



ANTIPASTI - STARTERS

ANTIPASTO ITALIANO / COLDCUTS AND CHEESE	S 450 / L 690
Assorted Italian Cold Cuts (Mortadella, Salami Milano, Parma Ham, Salame Cacciatore) and Cheeses (Asiago, Parmigiano Reggiano), Selected Fruits and Nuts	
🏠 ARROSTICINI ABRUZZESI / LAMB SKEWERS	490
Grilled Sheep Meat Skewers with Garlic Bread	
CAPESANTE SCOTTATE / GIANT SCALLOP	860
Grilled Giant Sea Scallop on White Asparagus Cream & Salmon Roe	
BURRATA DI ANDRIA E POMODORI / BURRATA AND TOMATOES	520
Apulia Burrata Cheese with Marinated Tomato & green Chips	
CARPACCIO DI MANZO / BEEF CARPACCIO	590
Thinly Sliced raw Wagyu Beef, Datterino tomatoes, Rocket, Parmigiano, Balsamic Dressing	
★ POLPO GRIGLIATO E CREMA DI ZAFFERANO / GRILLED OCTOPUS	890
Grilled Octopus Tentacles, Saffron Cream, Potato, green Asparagus, Tomato and Mushrooms	
🍷 PARMIGIANA DI MELANZANE / EGGPLANT PARMIGIANA	400
Eggplant Layered with Mozzarella, Parmesan, Tomato & Basil	
🏠 IMPEPATA DI COZZE / BLACK MUSSELS	650
Sautéed Import Mussels in Arrabbiata Tomato Sauce, Garlic, celery and green chili	
PROSCIUTTO E MELONE / PARMA HAM & MELON	790
24 Months cured Parma Ham, Rockmelon and wild Rocket leaves	

INSALATE - SALADS

★ INSALATA DEL BOSCO / FOREST SALAD	990
Fresh sliced Italian Truffle, grilled Portobello, Baby Spinach, Wild Rocket, Datterino tomatoes, grilled Italian Sausage, Parmigiano cheese, Hazelnut, Truffle dressing	
🌱 INSALATA MISTA / MIXED SALAD	330
Fresh Seasonal Mixed Salads & Vegetables with Italian Dressing	
INSALATA ROMANA / ROMAN SALAD	360
Romaine Lettuce, Artichoke, Ricotta Cheese, Eggs, Caesar Dressing, crispy Parmigiano chips	
RUCOLA E BURRATA / ROCKET BURRATA	550
Wild Rocket, Fruits, Nuts, Burrata Cheese & Premium Modena's Balsamic	
INSALATA DI GRANCHIO / CRAB SALAD	690
Crab Meat, Avocado, Tomatoes, Green Salad, Honey Mustard	



ZUPPE - SOUPS

VELLUTATA DI PORCINI E TARTUFO / 390	FUMETTO DI ARAGOSTA E CROSTACEI / LOBSTER 390
MUSHROOM SOUP	SOUP
Porcini Mushroom Creamy Soup with a	Lobster Bisque, Cream Foam and Grilled
Scent of Truffle	Shrimp
🍷 MINISTRONE / VEGETABLE SOUP 280	ZUPPA DI POMODORO/ TOMATOES SOUP 350
Mix of Locally Grown Vegetables Soup	Fresh Italian Tomatoes Soup, Burrata, Herbs
	Crouton

