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...l'Amore a tavola

Starters

Artisan "Caseificio Artigiana" burrata with San Marzano tomato tartare	 	20,00
Beef carpaccio with tomato confit, rocket and balsamic vinegar of Modena	 	23,00
The classic "Vitello tonnato"	    	24,00
Our original "Insalata di Capri"	  	18,00
Smoked Provolone cheese on a bed of porcini mushrooms, sun-dried tomatoes and fresh basil, served with crispy focaccia	   	20,00

Pasta and Risotto

Castelmagno risotto with porcini mushrooms and grated black truffle	  	21,00
Pesto and parmesan tagliolini	    	20,00
Spaghetti cacio e pepe	  	21,00
Pappardelle with slow-cooked osso bucco ragu	  	20,00
Tagliatelle aglio, olio e peperoncino	   	19,00
Nonna style penne rigate	  	20,00

Meat and Fish

Mature beef tagliata with fried polenta	   	35,00
The Grand Plaza milanese	   	25,00
Tuscan salmon	 	20,00

Desserts

Tiramisù ricetta casalinga	   	9,00
Panettone with chantilly cream and cinnamon	    	12,00
Cheesecake with Italian honey	  	9,00
Artisan gelato	  	9,00
Baileys panna cotta	  	9,00

If you have any allergies or intolerances, we would appreciate that you inform us before we start. All our dishes may contain traces.