

Gastronomie italienne

PASTA e VINO

APPORTEZ VOTRE VIN



ANTIPASTO

Minestrone. pasta è fagioli Tomato broth, white beans, pasta and vegetables	12	Grilled shrimps On a fresh branch of rosemary with cocktail sauce	19
Bruschetta Hot mix of tomatoes, shallots & fresh basil	17	Cesar salad Pasta e Vino	13
Soup of the season	11	Salmon tartare	19
Homemade mozzarella cheese sticks	18	Beef tartare	19
Seasonal greenery Balsamique vinaigrette, fried capers	12	Snails Al Aurora Rosé sauce, shallots & white wine	18
Duck rilette Caramelized onions & dijon	19	Homemade fried squid	19
		Cold cuts board (For 2 people)	28
		Fried zucchini	17

VITELLO

Saltimbocca Veal Alla Romana Procuito, mushrooms, cream, & white wine	38
Sorrentino Veal Portobello mushrooms, rosé sauce, garlic & Brandy	37
Veau Gioconda Pancetta, leeks, red pepper & fresh tomatoes	37
Veau Marsala Demi-glacé, Marsala, mushrooms & cream	37
Osso Bucco Alla Milanese Braised milk-fed veal shank	40

PESCE & GAMBERETTI

Salmon filet Fresh salmon, lemon sauce, butter & white wine Served with pasta or vegetables	35
Sautéed shrimp with Pastis Deglazed shrimps with Pastis, cream, & shallots	37

CARNE

Filet mignon AAA 7 oz. Grilled, black pepper and porto sauce	50
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CHEF'S SUGGESTION

Your waiter will gladly explain it to you.

All our dishes are served with pasta or seasonal vegetables





PASTA



Pasta Trio

Inspiration from the Chef

32

Polpette

Tomato sauce, veal meatballs
with onions

26

Bolognese

Meat Sauce (veal)

25

Arrabiata

Tomato sauce, garlic, hot peppers &
fresh basil

24

Gigi

Rosé sauce, pancetta, mushrooms
shallots & Brandy

28

Veal Tortellini with 4 cheeses

Gorgonzola, parmesan, provolone
mozzarella & cream

27

Primavera

Vegetables from the market,
garlic & white wine

25

Campagnola

Tomatoes, sausages, fresh basil
onions & red peppers

27

Carbonara

Cream, butter, egg, pancetta,
Fresh parmesan & black pepper

29

Valentino

Pancetta, asparagus, fresh tomatoes
shrimps, cream, & white wine

30

Ferrarese

Pesto, cream, parmesan, 5 shrimps
& dried tomatoes

29

Bella Ciao

Demi-glaze, veal meatballs, pancetta
Italian sausages, onions & mushrooms

31

PÂTES DE SPÉCIALITÉ

Guanchale brasato

Braised pork cheek, demi-glaze
caramelized onions & porto

28

Gamberetti

Shrimps in a creamy leek sauce,
dried tomatoes, garlic & white wine

29

Raviolis de homard

Raviolis stuffed with lobster & cream sauce

33

Pettini

Scallops, rosé sauce, vodka,
shallots & black pepper

30

Lasagne Émiliana

Veal rosé sauce

26



Spaghetti



Fettuccini



Linguine



Gluten-free penne



Cassarecci



Pennette



Lasagne



Raviolis

DESSERTS

Chocolate Ferrero Rocher
 Chocolate cake, chocolate cream
 hazelnuts & Ferrero Rocher cookies

11

Carrot cake
 Home made with pineapple &
 cream and vanilla icing

10

Apple & caramel cheese cake
 Cheese cake, pieces of
 apples & caramel

11

Crème brûlée
 Vanilla and citrus

10

Chocolate or Lemon Tartufo
 Italian ice cream

10



Chef's dessert !

Signature Sweet of the Moment.
 Ask your server.

BOISSONS

Soft drink

4

Bottled water

5

Sparkling water

6

Iced tea

4

Coffee, tea or herbal tea

4

Milk

4

Espresso

5

Double espresso

7

Capuccino

6

Latté

7

Canari (Hot water & lemon)

3

*Assaporare ogni momento
 è assaporare la vita stessa.*

*Savor each moment
 for it is savoring life itself.*

