

MEAT

RIB EYE STEAK: GRILLED, WITH A TOUCH OF GARLIC, SERVED IN A BALSAMIC VINEGAR REDUCTION, MARSALA AND WHITE WINE. 14oz. ANGUS

\$550.00

FILLET MEDALLIONS: GRILLED, SERVED WITH ROQUEFORT, MUSTARD, BLACK PEPPER AND DUXELLES, IN MARSALA OR WINE SAUCE. 10oz. ANGUS

\$580.00

TUSCANY SCALOPPINI: COOKED WITH MOZZARELLA, FRESH TOMATO AND BASIL IN A BALSAMIC VINEGAR REDUCTION ANGUS

\$370.00

FILET MIGNON MARSALA: GRILLED, SERVED IN A RED WINE AND MARSALA BROWN SAUCE, WITH MUSHROOMS. 12oz. ANGUS

\$580.00

ROMAN SALTIMBOCCA: VEAL SCALOPPINI WITH PROSCIUTTO, SAGE, COOKED WITH WHITE WINE AND FRESH PARSLEY. ANGUS

\$480.00

STUFFED TENDERLOIN SCALOPPINI: FILLED WITH MOZZARELLA AND PROSCIUTTO, SAUTÉED MUSHROOMS, SERVED ON A BALSAMIC VINEGAR REDUCTION, BASIL AND A HINT OF GORGONZOLA CHEESE. ANGUS

\$390.00

LASAGNA: FRESH HOMEMADE PASTA, BECHAMEL, RICOTTA, MOZZARELLA, PARMESAN AND TOMATO MEAT SAUCE, 400g

PASTA: 350g

POMODORO:

TOMATO SAUCE, BASIL, PARSLEY AND GARLIC

ARRABIATA:

SPICY TOMATO SAUCE, BASIL, PARSLEY AND GARLIC

SPRING:

FRESH PASTA WITH SAUTEED VEGETABLES

PUTTANESCA:

TOMATO SAUCE, CAPERS, OLIVES AND ANCHOVIES

SORRENTINA:

TOMATO SAUCE AND MOZZARELLA GRATIN

ALFREDO:

CREAMY SAUCE WITH PARMESAN CHEESE

PESTO:

FRESH BASIL, PARMESAN CHEESE, GARLIC, OLIVE OIL Y PINUTS.

AMATRICIANA:

TOMATO SAUCE, BACON AND KALAMATA OLIVES

PIZZAIOLA:

TOMATO SAUCE, CAPERS AND KALAMATA OLIVES

CARBONARA:

BACON, EGG, CREAM AND PARMESAN

VODKA:

BACON, GARLIC, CREAM, WITH A HINT OF TOMATO AND VODKA

ROSE:

CREAMY SAUCE, WITH A HINT OF TOMATO

CHEESES SAUCE:

CREAMY SAUCE WITH PARMESAN, MOZZARELLA, ACIAGO AND FONTINA

HOUSE:

CHEESES SAUCE WITH A HINT OF OUR POMODORO SAUCE

\$220.00