

Simply  
Italian

# ZUPPE, ANTIPASTI E INSALATE

## SOUP, STARTERS AND SALAD

<b>ZUPPA DEL GIORNO</b> Soup of the Day	56	<b>CAESAR SALAD CLASSICA</b> Classic Caesar Salad	61
<b>BRUSCHETTA CLASSICA</b> Classic Bruschetta with Cherry Tomato, Mozzarella Cheese, Olives and Basil	61	<b>INSALATA CONA AVOCADO</b> Avocado Salad, Smoked Salmon, Cherry Tomato, Lettuce, Fennel, Croutons and Honey Vinaigrette	67
<b>VITELLO TONNATO</b> Veal Fillet, Rocket, Parmesan, Caper Berries and Tuna Sauce	84	<b>INSALATA DI QUINOA</b> Quinoa Salad with Baby Vegetables, and Sherry Vinegar Dressing	61
<b>TARTARE DI MANZO</b> Beef Tartare, Salsa Verde, Parmesan and Croutons	78	<b>KALE SALAD (V)</b> Kale Salad with Lemon, Grated Parmesan Serrano Chili and Mint	61
<b>TARTARE DI SALMONE</b> Salmon Tartare, Raspberrry, Marinated Beetroot and Salty Bigne' with Lemon Cream	78	<b>CARPACCIO DI MANZO</b> Beef Carpaccio with Cherry Tomato, Parmesan, Rocket and Truffle Dressing	78
<b>BURRATA POMODORI</b> Fresh Burrata with Basil and Heirloom Tomatoes and Crunchy Flat Bread	84	<b>FRITTO MISTO</b> Calamari, Prawns and Aioli Sauce	72
<b>EXTRA CHICKEN</b>	28	<b>EXTRA SHRIMPS</b>	28
<b>EXTRA TRUFFLE (SEASONAL)</b>	56	<b>EXTRA TRUFFLE OIL</b>	23

## LE PIZZE

### THE PIZZA

<b>MARGHERITA (V)</b> Tomato Sauce, Fresh Basil, Fior di Latte Mozzarella	78	<b>BURRATA (V)</b> Tomato Sauce, Burrata Cherry Tomatoes, Fresh Basil	100
<b>QUATTRO FORMAGGI</b> Mozzarella, Gorgonzola Fontina, Parmesan	84	<b>MARINARA (V)</b> Tomato Sauce, Oregano Garlic and Fresh Basil	67
<b>BRESAOLA</b> Tomato Sauce, Fior di Latte Mozzarella Carne Salada, Parmesan and Rocket	95	<b>DIAVOLA</b> Tomato Sauce, Fior di Latte Mozzarella Spicy Salami, Fresh Basil	89
<b>FRUTTI DI MARE</b> Tomato Sauce, Squid, Prawns Mussels, Garlic, Fresh Parsley	100	<b>VEGETARIANA (V)</b> Tomato Sauce, Fior di Latte Mozzarella and Seasonal Vegetables	89

### EXTRA TOPPINGS

<b>VEGETABLE</b> Artichokes / Olives / Bell Pepper / Zucchini	11	<b>CHEESE</b> Parmesan Cheese / Blue Cheese / Taleggio / Smoked Scamorza	17
<b>MEAT</b> Salami / Veal Ham / Veal Bacon	17	<b>CHICKEN / SHRIMPS</b>	28

(A) Alcohol (N) Nut  
(V) Vegetarian

For any special dietary requirement  
please inform our staff.

All prices are inclusive of  
10% Service Charge,  
7% Municipality fee & 5% VAT

## I SECONDI

### MAIN COURSE

WAGYU PICANHA 5+ SPAGHETTI STYLE (350G)	189	WAGYU RIB EYE 7+ (300G)	390
WAGYU A5 BURGER (190G)	156	T- BONE MB 4-5 (1.3 KG)	446
<b>SHARING PLATTER 613</b>			
WAGYU 5 SPAGHETTI STYLE (400G) RIB EYE BLACK ANGUS (400G), BEEF FILET ANGUS (300G)			

