



THE 'VERDE' COLLECTION

Creative and deeply flavourful dishes that champion seasonal vegetables. This theme proves that meatless dining is rich, inventive, and satisfying.

ANTIPASTI (STARTERS):

VERDURE ALLA SCAPECE | 22

A delicate Parmesan crisp basket, filled with crisp seasonal vegetables prepared in the 'Scapece' style (lightly fried and marinated with vinegar and herbs). Drizzled with a rich balsamic glaze for a perfect sweet-and-sour balance.

FOCACCIA CON CAPRESE | 25

My signature focaccia, slow-proofed for maximum flavor and texture, freshly baked with olive oil and rosemary. Served with a luxurious Caprese featuring creamy Puglian Burrata cheese, sweet vine tomatoes, and fresh basil.

FLAN DI ZUCCHINE | 23

A delicate, baked zucchini flan with a melting heart of creamy smoked Provola cheese. Served with a rich, velvety Champignon mushroom cream sauce. A savory and elegant starter.



PRIMI (FIRST COURSE):

SPAGHETTO AGLIO OLIO E PEPERONCINO | 28

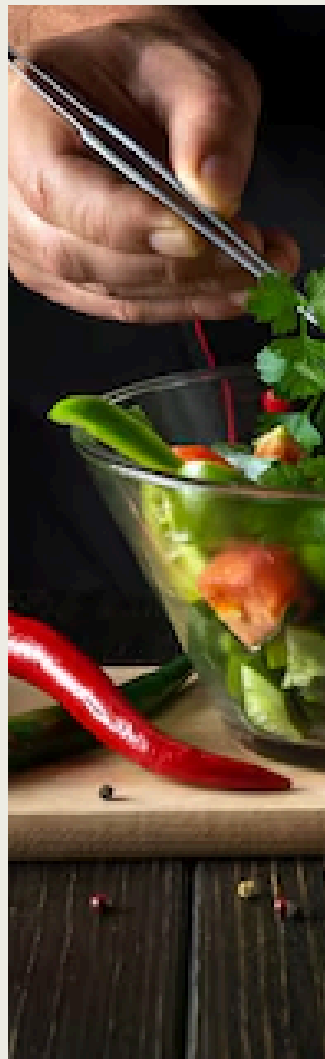
An Italian classic elevated: premium spaghetti perfectly emulsified with high-quality olive oil and a delicate hint of chili. The dish is refined with a smooth, creamy fresh garlic purée and finished tableside with finely grated Parmesan "snow."

PASTA ALLA NORMA | 27

A beloved Sicilian first course featuring pasta tossed in a vibrant sauce of fresh tomatoes and basil. Enriched with tender fried eggplant and finished traditionally with generous shavings of dry, salty ricotta salata.

RISOTTO AL TARTUFO | 35

A luxurious, creamy Carnaroli risotto perfectly prepared, enriched with wild mushrooms and finished with a rich, high-quality truffle emulsion and aged Parmesan. A rich and sophisticated experience.





SECONDI (MAIN COURSE):

PALLOTTE CACIO E OVE | 30

A classic vegetarian specialty from Abruzzo. Soft balls made with fresh bread, aged cheese, and egg, gently simmered in a slow-cooked San Marzano tomato sauce. Served with a smooth accompaniment, such as creamy Parmesan polenta.

MELANZANE ALLA PARMIGIANA | 32

A rich and comforting Italian masterpiece. Layers of tender eggplant, slow-cooked San Marzano tomato sauce, fresh mozzarella, and Parmesan, baked until golden. A quintessential, hearty vegetarian main course.

MINISTRONE DI VERDURE | 28

A hearty and rich Italian classic, slow-simmered with the freshest seasonal vegetables and a flavorful homemade vegetable stock. Served with a generous crust of garlic bread, drizzled with premium olive oil. A comforting and satisfying main course.



DOLCI (DESSERT) OPTIONAL:

THE TIRAMISU' SHOW | 20

Traditional and classic Tiramisú assembled directly at your table by the Chef, with fresh Mascarpone cream and Moka Coffee

PANNACOTTA | 14

A creamy dessert silky-smooth texture, served with a vibrant homemade compote of seasonal wild berries. A light and elegant finale to your meal.

TORTA AL PISTACCHIO | 18

My light and fluffy homemade yogurt cake, topped with a rich, vibrant pistachio glaze and finished with a dusting of delicate vanilla sugar. A fresh and elegant artisanal dessert.