LE NOSTRE PASTE E RISOTTI - PASTA & RISOTTO

🏠 CHITARRINA ALLA TERAMANA CON PALLOTTINE 450	
Homemade Spaghetti Abruzzo Style Meatballs Tomato Sauce	
TAGLIATELLE FUNGHI E SALSICCIA 420	
Tagliatelle with Italian Sausage & Mushrooms	
🏠 TIMBALLO ABRUZZESE 450	
Abruzzo's Traditional Lasagna, Beef, Pork, Tomato Sauce & Scamorza Cheese	
★ CAPELLINI AL GRANCHIO 540	
Angel Hair With Tomato Chili & Crab Meat Sauce	
★ PASTA L'OLIVA 450	
Linguine with Anchovies, Taggiasca Olives, Topped with seared Pepper Salmon Fillet	
🏠 CHITARRA AL RAGU' ABRUZZESE (3 CARNI) 450	
Homemade thick Spaghetti with 3 Meats Ragù, Beef/Lamb/Pork	
RAVIOLI CON CREMA DI TALEGGIO E GUANCIALE 450	
Homemade Spinach & Ricotta Ravioli, Taleggio Cream Sauce, Guanciale & Walnuts	
🍷 RISOTTO PORCINI E TARTUFO 450	
Italian Risotto, Porcini Mushrooms, Truffled Cream	
RISOTTO ALLO ZAFFERANO CON SALSICCIA 420	
Italian Risotto with Parmesan Creamed Saffron & Sausage	
★ RAVIOLI FOIE GRAS Price pending on season / market	
Ravioli filled with Foie Gras, Morel Mushrooms, fresh Italian Truffle slices	
★ TAGLIOLINI AL TARTUFO Price pending on season / market	
Homemade Tagliolini with Truffle Sauce, crispy Guanciale and Freshly Sliced Truffle	
SPAGHETTI ALLA CARBONARA 490	
Roman Carbonara, Egg Yolk, Guanciale & Pecorino	

Classic Italian Pasta and Sauces Available Upon Request

Prices are not inclusive of 10% SC and 7% tax (Ver. 20230918)



SECONDI - MAIN COURSES

★ COSTATA DI MANZO / PRIME RIB	540/100gr
Australian Wagyu Prime Rib 270 days grain Fed. Available in 1+kg Size	
FILETTO DI MANZO ALLA ROSSINI / BEEF TENDERLOIN	1640
Beef Tenderloin 200 gm, White Asparagus Foie Gras & Truffle Mash	
★ CONTROFILETTO ALLA GRIGLIA / RIB-EYE	1640
Grilled Australian Rib-Eye 300gm, Red Wine Sauce & Roasted Potatoes	
OSSOBUCO / BRAISED VEAL SHANK	1090
Braised Veal Shank with Marrow served with Saffron Risotto	
COSCIOTTO DI AGNELLO AL FORNO / LAMB SHANK	890
Braised Lamb Shank, Slow cooked with Rosemary and Mashed Potato	
★ COSTINE DI AGNELLO ALLA SCOTTADITO / LAMB RACK	1590
Roasted Lamb Rack with Baked Potatoes and Red Wine Sauce	
BRACIOLA DI MAIALE / PORK CHOP	650
Grilled Pork Chop, Sautéed Spinach, Green Apple & mustard compote, Gravy Sauce	
POLLETO AL FORNO / BABY CHICKEN	650
Baked Baby Chicken on Capsicum Puree, mushrooms, tomatoes & Potatoes	
🏠 BRANZINO AL SALE / SEABASS	690
Whole Sea Bass Fish Baked in Salt Crust with Lemon, Salmoriglio sauce	
★ FILETTO DI MERLUZZO / CODFISH FILLET	790
Black Cod Fillet with Vegetable Ratatouille and Guazzetto Broth	
🏠 GUAZZETTO DI PESCE ABRUZZESE / SEAFOOD SAUTÉED	790
Mix Sautéed Mediterranean Seafood in White Wine & Herbs, garlic bread	
FILETTO DI SALMONE ALLA GRIGLIA / SALMON	590
Grilled Salmon Fillet, sautéed spinach, Beetroot purée & Aioli Mayonnaise	



LE NOSTRE PIZZE GOURMET - GOURMET PIZZA

★ MURGIA	520
Fiordilatte Mozzarella, Tomato Sauce, Capocollo di Martinafranca, fresh Ricotta cheese	
CREMA DI TARTUFO NOCI E SPECK	550
Fiordilatte Mozzarella, Walnuts, Truffle Cream, Mushrooms, Smoked Speck, Radicchio	
★ MORTADELLA E PISTACCHIO	550
Fiordilatte Mozzarella, Zucchini Cream, Mortadella, Mascarpone & Pistacchio	
VEGAN PIZZA L'OLIVA	450
Olive Paste, green and black Olives, Taggiasche Olives, Capers, Datterino Tomatoes	
PROSCIUTTO E BURRATA	690
Fiordilatte, Parma Ham, Sun-dried Tomatoes, Rocket, Burrata	
FRUTTI DI MARE	590
Tomato Sauce, Garlic, Chili, Mussels, Clams, Shrimps, Squid, Parsley	
SALMONE E RUCOLA	590
Fiordilatte Mozzarella, Smoked Salmon, Onion, Capers, Rocket, Mascarpone, Datterino Tomatoes	
🍷★ TRUFFLE	Upon Market price
Fiordilatte Mozzarella, Truffle Sauce, Mushrooms, Freshly sliced Truffle	
🍷 SALTIMBOCCA ALLA CAPRESE	450
Mozzarella Bufala, Pesto sauce, Sliced Tomatoes Pizza Sandwich	
★ SALTIMBOCCA BUFALA E CRUDO	590
Mozzarella Bufala, Parma Ham, Rocket and Tomatoes Pizza Sandwich	

