



ITALIAN CUISINE

ANTIPASTI

BRESAOLA	16
Served with shallots in confit, lemon dressing and organic salad	
BRUSCHETTE ARROSTO DI MANZO	16
Roast beef with mint and mayonnaise	
BRUSCHETTE CLASSICA	7.50
Tomatoes, oil and garlic	
BRUSCHETTE FORMAGGIO DI CAPRA	14
Goat cheese with pear and walnuts	
CALAMARI FRITTI	17
Fried calamari with organic salad	
CALAMARI GRIGLIATI	17
Grilled calamari with organic salad	
CARPACCIO DI MANZO CLASSICO	16.50
A classic beef carpaccio with Arugula and shaved parmesan	
CHIPS CON CREMA AL PARMIGIANO	11
Homemade chips with cream of authentic parmesan	
MELANZANE ALLA PARMIGIANA	16.50
Gavi style eggplant parmigiana	
ZUPPE	8.50
Minestrone, Vegetables soup	
LA ZUPPA DEL CUOCO	8.50
Soup of the day	
PAZZO CAPRESE BURGERS	13
Mini burger sliders with Bufala and pesto	
PROSCIUTTO DI PARMA	14.50
Parma ham	

VITELLO TONNATO	17.50
Cold slow-braised veal medallions in fresh tuna sauce and capers	
PIZZA PALA	17
Homemade focaccia topped with a selection of Salmon & cheese, Shrimps & avocado, Pesto artichokes, Roast beef pecorino	
ITALIAN SEAFOOD SOUP	20

INSALATE

BUFFALA	17
Bufala mozzarella cheese served with a selection of fresh tomatoes and olive oil	
BURRATA	17
Burrata mozzarella cheese served with a selection of fresh tomatoes and olive oil	
INDIVIA BELGA	16.50
Endive, radicchio, pear, toasted walnuts, pecorino and citronette dressing	
INSALATA DI POLLO	16
Mediterranean chicken salad with grilled vegetables	
INSALATA DI GRANCHIO	28.50
Mix Salad with pasteurized crab, avocado, raspberries, blueberries and hazelnuts	
INSALATA DI POLPO	32
Octopus, rocket leaves, black olives, cherry tomato confit, roasted potato and capers	
INSALATA MISTA AL FORMAGGIO DI CAPRA "AFFINE"	16.50
Mix Salad, honey toasted goat cheese "Affine", grilled radicchio, sundried tomato, roasted yellow bell pepper and pine nuts	
INSALATA DI QUINOA ROSSA	15
Red quinoa salad	
INSALATA DI PESCE	24
Seafood served with mixed salad and croutons	
INSALATA VERDE CON VERDURE GRIGLIATE	16.50
A mix of green leaves and grilled vegetables, tossed with extra virgin olive oil and lemon	

PASTE

FUSILLI CON MELANZANE E MOZZARELLA DI BUFALA	17.50
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GNOCCHI PECORINO	15.50
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Potato dumpling with fondue of Pecorino cheese D.O.P and basil leave

GNOCCHI DI PATATE BLU' AL TARTUFO NERO	15.50
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Gnocchi made from blue potatoes with black truffle

LASAGNA BOLOGNESE	17.50
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LASAGNA PESTO	17.50
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LINGUINE ALLE VONGOLE	27.50
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PACCHERI SALMONE AFFUMICATO	21
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RAVIOLI DI FORMAGGI MISTI SELEZIONATI D'ALLO	16.50
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Cheese ravioli (chef selection), light pesto sauce, shaved Parmigiano, melted butter and blackberry

RAVIOLI RIPIENI DI RICOTTA SPINACI	16.50
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Ravioli filled with ricotta and spinach with tomato sauce

RAVIOLI RADICCHIO	15.50
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SPAGHETTI AI GAMBERI	17.50
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SPAGHETTI CON ARAGOSTA E POMODORO FRESCO	82.50
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Spaghetti with light fresh tomato sauce, lemon leaves, lobster

