

ANTIPASTI

Carpaccio di Manzo, tagliata a mano, con rucola, parmigiano reggiano e un olio di oliva al limone (Veneto) 12 Euro
Hand sliced fillet of beef with fresh rocket , parmigiano reggiano and a lemon infused olive oil

Insalata Caprese (Campania) Euro 10 (v)
A salad of Mozzarella di Bufala Campana , sliced vine tomatoes, mixed salad leaves and basil oil

Insalata di prosciutto crudo, melone e rucola con vinaigrette di porta (Alloro) 10 euro
Salad of prosciutto crudo, melon and rocket with a port vinaigrette

PRIMI PIATTI

Tagliolini Latini all arrabiata con gamberetti (Alloro) 12 Euro
Tagliolini with a spicy tomato sauce and tiger prawns

Rigatoni Latini al ragu bianco (Toscana) 10 Euro
Rigatoni with a slow cooked ragu of pork, veal, sage, cream and white wine

Spaghetti Latini al pesto rosso (Liguria) 9 Euro (v)
Spaghetti with a sun dried tomato, basil, pinenut, garlic, olive oil and parmesan cheese sauce

(Supplement van € 4 als een hoofdgerecht)



SECONDO PIATTI

Pesce fresco suggerimento (Alloro) 17 Euro
The weekly fresh fish suggestion

Parmigiana Di Melanzane (Campania) (V) 14 Euro
Layered aubergines baked in a sauce of tomatoes, parmesan, mozzarella and basil

***Tagliata di manzo con rucola, parmigiano reggiano e aceto balsamico
invecchiato (Toscana) 18 Euro***
***Limousin rib eye steak char grilled and sliced, topped with rocket and shavings of
parmesan cheese and aged balsamic vinegar***

Scaloppine di vitello alla Parmigiana (Emilia-Romagna) 17 Euro
***Pan fried veal escalope, breaded, topped with a spicy tomato sauce, parmesan cheese and
buffalo mozzarella***

Cotoletta di maiale al spinaci e cannellini(Toscana) 16 Euro
***Char grilled pork chop marinated in olive oil, lemon juice, garlic and rosemary with spinach
and cannellini beans***

(All main courses served with rosemary and olive oil roast potatoes)

DOLCI

Tiramisu della casa 7 Euro
Classic layered dessert of sponge fingers, coffee, amaretto and mascarpone cream

Vaniglia panna cotta con salsa di frutta estiva 6 Euro
vanillia panna cotta with sauce of summer fruits

Selezione di formaggi 7 Euro
A selection of fantastic regional Italian cheeses

Vin santo e cantucci 8 Euro
A glass of sweet Italian wine with homemade almond biscuits