

## ANTIPASTI

<b>Insalata di Spinaci, pere, (V) (N) ✎</b> <b>noci caramellate e gorgonzola</b> <i>Spinach salad, pear, candied walnuts, goji berries, red onion, gorgonzola cheese and lemon dressing</i>	<b>60</b>
<b>Burrata con pomodorini rossi e gialli</b> <i>Burrata with cherry tomato salad, red onion, home-made basil oil and crispy bread</i>	<b>110</b>
<b>Tartara di tonno e avocado</b> <i>Tuna tartare with avocado, light chili oil and squid ink tuille</i>	<b>80</b>
<b>Polpo grigliato con patate e fagiolini (N)</b> <i>Chargrilled octopus with basil pesto, baby potato, green beans, cherry tomatoes and taggiasca black olives</i>	<b>85</b>
<b>Vitello tonnato alla maniera tradizionale (A) ✎</b> <i>Thin slices of veal with tuna and capers mayonnaise</i>	<b>88</b>
<b>Carpaccio di manzo (N) ✎</b> <i>Beef carpaccio, truffle oil, goat cheese mousse, toasted hazelnut and rocket salad</i>	<b>95</b>

## ITALIAN COLD CUTS (P)

<b>Bruschetta Aglio e Olio Speck alto-tesino e Taleggio</b> <i>Speck Air cured Pork and Taleggio Cheese with Garlic Bread</i>	<b>85</b>
<b>Selezione di affettati serviti con sott'aceti di nostra produzione</b> <i>Selection of cold cuts served with Italian preserved home-made pickles</i> Prosciutto di parma 18 mesi Salame di felino   Lardo valdostano marinato a secco   Mortadella con pistacchi   Ventricina abruzzese Porchetta fatta in casa   Sopressa veneta con aglio   'Nduja calabra	<b>140</b>

## ZUPPE

<b>Minestrone di verdure profumato al pesto (V) (N) ✎</b> <i>Traditional Italian vegetables and pasta soup flavoured with pesto</i>	<b>50</b>
<b>Zuppa di pesce con pescato del giorno (A)</b> <i>Traditional seafood soup with the catch of the day with garlic toasted bread</i>	<b>98</b>

✎ Dine Around-Travelers Choice

Vegetarian (V) | Nuts (N) | Pork (P) | Alcohol (A)

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## PRIMI PIATTI

<b>Spaghettoni integrali all'aglio, olio e peperoncino, (V) ✦</b> <b>datterini e semi di goji</b> <i>Whole wheat spaghettoni with olive oil, garlic, chilli, datterini tomatoes and goji berries</i>	<b>65</b>
<b>Maccheroni alla Norma (V) ✦</b> <i>Home-made Pasta in norma style with eggplant, tomato sauce and Slow Cooked ricottina cheese with Fresh Basil</i>	<b>70</b>
<b>Spaghetti alla carbonara (P) ✦</b> <i>Spaghetti pasta with carbonara sauce</i>	<b>76</b>
<b>Bucatini all'amatriciana (P) ✦</b> <i>Bucatini pasta with smoked pork guanciale, light spicy tomato sauce and roman pecorino cheese</i>	<b>76</b>
<b>Lasagna al ragu' ✦</b> <i>Baked meat lasagna</i>	<b>76</b>
<b>Tortelloni di burrata, pomodoro e polvere d'olive (V) (N)</b> <i>Home-made red tortelloni, filled with creamy burrata cheese, fresh tomato sauce, black olive powder, pine seed and home-made parsley oil</i>	<b>85</b>
<b>Ravioli di manzo con funghi misti</b> <i>Home-made braised beef ravioli and wild mixed mushroom</i>	<b>85</b>
<b>Fettuccine al rosmarino con agnello brasato, crema di parmigiano e funghi</b> <i>Rosemary fettuccine with slow braised lamb, parmesan cream and wild mushrooms</i>	<b>115</b>
<b>Risotto Ossobuco (A)</b> <i>Saffron Carnaroli rice with braised veal ossobuco and gremolada</i>	<b>120</b>

