



THE 'TERRA' COLLECTION

Classic Italian Comfort, Made Fresh. This collection focuses on the hearty, classic dishes of Italian tradition (cucina della nonna). I use premium cuts of meat, delivering rich, authentic flavors. Every dish is prepared expressly for your table, guaranteeing maximum freshness and genuine taste.

ANTIPASTI (STARTERS):

ANTIPASTO ALL'ITALIANA | 30

selection of authentic Italian cured meats and cheeses: Aged Prosciutto Crudo, Spicy Salami, and a premium mix of Italian cheeses, paired with fig jam and honey. The platter is uniquely enhanced by a Rustic Savory Pie of my own making with Mortadella and Parmesan.

BRUCHETTA TIME | 25

A curated tasting of three distinct flavors, served on three different types of artisan bread: Grilled Italian Sausage, Fresh Buffalo Mozzarella, and classic Fresh Tomato with Basil. A perfect start to your 'Terra' experience.

CARPACCIO MEAT | 25

A slices of premium beef carpaccio, topped with creamy ricotta cheese, sweet pears, and crunchy walnuts. Finished with fresh arugula and a drizzle of Aged Balsamic Vinegar for a unique, balanced flavor profile.



PRIMI (FIRST COURSE):

TAGLIATELLE ALLA BOLOGNESE | 32

Fresh egg tagliatelle served with the authentic Ragù alla Bolognese. My rich, deep sauce is slow-cooked for a minimum of three hours off-site to perfection, ensuring maximum flavor and tradition. Finished with the finest Parmigiano Reggiano DOP.



TORTELLINI | 28

Fresh, delicate tortellini filled with selected meats, served in a rich cream sauce and generous strips of premium, freshly cut cooked ham. Finished with a dusting of Parmigiano Reggiano.

SPAGHETTI ALLA CARBONARA | 30

The Roman classic, prepared flawlessly. Spaghetti tossed with crispy, slow-rendered Guanciale and Pecorino Romano DOP. The secret lies in my silky-smooth Carbocrema, ensuring a perfect, creamy, and authentic finish.





SECONDI (MAIN COURSE):

POLPETTE DELLA NONNA | 35

soft meatballs prepared with a traditional family recipe, slowly simmered in a rich tomato sauce. Served over a creamy, velvety Parmigiano Reggiano emulsion for an elegant, comforting finish.

INVOLTINI DI POLLO | 36

Tender chicken fillets breaded with Parmesan and parsley, rolled and filled with creamy, smoked Provola cheese. Served atop a velvety sweet potato purée for a unique, rich sweet-and-savory contrast.

AGNELLO CACIO E OVE | 42

gold lamb Sous-Vide cooked to guarantee exceptional succulence and texture. The dish is finished with the signature Cacio e Ovo sauce—a creamy, savory emulsion of Pecorino Romano and egg yolk. A truly luxurious and authentic Abruzzese experience.



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.