

## ANTIPASTI

### *Starters*

#### **Mozzarella di Bufala Campana DOP**

From Battipaglia and a small producer Caseificio La Fattoria, we get this amazing handmade buffalo mozzarella. We serve it with pachino tomatoes.

198

#### **Prosciutto di Parma Magnus**

The exclusive Prosciutto from Parma naturally stored for 30 months from free-range pigs. Served with seasonal vegetables.

198

#### **Sinfonia di mare**

A poetry of aromas and flavours from Italy's southern coast: with big wild red shrimp fished in the Mediterranean Sea (green light from the WWF), mussels, vongole and pachino tomatoes served warm.

198

#### **Gamberoni alla griglia**

The flavor of the Sicilian coasts: grilled red large shrimps (green light from the WWF) and an emulsion of Sicilian olive oil, lemon and chili.

198

#### **Carpaccio di vitello**

Veal Fillet on a bed of lettuce with virgin olive, "Munari" twelve year balsamic vinegar IGP from Modena and topped with shredded Pecorino Gran Riserva del Fondatore from "Il Fiorino".

198

#### **La nostra composizione di antipasti**

Variety of our startres.

220 p.p.

## I CLASSICI

### *Pasta and risotto*

#### **I Ravioloni**

Fresh pasta stuffed with Radicchio Trevigiano lettuce and Asiago cheese.

240

#### **Risotto ai frutti di mare**

Risotto with Carnaroli rice from Lombardia, with wild large shrimp fished from the Atlantic (green light from the WWF), fish, mussels and clams.

220

#### **Pappardelle al ragù di salsiccia**

Pappardelle with salsiccia ragù, a classic dish straight from Tuscany.

220