LA PASTA

Pasta is made for sharing. From two portions upwards, we serve it in the middle of the table.

Light Lasagnette with Sautéed Seafood 22
All. 1-3-7

Fresh Fettuccine with Butter, Parmigiano and Truffle 19
with Parmigiano cream, butter and black summer truffle (scorzone)
All. 1-3-7

Maccheroni all'Amatriciana 18
with pecorino romano, guanciale (cured pork cheek) and tomato
All. 1-3-7

Spaghetti artigianali 18
bronze-drawn, with tomato, Stracciatella of Burrata, Grana and basil
All. 1-7

Paccheri Antica Ricetta 17
BARILLA bronze-drawn paccheri in a creamy sauce of San Marzano tomato and yellow datterino, sweet chilli, slow-cooked in terracotta, finished with Grana and basil
All. 1-7

RICE & GNOCCHI

Gnocchi di patate alla Sorrentina 17
with tomato, scamorza, mozzarella and basil
All. 1-3-7

Pumpkin Risotto with Gorgonzola and Walnuts 18
All. 7