<b>FILETTO DI MANZO</b> Beef Filet, Pumpkin and Beef Jus, Infused with Sherry Vinegar	234	<b>COSTA DI MANZO "ENTRECÔTE"</b> Rib Eye Steak, with Mashed Potato, Beetroot and Beef Jus	278
<b>LOMBATA DI MANZO</b> Sirloin Steak, with Potato Gratin and Beef Jus	200	<b>GAMBERI E FREGOLA SARDA</b> Tiger Prawns, Fregola Sarda, Lemon Confit	150
<b>MERLUZZO CON ACQUA PAZZA</b> Cod Fish with Datterino Tomatoes, Baby Gem, Capers and Taggiasca Olives	161	<b>MILANESE DI VITELLO</b> Golden-brown Fried Veal Milanese 350gr Semi-Dried Tomato, Fennel and Artichokes	267
<b>SALMONE</b> Salmon with Orange, Toasted Hazelnut, Orange Sauce and Fennel	150	<b>POLLO CON PURE DI FUNGHI</b> Chicken Supreme with Mushroom, Leeks, Carrots and Chicken Jus	134
<b>SIMPLY ITALIAN BURGER</b> Provolone Cheese, Tomato, Caramelized Onion and Baby Gem	100		
<b>EXTRA TRUFFLE (SEASONAL)</b>	56	<b>EXTRA TRUFFLE OIL</b>	23

## CONTORNI

### SIDE DISH

<b>FAGIOLINI E SCAGLIE DI MANDORLA (N)</b> Green Beans and Almond Flakes	28	<b>PURE' DI PATATE</b> Mashed Potatoes	28
<b>INSALATA MISTA</b> Mix Salad and Lemon Dressing	28	<b>PATATE ARROSTO</b> Roasted Potatoes	28
<b>PATATE FRITTE</b> Deep Fried Potatoes	28	<b>CESTINO FOCACCIA</b> Focaccia Basket with Olive Oil, Oregano	28

# LA PASTA

## THE PASTA

<b>TAGLIATELLE TARTUFO</b> Home Made Tagliatelle Pasta, with Seasonal Truffle and Parmesan	<b>134</b>	<b>TAGLIATELLE AL PESTO (V)</b> Tagliatelle Pasta with Basil Pesto Sauce and Datterino Tomatoes	<b>78</b>
<b>TAGLIATELLE AL RAGU</b> Homemade Tagliatelle with Beef Bolognese Sauce	<b>89</b>	<b>SPAGHETTI ALLO SCOGLIO</b> Seafood Spaghetti with Clams, Mussels, Shrimps, Squids in a Light Cherry Tomato Sauce	<b>111</b>
<b>RISOTTO SEAFOOD</b> Risotto with Squid and Prawns Lemon and Rocket	<b>111</b>	<b>RISOTTO PORCINI (V)</b> Risotto with Porcini Mushroom	<b>89</b>
<b>RAVIOLI PORCINI (N)</b> Ravioli with Ceps Mushroom, Ricotta Cheese Cream Sauce and Toasted Hazelnuts	<b>89</b>	<b>RAVIOLI DI BURRATA</b> Burrata Ravioli, Parmesan, Semidried Tomato, Taggiasca Olives, Zucchini Puree and Basil	<b>100</b>
<b>PAPPARDELLE CON POLLO E FUNGHI</b> Homemade Pappardelle Pasta with Chicken, Mushroom and Peas in Creamy Sauce	<b>100</b>	<b>GNOCCHI CON SALSA FRESCA DI POMODORINI E PARMIGIANO (V)</b> Homemade Gnocchi with Cherry Tomato Sauce and Parmesan Cheese	<b>78</b>
<b>LASAGNA ALLA BOLOGNESE</b> Classic Lasagna with Beef Bolognese Sauce	<b>89</b>	<b>RIGATONI POMODORO (V)</b> Rigatoni with Tomato Sauce Parmesan and Fresh Basil	<b>78</b>
<b>EXTRA TRUFFLE (SEASONAL)</b>	<b>56</b>	<b>EXTRA TRUFFLE OIL</b>	<b>23</b>

## DOLCI

### DESSERT

<b>CANNOLI</b> Classic Sicilian Cannoli with Ricotta Cheese, Chocolate, Pistaccio and Orange	<b>50</b>	<b>YOGHURT MOUSSE (N)</b> Yoghurt Mousse and Pineapple Carpaccio with Strawberry and Pistachio Sponge	<b>50</b>
<b>TIRAMISU</b> Classic Italian Tiramisu Served with Mascarpone Cream on Top	<b>50</b>	<b>MILLE FOGLIE</b> Millefeuille with Orange Cream	<b>50</b>
<b>ICE CREAM</b>	<b>50</b>		