PIZZE CLASSICHE / CLASSIC PIZZA

🍷 MARGHERITA	380
Tomato Sauce, Fior di Latte Mozzarella and Organic Basil	
★ SALSICCIA E FRIARIELLI	450
Smoked Scamorza, Turnip Tips sautéed with Garlic and Chili, Fresh Italian Sausage	
CAPRICCIOSA	460
Tomato Sauce, Fiordilatte Mozzarella, Ham, Mushrooms, Artichokes	
🍷 BUFALINA	520
Tomato Sauce, Mozzarella di Bufala Campana DOP	
DIAVOLA	460
Tomato Sauce, Fior di Latte Mozzarella, Spicy Salami, Olives	
QUATTRO FORMAGGI	490
Fiordilatte Mozzarella, Taleggio, Gorgonzola, Parmigiano reggiano 24M	
CALZONE RIPIENO	420
Wrapped Pizza Stuffed with Sausage, Ham, Mushrooms and Cheese	



VEG STARTERS

VEGAN ZUPPA DI LEGUMI / MIX LEGUMES SOUP	320
Mixed Beans and Legumes Soup with Celery, Carrot, Onion and Rosemary	
POLPETTE DI MELANZANE / EGGPLANT BALLS	350
Fried Eggplant Balls with Eggs, bread and Pecorino Cheese With Marinara Sauce and Burrata	
VEGAN BRUSCHETTA AL POMODORO	220
5 Pcs of Toasted Homemade Sourdough Bread with Seasoned Tomatoes	
VEGAN BRUSCHETTA FUNGHI E TARTUFO	490
3 Pcs of Toasted Homemade Sourdough Bread with mushrooms and fresh Italian truffle	

VEG PASTA

PESTO ALLA GENOVESE / SPAGHETTI PESTO	390
Basil and Pine nuts Pesto Sauce, Parmigiano, sundried Tomato	
VEGAN RIGATONI BOSCAIOLA / RIGATONI MUSHROOMS	350
Chilli and Garlic Tomato Sauce with Mixed Mushrooms	
GNOCCHI SORRENTINA / GNOCCHI TOMATO BURRATA	420
Homemade Potato Gnocchi, Tomato Sauce, Burrata and Basil	

VEG PIZZA

VEGAN PIZZA MARGHERITA VEGANA	390
Tomato Sauce, Vegan Mozzarella, Basil	
VEGAN PIZZA MARINARA	320
House Special Tomato Sauce, Garlic and Oregano	
VEGAN PIZZA VERDE VEGANA	420
Zucchini Cream Sauce, Vegan Mozzarella, Mixed Vegetables	
VEGAN PIZZA GOURMET VEGANA	420
Tomato Sauce, Mixed Vegetables, Olives, Basil Pesto Sauce	



DOLCI / DESSERTS

PROFITEROLE	350
Choux Balls with Vanilla Ice Cream & warm Gianduia Chocolate	
TIRAMISU'	320
Mascarpone Cream, Savoiardi soaked in Espresso and liquor	
🏠 CANNOLI ABRUZZESI	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, Seasonal Fresh Fruits	
★ BABA' NAPOLETANO	290
Naples traditional sponge cake soaked with rum, Limoncello cream and fruits	
GELATO (Per Scoop)	120
Vanilla - Dark Chocolate - Rum Raisin - Fizzy fruit granita(No sugar add) - Strawberry Granita - Hazelnut - Coffee - Almond - Lemon Sorbet - Strawberry Sorbet - Pistachio - Amarena	