size

FILETTO DI MANZO ALLA ROSSINI - 1640
BEEF TENDERLOIN STEAK
Beef Tenderloin 200gm, White Asparagus,
Foie Gras & Truffle Mash

COSTATA ALLA GRIGLIA - 300gm 1640
RIB-EYE STEAK 500gm 2700
Grilled Australian Rib-Eye with
Red Wine Sauce & Roasted Potatoes

OSSOBUCO - 1190
BRAISED VEAL SHANK
Braised Veal Shank with Marrow
served with Saffron Risotto

COSCIOTTO DI AGNELLO AL FORNO - 950
BRAISED LAMB SHANK
Braised Lamb Shank, Slow cooked with
Rosemary, served with Mashed Potato

COSTINE DI AGNELLO SCOTTADITO - 1590
LAMB RACK
Roasted Lamb Rack with Baked Potatoes
and Red Wine Sauce

BRACIOLA DI MAIALE - 650
PORK CHOP
Grilled Pork Chop, Sautéed Spinach,
Green Apple & Mustard Compote, Gravy Sauce

POLLETO AL FORNO - 650
BABY CHICKEN
Baked Baby Chicken on Capsicum Puree,
Mushrooms, Tomatoes & Potatoes



FROM THE SEA

BRANZINO AL SALE - 690
SEABASS 🏠
Whole Sea Bass Fish Baked in Salt Crust with
Lemon, Salmoriglio sauce

FILETTO DI MERLUZZO - 790
CODFISH FILLET
Black Cod Fillet with Vegetable Ratatouille and
Guazzetto Broth

GUAZZETTO DI PESCE ABRUZZESE - 790
SAUTÉED SEAFOOD 🏠🍷
Mix Sautéed Mediterranean Seafood in White
Wine, Tomato, Chili, Herbs and Garlic Bread

FILETTO DI SALMONE ALLA GRIGLIA - 690
GRILLED SALMON
Grilled Salmon Fillet, sautéed spinach, Beetroot
Purée & Aioli Mayonnaise

FRITTO MISTO DI PARANZA - 1290
MIX FRIED SEAFOOD AND FISH
Battered and Fried Soft Shell Crab, Anchovies,
White Bait Fish, Mediterranean Prawns

GOURMET PIZZA

TRUFFLE 	990
Fiordilatte Mozzarella, Truffle Sauce Mushrooms, Freshly sliced Truffle	
MORTADELLA E PISTACCHIO	550
Fiordilatte Mozzarella, Zucchini Cream, Mortadella, Mascarpone & Pistacchio	
PROSCIUTTO E BURRATA	790
Fiordilatte, Parma Ham, Burrata Rocket, Sundried Tomato	
CREMA DI TARTUFO NOCI E SPECK	550
Fiordilatte Mozzarella, Walnuts, Truffle Cream, Mushrooms, Smoked Speck, Radicchio	
MURGIA	550
Fiordilatte Mozzarella, Tomato Sauce, Capocollo di Martinafranca, Ricotta Cheese	
PEXPERONI	520
Tomato Sauce, Fiordilatte Mozzarella, Roasted Bell Pepper, Roman Salame, Sausage	
SALMONE E RUCOLA	590
Fiordilatte Mozzarella, Smoked Salmon, Onion, Capers, Rocket, Mascarpone, Datterino Tomatoes	
FRUTTI DI MARE	590
Tomato Sauce, Garlic, Chili, Mussels, Clams, Shrimps, Squid, Parsley	
PIZZA L'OLIVA 	480
Olive Paste, Smoked Provola, Mixed Olives, Taggiasche Olives, Capers, Datterino Tomatoes	
PIZZA GOURMET VEGANA 	480
Tomato Sauce, Bell Pepper, Olives, Onion, Eggplant, Zucchini, Basil Pesto	

CLASSIC PIZZA

MARGHERITA 	380
Tomato Sauce, Fiordilatte Mozzarella and Organic Basil	
SALSICCIA E FRIARIELLI	450
Smoked Scamorza, Turnip Tips sautéed with Garlic and Chili, Fresh Italian Sausage	
CAPRICCIOSA	490
Tomato Sauce, Fiordilatte Mozzarella, Ham, Mushrooms, Artichokes, Olives	
DIAVOLA	460
Tomato Sauce, Fiordilatte Mozzarella, Spicy Salami, Olives	
PROSCIUTTO CRUDO	420
Tomato Sauce, Fiordilatte Mozzarella, Parma Ham	
COTTO E FUNGHI	420
Tomato Sauce, Fiordilatte Mozzarella, Cooked Ham, Champignon Mushrooms	
ROMANA	490
Tomato Sauce, Fiordilatte Mozzarella, Anchovies, Capers, Olives	
BUFALINA 	550
Tomato Sauce, Mozzarella di Bufala, Basil	
QUATTRO FORMAGGI 	490
Fiordilatte Mozzarella, Taleggio, Gorgonzola, Parmigiano Reggiano	
MARINARA 	340
Tomato Sauce, Garlic and Oregano	

STUFFED PIZZA

SALTIMBOCCA ALLA CAPRESE 	520
Mozzarella Bufala, Pesto sauce, Sliced Tomatoes Pizza Sandwich	
SALTIMBOCCA BUFALA E CRUDO	590
Mozzarella Bufala, Parma Ham, Rocket and Tomatoes Pizza Sandwich	
CALZONE RIPIENO	450
Wrapped Pizza Stuffed with Sausage, Ham, Mushrooms and Cheese	



DESSERTS

PROFITEROLES	350
Choux Balls with Vanilla Ice Cream & Warm Gianduia Chocolate	
TIRAMISU'	320
Mascarpone Cream, Savoiardi soaked in Espresso and Liquor	
CANNOLI	280
Cannoli Stuffed with Ricotta & Mascarpone Cream, Orange Zest, Pistachio	
GIANT ROCHER	320
Rocher Ice Cream, Crumbles, Hazelnut, Belgian Dark Chocolate	
PANNACOTTA	260
Madagascar Vanilla Cream Pudding, Passion Fruit Sauce, Fresh Berries	
BABA' NAPOLETANO	290
Naples Traditional Sponge Cake Soaked with Rum, Limoncello Cream and Fruits	
AFFOGATO	290
Vanilla Ice Cream, Espresso, Vanilla Liquor	

GELATO

(PER SCOOP)	120
-Vanilla	
-Dark Chocolate	
-Rum Raisin Malaga	
-Hazelnut	
-Coffee Coppa della Nonna	
-Organic Lemon Sorbet	
-Strawberry Sorbet	
-Pistacchio Oro Verde	
-Variegato all'Amarena	
-Strawberry Granita	

