Antipasti & Insalate



La Pasta

Anupasu & malate	THE ITAL	ian kitchen La Pasta	
INSALATA DI UMBERTO	_75	i ravioli ai funchi	120
Roman lettuce, arugula, juicy orange segments, creamy guacamole, deli Parmesan flakes, and a zesty citronnette dressing	cate	Ravioli filled with savory mushrooms, served in a mushroom truffle sau	
VERDURE GRIGLIA	_85	FUSILLI AL PESTO Twisted fusilli pasta tossed in a pesto sauce, topped with pecorino chees	_ 115 se
Grilled eggplant, zucchini, and mushroom, accompanied by tangy toma and a balsamic capers dressing and sauté provolone cheese on top	to confit	Agnolotti di ricotta e spinaci	95
CAPRESE DI BURRATA	125	Homemade ravioli filled with creamy ricotta and spinach, served in tomato sauce and fresh basil	
Creaminess of Burrata served with lightly sautéed cherry tomatoes and		Gnocchi 4 Formaggi	_118
PARMIGIANA DI MELANZANA	_95	Homemade potato gnocchi smothered in a sauce of 4 perfectly melted	
A traditional dish of baked eggplant with tomato sauce and a generous sprinkle of Parmigiano cheese		RISOTTO AI FUNGHI_ Italian Rice Carnaroli with a selection of mushrooms, including porcini	_ 130 i.
ÎNSALATA DI TONNO	95	and finished with a creamy parmesan sauce (waiting 30 Min)	
Pan-seared fresh tuna atop a bed fried crispy onion rings, frisbee salad cherry tomatoes all delicately tossed in a zesty citrus dressing	l,	Penne pasta bathed in a creamy salmon sauce, with aromatic basil pest	_ 125
CESAR SALAD	90	and a delightful pistachio crumble	O
Classic Cesar salad featuring Roman lettuce, tender chicken, beef,		TAGLIATELLE NERE AI GAMBERI E ZUCCHINE Handmade black ink tagliatelle adorned with shrimp, zucchini, and sau	_118
hard-boiled egg, savory anchovies, parmesan cheese and a yogurt dressi	ng 85	LINGUINE ALLE VONGOLE	166 1115
Deep-fried squid, served with tartare sauce	_0.0	Linguine pasta tossed in a garlic and olive oil sauce	_ • • •
ROTOLO DI SALMONE	95	complemented by selected clams	an area or
Marinated fresh salmon rolled together with creamy ricotta cheese and crispy orange chips		SPAGHETTI ALLA PUTTANESCA Spaghetti alla Puttanesca mix the combination of tangy capers,	_105
Polipo	95	salty anchovies, and briny olives, tossed in a tomato sauce with a hint of	
Tender grilled octopus served over smoky charcoal, accompanied		RIGATONI POMODORO AI FRUTTI DI MARE	_120
by wholesome chickpeas, flavorful onion, and a tangy tomato sauce POLPETTE DI MANZO	90	with a medley of fresh seafood and asparagus	
Beef meatballs cooked in a rich tomato sauce,	_=	SPACHETTO MEATBALLS	_105
perfectly accompanied by a crispy fried polenta cake		Spaghetti generously coated in a tomato sauce, served with our signatur homemade meatballs from a special blend of spices and ground meat	e
CARPACCIO DI WANZO Thinly sliced beef carpaccio, adorned with a vibrant salsa verde,	_95	LASAGNA	_110
a reduction of balsamic vinegar, and delicate Parmesan flakes		Layers of pasta sheets, Bolognese sauce & melted cheese come together to create this classic Italian dish	
VITELLO TONNATO	_95	Penne Salsiccia & Burrata	_110
Thinly sliced cold veal tenderloin, complemented by a creamy tuna saubriny capers, and sun-dried tomatoes	ice,	Penne pasta coated in a garlic and sun-dried tomato sauce mixed with roasted paprika and beef sausage, with creamy burrata cheese	
AFFETTATI MISTI	210	SPAGHETTI ALLA CARBONARA	_115
Italian cold cuts featuring: Prosciutto di Parma, Mortadella, and Salame		Spaghetti pasta tossed in a creamy sauce made with pork bacon, egg, and Pecorino Romano cheese	
BURRATA & PROSCIUTTO Creamy Burrata cheese accompanied by the salty-sweet Prosciutto di Pa	_ 180	RIGATONI ALL'AMATRICIANA	120
Creamy Barrata cheese accompanied by the sany sweet a roseratio and a	ан и и и са	Rigatoni pasta dressed in a robust tomato sauce with pork cheek	•
