

Menu

APPETIZERS

1. Appetizer of "Andiamo a Roma": italian sliced meats & cheeses, artichokes, green olives and dried tomatoes.
- small for 2 persons: 65,-
- big for 4 persons: 105,-
- plate of italian cheeses: 85,-
2. Octopus carpaccio with added parsley, lemon & pini nuts 65,-
3. Beef carpaccio with pear, pecorino romano, balsamic vinegar & thyme sause 56,-
4. Shrimp tartare with Grana Padano DOP chips and lime mayonnaise 54,-
5. Breaded squid rings 42,-
6. Bruschetta with cherry tomatoes and basil 32,-
7. Calabrian olives with chili 150g. 22,-
8. Mini fried pizza alla montanara, tomato sauce, grana padano and bazil (3 pieces) 22,-

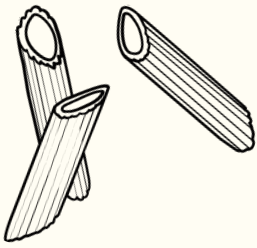
SOUPS

1. Tomato cream soup with mozzarella, basil pesto & parmesan 29,-
2. Leek and potato cream with oregano breadcrumbs 25,-

PASTA

1. Linguine with seafood: mussels, moules, prawns, baby octopus & cherry tomatoes 65,-
2. Risotto with porcini mushrooms, grana padano cream and fresh rosemary 49,-
3. Tagliatelle with truffle cream & sour cream 45,-
4. Ravioli with ricotta and spinach, parmesan cream & hint of thyme 48,-
5. Bucatini alla amatriciana with tomatoes, pecorino romano, fresh peperoncino and guanciale 44,-
6. Rigatoni with eggplant and provola cheese in tomato sauce, with added capers & grana padano cheese 45,-
7. Spaghetti alla carbonara with yolk, pecorino romano & guanciale 44,-
8. Fisilli carbonara with yolk cream and zucchini 44,-





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| 9. Tagliatelle alla bolognese with bolognese sauce and parmesan cheese | 45,- |
| 10. Spaghetti cacio e pepe with pecorino romano & black pepper cream | 40,- |
| 11. Spaghetti with tomatoe sauce and bazil | 38,- |
| 12. Spaghetti aglio e olio with garlic, olive oil and fresh peperoncino with added crispy bread flakes | 38,- |
| 13. Penne all'arrabbiata with tomatoe sauce, garlic, dried chili pepper and parsley | 40,- |
| 14. .Gnocchi alla sorentina in tomato sauce with mozzarella, grana padano and basil | 48,- |
| 15. Rigatoni alla gricia with pecorino romano cheese and guanciale | 42,- |

MAIN COURSE

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|---|------|
| 1. Argentinian breaded shrimp with zucchini, mint and garlic salsa | 65,- |
| 2. Spicy shrimps with tomato, fresh peperoncino & parsley | 55,- |
| 3. Cooked mussels with parsley, lemon and crispy garlic bread | 54,- |
| 4. Chicken fillet rolls with bacon, spinach, gorgonzola cheese & layers of potatoes | 48,- |
| 5. Baked scamorza cheese with speck | 39,- |

SALADS

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| 1. Salad of "Andiamo a Roma": lettuce mix, prawns, avocado & orange slices | 56,- |
| 2. Caprese salad with tomatoes, mozzarella and Parma ham | 42,- |
| 3. Salad of grilled vegetables: eggplant, zucchini, bell pepper, extra virgin olive oil, balsamic vinegar, garlic, parsley, rocket, artichokes & dried tomatoes | 48,- |
| 4. Grilled chicken salad with black olives, cherry tomatoes, sweet onion & corn | 46,- |
| 5. Arugula salad with caramelized pear, gorgonzola, pecorino romano and walnuts | 38,- |

DESSERTS

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| 1. Tiramisu | 23,- |
| 2. Panna Cotta | 20,- |
| 3. Cannoli siciliani | 20,- |