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## PRIMI PIATTI


<b>Spaghetti alle vongole veraci (A)</b> <i>Spaghetti with fresh clams in white wine sauce</i>	<b>110</b>
<b>Spaghetti cacio e pepe e gamberi</b> <i>Spaghetti with traditional roman pecorino cheese and black pepper sauce with prawns</i>	<b>110</b>
<b>Spaghettoni all'aragosta con pistacchio (N) (A)</b> <i>Home-made spaghettoni with fresh rock lobster, light tomato sauce and pistachios</i>	<b>145</b>
<b>Linguine allo scoglio alla mediterranea (A)</b> <i>Traditional South Italian linguine with shellfish and cherry tomatoes</i>	<b>145</b>
<b>Risotto con granchio aromatizzato (A)</b> <b>al limone e polvere di cipolla rossa di Tropea</b> <i>Carnaroli rice with Alaskan king crab with lemon scent and tropea onion powder</i>	<b>145</b>

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## PRIMI A BASE DI INGREDIENTI SENZA GLUTINE

### **Gluten free penne or spaghetti pasta with your choice of sauce (P)**

*Pomodoro, pesto, aglio, olio e peperoncino, arrabiata, amatriciana*

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## MAIN COURSE

**Tagliata di filetto di manzo alla valdarnese,  
patate saltate e rucola** **235**  
*Valdarnese style beef fillet tagliata with sautéed potatoes  
and rocket leaves*

**Cotoletta di vitello alla Milanese** **240**  
*Italian breaded veal Top side,  
Mix salad and cherry tomatoes Potatoes Fries*


## DALLA GRIGLIA

**Pollo grigliato con patate arrosto e  
Insalata Mista** **165**   
*Grilled Half Corn feed chicken with roasted potato and Mix Salad*

**Costolette D'agnello Con Polenta Grigliata,  
Spinaci Saltati E Salsa Al Peperone Arrostito** **220**  
*Lamb chops with herbs Grilled polenta, sautéed spinach  
and roasted pepper sauce*

**Filetto di Manzo Black Angus US** **235**  
*Grilled Black Angus Tenderloin Gr 220, with Sautéed mushroom,  
Roasted Potatoes*

**Bistecca alla Fiorentina Black Angus US Ca. (1Kg)** **490**  
*Grilled Black Angus T- bone steak 1 Kg (for 2 persons)  
With Caponata Roasted Potatoes Sauteed Spinach*

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## MAIN COURSE

**Orata In Crosta Di Sale, Insalata Mista (1 Kg.)** 415  
*Sea bream in salt crust, mixed salad 1 Kg (for 2 persons)*

## DALLA GRIGLIA

**Filetto di branzino grigliato**  220  
**con verdure e salsa vierge**  
*Grilled sea bass fillet with mixed seasonal vegetables,  
With Parsley, Garlic, Rosemary Lemon Juice Olive oil*

**Grigliata Di Mare** 290  
*Grilled mixed seafood, mixed season vegetables  
With Parsley, Garlic, Rosemary Lemon Juice Olive oil*