		RAVIOLI AL PROSCIUTTO	_110
Pizza		Ravioli filled with savory pork, tossed in a luscious butter and sage saudading a touch of richness and aroma	ce,
	9 8	PENNE ASPARAGI E MAIALE	_115
WARGHERITA Classic combination of mozzarella, tomato, and fresh basil	_80	Penne pasta paired with tender pork belly and crisp asparagus, all enveloped in a creamy sauce	
CALABRESE CALABRESE	95		
Spicy Salami, tangy tomato sauce, olives, a kick of spicy extra virgin oliv		Managari Secondi	
Folded pizza filled with mozzarella, beef sausage, eggplants,	105	GALETTO	110
Parmigiano, and tomato sauce		Half baby chicken served with roasted potatoes, grill romaine lettuce,	_ 1 10
QUATTRO FORMAGGI ROSSA	130	and a tangy lemon caper sauce	A A A
Tomato-based topped with mozzarella, piattone, gorgonzola, and Parmi		SCALOPPINA AI FUNGHI E PORCINI Chicken breast cutlet, pan-seared, simmered in a flavorful white wine	_120
PROSCIUTTO CRUDO & BURRATA Sliced Italian Parma ham, arugula, creamy burrata, and sweet cherry to	210 matoes	and porcini mushroom sauce, served alongside creamy mashed potatoe	
QUATTRO STAGIONI	110	BARRAMUNDI PESCE Seared barramundi fillet, delicately cooked over charcoal	_185
Pork bacon, artichokes, mushrooms, black olives, mozzarella, and toma		and drizzled with our Mediterranean sauce	
PEPPERONI Bold beef pepperoni, zesty tomato sauce, and melty mozzarella cheese	_95	SALMONE VELLUTATA DI PESCE E CAVIALE Deligato selmon fillet sovved with a fish veleuté, tennod with covien	_225
DELIZIOSA	95	Delicate salmon fillet served with a fish velouté, topped with caviar, accompanied by sautéed spinach and roasted potatoes	
Savory beef bacon, burst of cherry tomatoes, arugula, and Parmigiano		STINCO D'AGNELLO	_280
Salsiccia & Funghi	110	Slow-cooked Australian lamb shank, immersed in a herb-infused sauce complemented by capers, a green pepper sauce, and creamy mashed po	
Pizza topped with savory beef sausage, tomato sauce, and earthy mushr		PANCETTA DI MAIALE	195
ORTOLANA Grilled zucchini, flavorful eggplant, briny black olives, and tangy tomato	_ 85 o sauce	Crispy roasted pork belly served with berry sauce, sauteed vegetables, and roasted potatoes	
TUTTO FUNGHI	185	Costine di Maiale	185
Creamy white base pizza adorned with a selection of mixed mushrooms and mix melty		Pork Ribs rosemary & fennel rub, roast potato with onion,	_
ASPARAGI & PANCETTA	115	basil and orange salad STINCO DI WAIALE (SUGGESTED FOR 3 PERSON)	400
Tomato sauce, mozzarella, savory pork bacon, asparagus and Parmesan		Slow-cooked pork knuckle served with creamy mashed potato,	
		a hearty beer gravy, and pickled red cabbage Ossobuco	290
Zuppa		Slow-cooked Veal Shank, accompanied by creamy mashed potatoes	_250
		and a gremolada "Parsley garlic Iemon zest"	A1 A1 A
ZUPPA DI POMODORO	80	TAGLIATA DI MANZO PINNACLE 220 gr Scotland Striploin black angus grain fed 200 days steak served v	_ 410 with
Roasted blended tomato soup, topped with a creamy burrata cheese,	_	rocket salad, delicate parmesan flakes, and grilled vegetables	
and a drizzle of aromatic basil oil —available to be enjoyed warm or ch	nilled 75	FILETTO DI WANZO 180 gr Australian beef tenderloin served with roasted potatoes.	_390

Australian Premium op Ribs_ Australian Premium OP Ribs, cooked in the smoky embrace of charcoal Served with sautéed and roasted vegetables including a selection of salts and sauces to complement. The approximate weight per portion is a 1.2 kg

180 gr Australian beef tenderloin served with roasted potatoes, seasonal roasted vegetables, and a delicious green pepper sauce

Indulge in a delightful seafood soup infused with the fragrant of lemon zest

Savory soup made with a medley of wild mushrooms

Zuppa ai funghi_

ZUPPA DI MARE