Kids menu

PASTA

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|---|------|
| 1. Fusilli with butter and parmesan cheese | 22,- |
| 2. Spaghetti with tomatoes and basil | 26,- |
| 3. Spaghetti alla carbonara | 28,- |
| 4. Spaghetti with bolognese sauce and parmesan cheese | 29,- |
| 5. Gnocchi in tomato souce& basil | 29,- |

MAIN COURSE

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| 1. Fried chicken fillet with layer of potatoes | 32,- |
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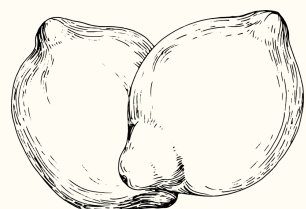


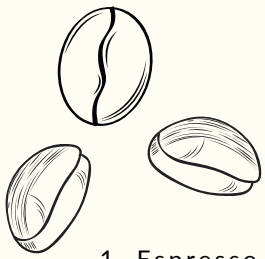
BEVERAGES

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| 1. Coca-cola, coca-cola zero, sprite (500ml) | 12,- |
| 2. Apple / orange juice 'Cappy' (330ml) | 10,- |
| 3. Fuzetea (500ml) | 12,- |
| 4. Sparkling water / still water 'Kropla Beskidu' (500ml) | 8,- |
| 5. Carafe water (1L) | 15,- |
| 6. Homemade lemonade: | |
| 0,3 L | 12,- |
| 0,5 L | 16,- |
| 0,75 L | 22,- |

ITALIAN BEVERAGES

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|---|------|
| 1. Mojitosoda, Chinotto, Oransoda, Lemonsoda (330 ml) | 14,- |
| 2. 'Yoga' juice (200ml), 'Santal' juice (250ml) | 12,- |
| 3. Acqua 'San Pellegrino', acqua 'Panna' (0,75 ml) | 20,- |





COFFEE & TEA

1. Espresso	10,-
2. Espresso doppio	14,-
3. Cappucino (150ml)	15,-
4. Cappucino (300ml)	18,-
5. Flat White (150ml)	15,-
6. Flat White (300ml)	18,-
7. Caffe Latte (150ml)	15,-
8. Caffe Latte (300ml)	18,-
9. Americano (150ml)	12,-
10. Americano with milk (150ml)	14,-
11. Iced coffee	18,-
12. Iced coffee with milk	20,-
13. Tea	15,-

PROSECCO FROM BARREL - WINE - BEER - TABLE WINE

1. Prosecco (200ml)	18,-
2. Italian mulled wine (250ml)	16,-
3. Pinot Grigio white wine:	
0,5ml	45,-
1L	85,-
single glass	18,-
4. Cabernet Sauvignon red wine:	
0,5ml	45,-
1L	85,-
single glass	18,-



ITALIAN BEER



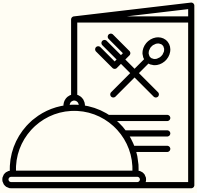
1. Peroni (330ml)	15,-
2. Peroni (660ml)	25,-
3. Moretti (330ml)	15,-
4. Moretti (660ml)	25,-
5. Ichnusa (330ml)	15,-
6. Ichnusa crudo non-filtered	18,-
7. Nora (330ml)	20,-

SPRITZ

1. Aperol Spritz	27,-
2. Green Spritz	27,-
3. Hugo Spritz	27,-
4. Eden Spritz	27,-
5. Limoncello Spritz	28,-

DIGESTIVES & COCKTAILS

1. Bombardino	16,-
2. Limoncello (60ml)	16,-
3. Grappa bianca (60ml)	18,-
4. Amaro (60ml)	18,-
5. Amaretto Sour	28,-
6. Negroni	32,-
7. Gin Tonic	30,-
8. Vodka:	
60ml	16,-
0,5ml	110,-
9. Whiskey (60ml)	25,-



Chef recommends

1. Italian polenta alla norma with tomato sauce, fried eggplant, cheese and basil

42,-



2. Risotto with leek and saffron

45,-



3. Conchiglie stuffed with ricotta and spinach, parmesan&ginger cream and peperoncino

48,-



Buon Appetito