## SIDE DISH

**Funghi Trifolati** 28  
*Sautéed mushroom*


**Verdure grigliate** 28  
*Mix grilled vegetable*

**Patate al forno** 28  
*Rosted potato*

**Spinaci saltati in padella** 28  
*Stir-fried spinach*

**Patatine fritte** 28  
*French fries*

**Polenta Grigliata con pecorino** 28  
*Grilled Polenta  
with Pecorino cheese and Arrabiata sauce*

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# PIZZA

<b>Bianca (V) ✦</b>	<b>50</b>
<i>White pizza with mozzarella, virgin olive oil and basil</i>	
<b>Margherita (V) ✦</b>	<b>58</b>
<i>Tomatoes, mozzarella and basil</i>	
<b>Vegetariana (V) ✦</b>	<b>60</b>
<i>Tomatoes, mozzarella, oregano and mixed grilled vegetables</i>	
<b>Alla capricciosa (V) ✦</b>	<b>75</b>
<i>Tomatoes, mozzarella, olives, mushrooms and artichokes</i>	
<b>Ai funghi misti (V) ✦</b>	<b>78</b>
<i>Tomatoes, mozzarella and sautéed mixed wild mushroom</i>	
<b>Ai quattro formaggi (V)</b>	<b>78</b>
<i>Tomatoes, basil and four kinds of cheese</i>	
<b>Quattro stagioni (P)</b>	<b>82</b>
<i>Tomatoes, mozzarella, oregano, artichokes, black olives, cooked ham and mushrooms</i>	
<b>Pizza alla caprese (V)</b>	<b>98</b>
<i>Mozzarella, rocket leaves, cherry tomatoes, buffalo mozzarella and basil</i>	
<b>Pizza Bianca Speck e Gorgonzola (P)</b>	<b>85</b>
<i>Mozzarella, Speck and Gorgonzola cheese</i>	

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## PIZZA

<b>Ai frutti di mare</b>	<b>80</b>
<i>Tomatoes, mozzarella and mixed seafood</i>	
<b>Al tonno e cipolla</b>	<b>82</b>
<i>Tomatoes, mozzarella, tuna fish in oil, oregano and sliced onions</i>	
<b>Gamberi e Rucola</b> 🌿	<b>80</b>
<i>Tomatoes, mozzarella, oregano with marinated prawns and rocket leaves</i>	
<b>Con porchetta fatta in casa, patate saltate e rosmarino (P)</b>	<b>80</b>
<i>Tomatoes, mozzarella, thin slices of home-roasted pork leg, fresh tomatoes and rosemary potatoes</i>	
<b>Al Prosciutto di Parma (P)</b>	<b>89</b>
<i>Tomatoes, mozzarella, oregano, parma ham and parmesan cheese</i>	
<b>Alla diavola (P)</b>	<b>85</b>
<i>Tomatoes, mozzarella, basil and spicy pork salami</i>	
<b>Calzone con formaggi misti prosciutto Cotto (P)</b>	<b>82</b>
<i>Calzone pizza with Cooked Ham, mozzarella, mixed cheese</i>	
<b>Extra toppings</b>	
<b>Buffalo mozzarella 130 grams</b>	<b>53</b>

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# DESSERT

## DOLCI

<b>Fondente al cioccolato con gelato all'Amaretto</b>	<b>50</b>
<i>Dark chocolate fondant with amaretto ice cream</i>	
<b>Tiramisu</b> ✈	<b>44</b>
<i>Casa mia's famous tiramisu</i>	
<b>Apple Strudel Alto Atesino con Gelato alla Vaniglia</b> ✈	<b>35</b>
<i>Apple Strudel with Vanilla ice cream</i>	
<b>Panna Cotta con Fragole</b> ✈	<b>30</b>
<i>Strawberry Panna Cotta</i>	

## COPPE DI GELATO

<b>Tartufo di gelato alla crema e nocciola, cuore al rum e panna (A) (N)</b>	<b>38</b>
<i>Vanilla, hazelnut ice cream truffle with rum and whipped cream</i>	
<b>Spaghetti di gelato, salsa di fragole, cioccolato bianco e menta</b>	<b>38</b>
<i>Vanilla ice cream spaghetti, strawberry sauce, white chocolate and mint leaves</i>	

## SELEZIONE DI GELATI FATTI IN CASA

<b>Home Made Ice Cream</b> ✈	<b>22</b>
<i>Selection of home-made ice cream Lemon I Strawberry I Pistacchio (N) I Hazelnut (N) I Vaniglia Dark chocolate I Amaretto (N)</i>	

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