



Free Delivery with Minimum order of \$100+

\$ 15+ delivery Fees for Orders below \$100+

**“No Menu” Degustation Menu:
\$178+ for 2 pax (including a bottle of wine)**

**Available also customized Group Menu
to be delivered to different locations at the same time
or packages for family. Ask us!**



Cold Appetizer - Salad

Half Burrata with Sicilian Tomato V	20
Whole Burrata with Sicilian Tomato V	38
Half Burrata with Sicilian Tomato and Parma Ham	24
Whole Burrata with Sicilian Tomato and Parma Ham	44
Russian Salad with Pistachio Mortadella Ham (also V available)	20
Caprese Salad with Buffalo Mozzarella V	20
Vitello Tonnato (Veal with Tuna and Capers Sauce)	24
Cold Cuts Platter	24
Mix Appetizer For 1 Pax	24
Mix Appetizer For 2 Pax)	48
Green Salad with a Mix of Raw Vegetables V	14
Sicilian Tomatoes V	20
Octopus Salad	30
Parma Ham and Seasonal Fruits	26

Hot Appetizer

Garlic Prawns sauteed with EVOO from Sicily	22
Eggplant Parmigiana V	20
Deep fried Calamari	30
Baccala'(Cod Fish) with Mash Potato and Sautee Porcini Mushroom	35
Clams white wine or Tomato Sauce	30

V= Vegetarian



Soup

Pumpkin Soup V	14
Fresh Vegetables Minestrone Soup V	14
Chicken Stock with Fidellini Pasta	16

Pasta – Risotti

Gluten Free Pasta add \$ 4

Potato “Gnocchi” with Sicilian Tomatoes and Basil V	22
Linguine Cacio e Pepe (Pecorino Cheese & Black Pepper) V	24
Spinach and Ricotta Tortelloni with Butter, Sage and Parmigiano V	26
Penne in Arrabbiata Spicy Tomato Sauce V	22
Ravioli Stuffed with Burrata Cheese in Fresh Tomato Sauce V	26
Potato “Gnocchi” with Gorgonzola Cheese V	26
Green Asparagus Risotto V	24
Saffron Risotto V	28
Black Summer Truffle Risotto V	35
Black Summer Truffle with Homemade Tagliolini Pasta V	35
Spaghetti with Prawns Garlic and Chilli	26
Homemade Tagliolini AOP with King Prawn	30
Seafood Risotto	30
Squid Ink Risotto with Calamari	28
Squid Ink Linguine “Mancini” with Calamari	30
Homemade Tagliolini with Clams in white wine or tomato sauce	30
Homemade Veal Ravioli with Summer Black Truffle	38
Linguine “Mancini” with Kurobuta Pork Sauce	28
Spaghetti with Bolognese Beef Sauce	28
Beef Bolognese Lasagna (<u>also Gluten Free available</u>)	28
Spaghetti with Spicy Suckling Pig Ragù	30
Risotto with Spinach and Spicy Salame from Calabria	30

V= Vegetarian



Meat - Fish

Stew Beef Cheek with mashed potato and Cabbage	38
Chicken Milanese (Breaded and Deep Fried Chicken Breast)	30
Duck Confit with Orange Sauce (order at least half day in advance)	28
Oven Baked Lamb Shank with mashed potato	36
Veal Ossobuco with Saffron Risotto	42
Ribeye Steak from Australia 300 gr	36
Ribeye Steak from Australia 600 gr	68
Tomahawk Steak Fiorentina Style (pre-order half day in advance)	98
Fresh Catch of the day Oven Baked with Spinach and Potato	38
Buridda: Mix Seafood and Calamari in Spicy Tomatoes Sauce	38

Pizza

Margherita Pizza V	20
Spicy Salami Pizza	24
Mix Vegetable Pizza V	22
Parma Ham Pizza	27
Cooked Ham Pizza	25
Seafood Pizza (Tomato Base)	30
Gorgonzola Cheese Pizza (Tomato Base) V	28
Porcini Mushroom Pizza (Tomato Base) V	30
Black Summer Truffle Pizza (Tomato Base) V	35

V= Vegetarian



Cheese V

Cheese Platter (1 pax)	18
Cheese Platter (2 pax)	32
Cheese Platter (4 pax)	58

Desserts V

Classic Tiramisu'	14
Green Apple Cake	12
Gianduja Chocolate with Mascarpone Cream and Crispy Hazelnut(Gluten Free)	16
Vanilla Panna Cotta served with Raspberry Sauce (Gluten Free)	10



Water-Soft Drinks

Acqua Panna/Pellegrino	6
Coke, Diet Coke, Coke Zero, Fanta, Sprite, Ginger Ale	4

Wines

Half Bottles:

Red ½ bottle (375 ml): Barbera d'Asti Prunotto 2019 (light body)	29
Red ½ bottle (375 ml): Brunello di Montalcino Caparzo 2016 (medium body)	42

Bubbles:

Prosecco Torresella	40
Spumante Mattia Vezzola Cremant (fine Italian Bubbles)	56
Rose' Spumante Mattia Vezzola Cremant (fine Italian Bubbles)	60
Rose' Spumante Berlucchi (fine Italian Bubbles)	60

White:

Italy

Soave Sergio Zenato 2019	45
Pinot Grigio Torresella 2020	45
Regaleali Bianco Tasca d'Almerita 2019	45
Chardonnay Planeta 2019	80
Etna Bianco Arcuria Graci 2017 (dry, fruity, nice acidity)	90
Batar Chardonnay Querciabella 2016 (full body, complex, oaky)	160
Chardonnay Ca del Bosco 2000 (full body, complex, oaky)	220

France

Riesling Pierre Frick 2016 (medium body, pleasant acidity and rich minerality)	99
Rose Le Sardines 2020	50

Red:**Piedmont**

Dolcetto Prunotto 2020 (light body, from Piemonte)	48
Nebbiolo Prunotto 2018 (light body, from Piemonte)	56
Barolo Prunotto 2016 (lovely medium body Barolo)	80
Barolo Negretti 2015 (medium body Barolo)	95
Barolo Monfalletto 2017 (medium to full body Barolo)	140
Barbaresco Riserva 2013 Rio Sordo Produttori del Barbaresco	160

Tuscany

Rosso di Montalcino Tenuta Caparzo 2019 (light body)	48
Chianti Classico Fonterutoli 2018 (light body)	56
Brunello di Montalcino Tenuta Caparzo 2015 (medium body)	88
Brunello di Montalcino Altesino 2015 (medium to full body)	105
Botrosecco Le Mortelle 2018 (full body cabernet Sauvignon)	68
Guado al Tasso Antinori 2017	220
Tignanello 2013 Antinori	280

Lazio

Merlot Montiano Falesco 2016	110
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Alto Adige

Pinot Nero Heredia Cantina Trento 2017 (light body, from the summer Alps)	58
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Sardenia

Cannonau Tancarina 2018 (medium body from lovely island of Sardinia)	56
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Puglia

Negramaro Mocavero 2019 (medium to full body from Puglia)	58
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Sweet:

Moscato (light famous sweet wine, bit sparkling)	38
Muffato della Sala Antinory (passito, full body sweet wine)	120

Menabrea Beer

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