

## Crudi

RAW

### Tartare di manzo con tartufo nero 115

Hand-chopped beef tenderloin served with potato chips, homemade mustard and black truffles

### Carpaccio di salmone 95

Salmon carpaccio served with avocado sauce and micro leaves

### Tartare di tonno rosso 95

Yellowfin tuna tartare with eggplant caviar, served with colatura sauce

## Zuppe

SOUPS

### Cacciucco alla livornese 110

Traditional seafood soup with seabass, mussels, clams, prawns, langoustine, squid, lobster bisque, garlic, served with bread croutons

### Zuppa di zucca, funghi e farro 65

Pumpkin soup with mushroom and kale

## Insalate

SALADS

### Insalata di pomodori e patate 65

Tomato selection, onions and potato mousseline

### Funghi portobello alla griglia 75

Grilled portobello mushrooms, eggplant and courgettes marinated in balsamic vinegar, laid on an arugula salad with bocconcini di mozzarella

### Insalata di carciofi e gamberi 90

Artichoke hearts, butterfly prawns, avocado, pistachio nuts, parmesan cheese served with Italian dressing

## Antipasti

STARTERS

### Bruschetta con stracciatella di bufala 65

Bruschetta with stracciatella di bufala cheese, cherry tomatoes and fresh basil

### Fritto misto 70

A medley of fried calamari, prawns, purple potatoes and zucchini served with chili jam and citrus mayonnaise

### Arancini 50

Fried risotto spheres coated with bread crumbs and filled with mozzarella cheese

### Burrata e datterini 80

Burrata served with Italian tomato selection

### Vitello tonnato 122

Slices of aromatic veal served in a rich creamy tuna

### Bresaola 95

Homemade beef bresaola served with pecorino cheese and pine nuts

### Carpaccio Agrodolce 58

Beetroot and zucchini carpaccio with caramelized walnuts, ricotta cheese, green apple and rocket leaves

### Granchio 90

Fresh crab with marinated avocado in a creamy cheese sauce

### Gambero rosso alla griglia 125

Grilled red prawns served with Cerignola olives tapenade and fresh basil

### Polpo alla griglia 125

Grilled octopus served with mashed artichoke and red pepper sauce

## Pasta e Risotto

PASTA AND RISOTTO

### Classici Fatti in Casa

HOMEMADE CLASSICS

### Spaghetti aglio e olio e gamberi 115

Spaghetti with prawns, extra virgin olive oil, parsley and chilli

### Penne all'arrabbiata 95

Penne with tomato sauce, chili flakes, olive oil and parmesan cheese

### Linguine alle vongole 120

Linguine with fresh clams sautéed with white wine, garlic and parsley

### Le Specialita

SPECIAL PASTA

### Tagliolini al tartufo nero 130

Tagliolini with parmesan cheese cream and shaved black truffle

### Spaghetti al nero con astice 145

Freshly made squid ink spaghetti with fresh lobster and tomato sauce

### Pasta Ripiena

FILLED PASTA

### Cannelloni alla bolognese 105

Cannelloni tubes filled with braised meat and tomato sauce, topped with a parmesan cheese crust

### Ravioli ricotta e spinaci 95

Homemade ravioli filled with spinach and ricotta cheese served with a tomato coulis

### Cappellacci funghi e porri 110

Cappellacci stuffed with porcini, trumpet mushrooms, baby leeks and truffle cream

### Risotto e Gnocchi

RISOTTO & GNOCCHI

### Risotto ai funghi 110

Risotto with wild mushrooms and a parmesan cheese tuile

### Risotto al basilico e burrata 105

Basil pesto risotto with green asparagus and burrata cheese

### Gnocchi di patate ai gamberi 125

Potato gnocchi with pesto cream and tiger prawns

## PIZZA

PIZZA

### Amira's margherita 105

Tomato sauce, topped with mozzarella cheese, fresh basil and olive oil  
Add burrata cheese 50

### Pizza al tartufo 125

Pizza dough topped with creamy sauce and shaved fresh truffle

### Pizza bresaola 115

Mozzarella cheese, topped with bresaola, rocket leaves, sundried tomatoes and parmesan cheese

### Pizza diavola 115

Tomato sauce, topped with mozzarella cheese, spicy salami, fresh basil and parmesan cheese

### Pizza quattro formaggi 110

Melted mozzarella, gorgonzola, parmesan and goat cheese

### Pizza ortolana 110

Tomato sauce, topped with mozzarella cheese, grilled zucchini, eggplants and peppers, sprinkled with pesto sauce

# Pesci e Carni

FISH, CHICKEN & MEAT

<b>Orata alla griglia</b>	<b>135</b>
Grilled seabream served with red lentils and artichoke pepper sauce	
<b>Capesante</b>	<b>185</b>
Sea scallops served with wild mushrooms, asparagus, truffle brown butter, balsamic vinegar and parmesan cheese	
<b>Gambero reale</b>	<b>210</b>
Grilled king prawns with fennel confit and saffron cream sauce	