SPAGHETTI FRUTTI DI MARE	29.50
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Scallops, Mussels, Clams, Shrimps

TRADIZIONALE	14.50
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Choice of Tagliatelle, Fusilli, Penne, Spaghetti with pomodoro, Arrabbiata, Pesto or Aglio E Olio

RISOTTI

AI GAMBERI	17.50
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Grilled Shrimps with bisque, lime zest and shallots

AL LIMONE	14.50
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FUNGHI PORCINI	18.50
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Sautéed Cèpes mushrooms, shallots, herbs & Parmesan

MILANESE CON FOGLIA D'ORO	20
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With Gold Leaf 24 K

DAL MARE

FILETTO DI SALMONE MARINATO AL SALE SPEZIATO	25
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Salmon filet served with spinach, roasted pine nuts and raisins sautéed

BRANZINO PORTOFINO	28.50
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Roasted seabass with tomato, olive & mediterranean herbs

FILETTO DI BRANZINO	27.50
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SeaBass filet, rice with ginger and light garlic and organic green salad

BRANZINO AL SALE	26.50
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Salt crusted sea bass

GAMBERI ALLA GRIGLIA CON RISO, AGLIO E ZENZER	25.50
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Cooked in rock salt with rice, garlic and ginger

DELLA TERRA

COSTOLETTA ALLA MILANESE	43.50
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Breaded cutlet

TAGLIATA DI MANZO	36
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Sliced beef

PICCATA AL LIMONE	33
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Very selective veal meat with lemon and roasted potatoes

PETTO DI POLLO	18.50
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Marinated chicken breast with olive oil

FILETTO DI MANZO	34.50
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Beef filet

BISTECCA FIORENTINA (Per 100 grs.)	15
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CONTORNI

PATATE AL PUREA	5.50
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VERDURE AL FORNO	9
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Charcoal roasted vegetables

INSALATA MISTA	9
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Mixed greens salad

PATATE AL FORNO	5
PATATE AL FRITTE	6
SPINACI, PINOLI, UVETTA	9
Spinach sautéed	

PIZZE

PIZZA DIAVOLA	16.50
Tomato sauce, mozzarella cheese, spicy salami, fresh chili	
PIZZA QUATTRO FORMAGGI	16.50
Mozzarella cheese, Scamorza, Gorgonzola, Parmesan	
PIZZA AL FORMAGGIO DI CAPRA BALSAMICO	15.50
Mozzarella cheese, goat cheese, tomato sauce	
PIZZA AL FORMAGGIO DI CAPRA PESTO	15.50
Mozzarella cheese, goat cheese, tomato sauce	
PIZZA CON SALAME E UOVA	22
Beef salami, artichokes, eggs and truffle	
PIZZA BIANCA AL SALMONE AFFUMICATO	21
Smoked salmon, creamy cheese	
PIZZA MARGHERITA	14
Tomato sauce & mozzarella cheese	
PIZZA DI TARTUFO	18
Black truffle pizza with Camembert cheese	
PIZZA VEGETARIAN	15
Tomato sauce & mozzarella cheese topped with mixed vegetables	
Skinny Tuna, capers, olives & tomatoes	22
Skinny Salmon, capers, olives & tomatoes	21
Skinny Beef carpaccio, arugula, parmesan & tr	22
Skinny Parma	21

DOLCE

SELEZIONE DI FORMAGGI ITALIANI	20
Selection of Italian Cheese cuts	
HOMEMADE CHEESECAKE	9.50
CREME BRULEE	7.50

DOME AU CARAMEL	9
FLOURLESS CAKE	9
FRUTTA DI STAGIONE	16.50
FRUTTI ROSSI	17.50
MOUSSE AL CIOCCOLATO	9
TIRAMISU ORANGE	10.50
PANNACOTTA	8.50
CANNOLI ALLA CREMA DI PISTACCHIO	9
SORBETO 1 SCOOP	3
SORBETTO DI STAGIONE O GELATO	7.50
TIRAMISU TRADIZIONALE	10.50
TORTA DI PANE	12