

ACQUA

ANTIPASTI

Focaccia con mozzarella di bufala, pomodori essiccati e prosciutto crudo
Focaccia with buffalo mozzarella, marinated tomatoes and raw ham
18.00 / 15.00 (without raw ham)

Piadina di legumi con stracotto di maiale e asparagi verdi con chutney di cipolla rossa
Legume-based flatbread with pulled pork, green asparagus and red onion chutney
17.00 / 15.00 (without pulled pork)

Bresaola di pesce spada al pepe rosa con insalata di asparagi verdi, avocado e caviale di olivello spinoso
Swordfish bresaola with pink pepper, served with green asparagus salad, avocado and sea buckthorn caviar
18.00

Polpette di melanzane alla parmigiana
Eggplant balls with tomato sauce and Grana Padano
16.00

**Antipasti „al vassoio“ 23.00 / person
(for 6 or more people)**

PRIMI

Fresh pasta, homemade with egg and durum wheat flour

Cannelloni di carne con salsa di funghi e scamorza
Oven-baked cannelloni with meat filling, served with mushroom sauce and Scamorza
Starter 20.00 / Main course 26.00

Gnocchi agli spinaci con gamberi, pomodorini e stracciatella
Spinach and potato gnocchi with prawns, cherry tomatoes and stracciatella
Starter 21.00 / Main course 27.00
Starter 16.00 / Main course 22.00 (without prawns)

Grano saraceno risottato con carciofi, piselli, fave e taccole
Buckwheat risotto with artichokes, peas, fave beans and snap peas
Starter 18.00 / Main course 24.00

Primi starter „al vassoio“ 29.00 / person
**Primi main course „al vassoio“ 35.00 / person
(for 6 or more people)**

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SECONDI

Salsiccia grigliata con purea di patate al timo e puntarelle all'aceto balsamico
Grilled salsiccia with thyme mashed potatoes and puntarelle in balsamic vinegar
42.00

Saltimbocca alla romana con purea di patate al timo e verdure miste
Veal saltimbocca alla Romana with thyme mashed potatoes and mixed vegetables
46.00

Polpo in galera e patate con crostini di pane al timo e puntarelle all'aceto balsamico
Octopus in tomato sauce with potatoes, served with puntarelle in balsamic vinegar and thyme croutons
48.00

Asparagi bianchi alla veneta con scaglie di montasio e patate a spicchio
White asparagus with chopped egg, hollandaise foam and Montasio shavings, served with potato wedges
40.00

**Bistecca alla fiorentina (1 kg)
grigliata con patate, verdure e insalata**
Grilled T-bone steak with potatoes, vegetables and salad
160.00 (for 2 people)

We generally recommend and serve the Bistecca rare. Other levels of doneness are available upon explicit request. However, please note that we cannot guarantee the tenderness of the meat in such cases.

ACQUA CLASSICI

Testina di vitello bollita alle verdure con chutney di cipolla
Boiled veal head with steamed vegetables and onion chutney
Starter 16.00 / Main course 26.00
(Main course: with potatoes as side dish)

Trippa alla fiorentina con bruschette
Tripe in tomato sauce with bruschette
Starter 16.00 / Main course 26.00
(Main course: with potatoes as side dish)

Scialatielli al ragù napoletano e la sua carne con patate e puntarelle all'aceto balsamico
Scialatielli with Neapolitan Ragù, served on three plates:
Pasta with tomato sauce, accompanied by the meats braised in it - pork rib, salsiccia, braising beef, beef meatball and beef roulade - as well as potatoes and catalogna in balsamic vinegar
Main course 49.00

Scialatielli al ragù bolognese originale
Scialatielli with original Bolognese made with beef, veal, and pork, cooked in milk and finished with tomatoes
Starter 19.00 / Main course 25.00

Filetto di manzo al vino rosso con patate a spicchio e verdure miste
Beef fillet with red wine sauce, served with potato wedges and mixed vegetables
54.00

ACQUA

DOLCI DELL'ACQUA

Panna cotta alle fragole fresche, sambuco e pistacchio

Panna cotta with fresh strawberries in elderflower marinade and pistachios

10.00

Zabaione Gourmand

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14.00

Cheesecake al Campari e rabarbaro

Campari cheesecake with rhubarb compote

12.00

Sgroppino

Lemon sorbet cocktail

15.00

Gelato fatto in casa

Homemade ice cream

4.00 / scoop

Ice cream: Vanilla, chocolate, hazelnut, pistachio, tiramisu

Sorbet: Raspberry, lemon

SPUMONI

Handmade ice cream from Puglia! Vegan, lactose- and gluten-free

Pizzika

Chocolate sorbet with chilli chutney

12.00

Limone e zenzero

Lemon sorbet with ginger

12.00

Pistacchio e nocciola

Pistachio and hazelnut ice cream with peanuts

12.00

Marzapane e caffè

Marzipan ice cream with a coffee-chocolate core

12.00

Cuore nero

Olive ice cream with rum-chocolate

12.00

Fichi e cupeta

Fig ice cream with almonds

12.00

Tre Mori

Chocolate ice cream with hazelnuts

12.00