<b>Pollo alla fiorentina</b>	<b>105</b>
Tender pan-fried chicken served with a garlic spinach white wine cream sauce	
<b>Piccata di pollo</b>	<b>105</b>
White chicken medallion softened with a caper lemon sauce	
<b>Costolette di agnello alla griglia</b>	<b>205</b>
Grilled lamb chops served with marinated cherry tomatoes and padron peppers	
<b>Agnello al mirto</b>	<b>135</b>
Slow-cooked lamb loin served with fennel variation, candied orange and lamb juice	

<b>Ossobuco</b>	<b>160</b>
Veal shank braised in a rich stock of white wine and tomatoes, garnished with a zesty italian gremolata	
<b>Scaloppine di vitello</b>	<b>145</b>
Pan-fried veal scallopini with lemon caper sauce	
<b>Filetto di manzo</b>	<b>250</b>
Angus beef fillet with mashed potatoes and broccolini, served with Marsala gravy sauce	

## Da Condividere

TO SHARE

<b>Bistecca alla fiorentina</b>	<b>590</b>
Grilled T-bone steak flavored with fresh rosemary, served with broccolini and roasted young potatoes	
<b>Costolette di vitello alla griglia</b>	<b>390</b>
Grilled veal chop with herb crust, served with broccolini and roasted young potatoes	
<b>Branzino al sale</b>	<b>310</b>
Salt baked seabass, served with broccolini, young potatoes and lemon butter sauce	
<b>Sogliola</b>	<b>400</b>
Pan-fried dover sole fish with Mediterranean pesto, grilled asparagus and lemon essence	

## Angolo dei Bambini

KIDS CORNER

<b>Penne al pomodoro</b>	<b>50</b>
<b>Spaghetti alla bolognese</b>	<b>60</b>
<b>Pizza margherita</b>	<b>60</b>
<b>Popcorn di pollo</b>	<b>50</b>

## Bevande Calde

HOT DRINKS

<b>Caffè Espresso</b>	<b>21</b>
<b>Caffè Doppio</b>	<b>23</b>
<b>Caffè Macchiato</b>	<b>28</b>
<b>Cappuccino</b>	<b>28</b>
<b>Caffè Con Panna</b>	<b>28</b>
<b>Caffè Americano</b>	<b>23</b>
<b>Caffè Mocha</b>	<b>32</b>
<b>Hot Chocolate</b>	<b>32</b>
<b>Tea (ask for selection)</b>	<b>25</b>

## Contorni

SIDE DISHES

<b>Broccolini e spinaci</b>	<b>45</b>
Tenderstem broccolini with spinach, pine nuts and red chilli	
<b>Patate fritte al tartufo</b>	<b>65</b>
Triple cooked french fries, grated parmesan cheese, black truffle	
<b>Asparagi alla Caprese</b>	<b>50</b>
Roasted asparagus, mozzarella and cherry tomato	
<b>Funghi misti in padella</b>	<b>50</b>
Sautéed mixed mushrooms, onion, parsley	
<b>Patate novelle con pesto</b>	<b>45</b>
Baby potato with Parmesan pesto	
<b>Carote arrosto</b>	<b>40</b>
Oven roasted carrots with goat cheese and balsamic vinegar	
<b>Patate fritte</b>	<b>40</b>
Triple cooked french fries, rosemary salt	

## Bevande

COLD DRINKS

<b>Soft Drink</b>	<b>18</b>
<b>Tonic</b>	<b>25</b>
<b>Soda</b>	<b>25</b>
<b>Ginger Beer, Ginger Ale</b>	<b>25</b>
<b>Bigtom Spiced Tomato</b>	<b>25</b>
<b>Fresh Juice</b>	<b>20</b>
<b>San Pellegrino 750ml</b>	<b>32</b>
<b>San Pellegrino 250ml</b>	<b>16</b>
<b>Acqua Panna 750ml</b>	<b>32</b>
<b>Acqua Panna 250ml</b>	<b>16</b>

## Dolci

DESSERT

<b>Tiramisu</b>	<b>60</b>
Coffee parfait, mascarpone foam and cocoa	
<b>Tortino fondente alla nocciola</b>	<b>60</b>
Dark chocolate fondant and Piedmont hazelnuts served with black pepper ice cream	
<b>You are a Baba’</b>	<b>55</b>
Baba, limoncello and aromatic herbs served with Sorrento lemon ice cream and vanilla cream	
<b>Crostata di mele con gelato alla vaniglia</b>	<b>55</b>
Warm apple tart served with vanilla ice cream and raspberry sauce	
<b>Crostata con crema al limone di Amalfi</b>	<b>55</b>
Caramelized Amalfi lemon tart with soft meringue and served with raspberry sorbet	
<b>Crème brulée al cioccolato</b>	<b>55</b>
Crème brulée topped with espresso mascarpone	
<b>Cannoli con crema al limone e pistacchi tostati caramellati</b>	<b>55</b>
Tube-shaped fried pastry dough filled with lemon cream, caramelized roasted pistachio nuts and served with orange sorbet	
<b>Torta ricotta e kumquat</b>	<b>55</b>
Ricotta cheesecake with kumquat marmalade on a butter biscuit base	
<b>Affogato</b>	<b>55</b>
Espresso & vanilla gelato	

benvenuti  
da isabella