

RESTAURANT, MUSIC, ART, CULTURE, EVENTS

"No man can be wise on an empty stomach" (G. Heliot)

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RESTAURANT, MUSIC, ART, CULTURE, EVENTS

STARTERS

"Salotto"

Bruschetta - mozzarella sticks with cherry tomato – clams - eggplant parmesan style **25**

Mixed bruschetta

4 Bruschettas: tomato, garlic, mozzarella, olive oil - eggplant and prosciutto - caramelized onion and stracciatella cheese - butter and salmon

Crostone "Toscano"

2 Tuscan Crostones: tomato, Italian Parma ham, mozzarella, basil 10

Focaccias

4 Focaccias: tomato, mozzarella, lettuce, tomato, Italian prosciutto – sweet provolone, artichoke cream, mortadella 18

Tomato and mozzarella casserole

Tomato soup, mozzarella, basil, olive oil

15

Eggplant Parmesan Style

Eggplant, tomato sauce, parmesan, mozzarella, basil

15

Burrata, prosciutto and tomato

250 gr burrata, San Daniele Italian ham, cherry tomatoes **25**

Burrata fantasy

250 gr burrata, Italian ham on pear carpaccio

25

Charcuteries

Charcuteries and cheeses, jam, honey **25**

Seafood clams

Clams with garlic, parsley, olive oil

15

Mariscos mix

Octopus, shrimp, clams, mussels, squid, olive oil



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SALADS

Salotto

(arugula, cherry tomatoes, dried tomatoes, parmesan cheese, olive oil) **20**

Caprese

(mozzarella, tomato, basil, olive oil)

15

Siciliana

(tuna fish, lettuce, cherry tomato, black olives,red onion, olive oil)

16

Caesar with chicken

(romaine lettuce, parmesan cheese, chicken, Caesar sauce, olive oil)

16

Caesar with shrimp

(romaine lettuce, parmesan cheese, shrimp, Caesar sauce, olive oil) **22**



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PASTA

Pasta choice:

home made (ravioli and gnocchi), durum wheat (spaghetti, penne, paccheri, fettuccine, farfalle), wholemeal (spaghetti, penne), gluten-free (fusilli, penne)

Pasta al filetto de tomat

(Pasta with fresh tomatoes)

15

Gnocchi "Sorrentina"

Gnocchi with tomato sauce, mozzarella, basil

20

Pasta in bolognese sauce

Pasta with bolognese sauce (celery, onion, carrot, minced beef meat, tomato sauce, parmesan cheese, olive oil) 20

Pasta "Pizzaiola"

Pasta with fresh tomatoes and pices beef filet

25

Lasagna

Lasagna, minced beef meat, tomato, basil, olive oil, bechamel

18

Pasta "Puttanesca"

Pasta with tomato sauce, anchovies, capers, olives, parsley, chily pepper, olive oil **20**

Pasta "Amatriciana"

Pasta con, tomato sauce, pork chick, olive oil and chily pepper

22

Pasta "Carbonara"

Pasta with eggs, parmesan cheese, pecorino cheese, pork chick **22**

Spaghetti with pesto sauce

Pasta with pesto sauce (almonds, garlic, basil, pecorino cheese, parmesan chees, olive oil)
20

Fettuccine with Pistacho sauce

Pasta in pistacho pesto sauce and ricotta cheese



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Pasta with zucchini and prawns

Pasta with cherry tomato, zucchini, prawns, parsley, garlic, olive oil

Pasta "Scoglio"

Pasta with cherry tomato, clams, shrimp, mussels, squid, garlic, parsley 25

Pasta with salmon and cream

Pasta with salmon and milk cream

25

Pasta "Profumo di mare"

Pasta, sea bass, tomate cherry, parsley, garlic, olive oil 30

Ravioli with fresh Tuscan truffle

Mozzarella ravioli with fresh Italian truffle

35



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RISOTTOS

Risotto zucchini

Risotto with zucchini, onion, Parmesan cheese, olive oil **20**

Risotto 4 Formaggi

Risotto with 4 Italian cheeses and sautéed with butter **20**

Risotto frutti di mare

Risotto with mixed seafood, garlic, pepper, tomato, touch of white wine **25**

Chef Jefferson's Rice

Risotto with beef fillet, chicken, shrimp, vegetables, soy sauce **25**

Risotto ai funghi

Risotto with mushrooms, onion, parsley, Parmesan cheese **25**

Risotto Porcini e tartufo

Risotto with champignon mushrooms, porcini mushrooms, fresh Tuscan truffle **35**



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MEAT & CHICKEN

Beef fillet with three peppers

(Fillet Mignon with 3 pepper sauce)

25

Beef fillet with Tuscan wine

(fillet Mignon with a reduction of red Tuscan wine)

25

Rucola Beef fillet

(fillet mignon with rocket salad, cherry tomatoes, Grana cheese)

30

Tartufo Fillet

(fillet mignon with mushrooms and fresh Tuscan truffle)

35

Pollo al limone

(chicken breat with fresh lemon cream and backed vegetables)

20

Pollo in Salsa di Gamberi

(chicken breast, mushrooms and shrimp sauce)

30

FISH

"Salotto" Salmon

(quinoa, fresh vegetables, grilled salmon, red bell pepper cream, olive oil)

25

Salmon in sesame crust

(salmon, sesame, olive oil)

25

Your choice prawns

(prawns, parsley, olive oil, with lettuce)

25

Mediterranean Sea bass

(sea bass fillet, fresh tomatoes, oregano, olive oil and backed vegetables)

35

Seas Bass in seafood sauce

(sea bass fillet, seafood, pink sauce, garlic, parsley, olive oil)

35

Octopus "Luciana" style

(octopus, black olives, tomato sauce, capers, olive oil)

35



RESTAURANT, MUSIC, ART, CULTURE, EVENTS

DESSERT

Homemade panna cotta

(with chocolate, Maracuya, strawberries)

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Homemade ice cream

9

"Affogato" ice cream with coffee'

10

Chocolate volcano with ice cream

10

Homemade Tiramisù

10

Lemon cheesecake

10

Raspberry cheesecake

10

Chocolate truffon

10

Gluten free dessert

10