

ANTIPASTI DI TERRA	APPETIZERS OF CHEESE, MEAT AND VEGETABLES
Tagliere di salumi e formaggi	Cuttings of cold meats and cheeses
Prosciutto e melone	Italian ham and melon
Caprese	Fresh mozzarella, tomato and basil salad
Olive all'ascolana	Fried green olives, stuffed with mincemeat and spices
Bocconcini di mozzarella di bufala, pomodorini e prosciutto	Small bites of buffalo mozzarella, cherry tomatoes and Italian ham
Insalata di carciofi e grana	Globe artichoke salad and Grana cheese
Crostini misti	Toasted slices of bread with a variety of toppings
Bresaola rucola e grana	Dried salted beef with rocket and Grana cheese
Bruschette	A variety of bruschetta (slices of grilled bread rubbed with garlic, olive oil and salt, with a variety of toppings)
Salumi misti con sottoli	Cold meats with vegetables preserved in olive oil
Bocconcini di polenta con funghi	Slices of polenta (cornmeal porridge) with mushrooms
Pinzimonio	Raw vegetables and a dipping sauce of olive oil, salt and pepper
ANTIPASTI DI MARE	SEAFOOD APPETIZERS
Alici marinate	Marinated anchovies
Insalata di mare	Seafood salad
Antipasto di pesce	Fish starter
Cozze gratinate	Mussels au gratin (stuffed with garlic, breadcrumbs, olive oil and parsley)
Soutè di cozze / Cozze in guazzetto	Sautéed mussels (mussels sautéed in garlic, white wine, parsley and olive oil)
Vongole alla marinara	Clams sautéed in garlic, parsley, white wine and olive oil
Crudité mista	Raw fish appetizers
Cocktail di gamberi	Prawn cocktail
Filetto di pesce spada affumicato	Smoked fillet of swordfish
Tartare di salmone marinato	Marinated salmon tartar
Polipo con vellutata di melanzane	Octopus with cream of aubergine

PRIMI PIATTI DI TERRA	FIRST COURSES
Spaghetti aglio, olio e peperoncino	Spaghetti with garlic, oil and chilly pepper
Spaghetti alla carbonara	Spaghetti carbonara
Penne all'arrabbiata	Penne pasta in arrabbiata sauce (a spicy garlic, tomato, chilly pepper sauce cooked in olive oil)
Tagliatelle al ragù	Tagliatelle pasta with ragù meat sauce
Tagliatelle ai funghi porcini	Tagliatelle pasta with porcini mushrooms
Gnocchi al gorgonzola	Gnocchi (potato pasta) in a Gorgonzola cheese sauce
Gnocchetti al pesto	Small pieces of gnocchi (potato pasta) with green pesto
Strozzapreti panna, radicchio, salsiccia e pomodorini	Strozzapreti (elongated, rolled pasta) with cream, red chicory, sausages and cherry tomatoes
Zuppa di legumi e cereali	Soup of pulses and cereals
Passatelli in brodo	Passatelli (a pasta made of breadcrumbs, egg and Parmesan cheese) in broth
Tortellini in brodo	Tortellini (a pasta stuffed with meat or cheese) in broth
Lasagne alla bolognese	Lasagna
Ravioli ai quattro formaggi	Ravioli in a four-cheese sauce
Bucatini all'amatriciana	Bucatini Amatriciana (thick spaghetti like pasta in a sauce of cured meat, ewe's milk cheese, tomato and onion)
Risotto alla milanese	Milanese risotto (a risotto of onion, white wine, saffron, butter, olive oil, parmesan and meat stock)
Risotto ai funghi porcini	Risotto with porcini mushrooms
Pasta e fagioli	Pasta and bean soup
Crespelle ai funghi	Mushroom omelette
PRIMI PIATTI DI MARE	FIRST SEAFOOD COURSES
Risotto alla marinara	Seafood risotto

Linguine al salmone	Linguine (wide, spaghetti like pasta) with salmon
Spaghetti alle vongole	Spaghetti with clams White sauce: olive oil, garlic, parsley, white wine Red sauce: olive oil, garlic, tomatoes, parsley and white wine
Tagliolini allo scoglio	Tagliolini pasta with shellfish
Chitarrina alle vongole	Chitarrina (thin spaghetti like pasta) with clams
Maltagliati ai frutti di mare	Maltagliati (roughly chopped pasta) with seafood
Mezzemaniche all'astice	Mezzemaniche pasta with lobster
Maccheroncini alle canocchie	Maccheroncini (pasta tubes) with mantis shrimps
SECONDI DI CARNE	SECOND COURSES WITH MEAT
Grigliata mista	Mixed grill
Filetto di manzo alla griglia	Grilled beef fillet
Filetto al pepe verde	Beef fillet in a creamy green pepper sauce
Tagliata al rosmarino	Grilled beef slice with rosemary
Carpaccio di filetto con rucola e grana	Thinly sliced raw meat with rocket and Grana cheese
Cotoletta alla milanese	Fried milanese veal cutlet
Costata ai ferri	Grilled chop
Involtini alla pizzaiola	Beef roulade with tomato and oregano sauce
Frittata di spinaci e ricotta al forno	Baked spinach and ricotta cheese omelette
Spiedini di carne con peperoni	Meat and bell pepper shish-kebab
SECONDI DI PESCE	SECOND COURSES WITH FISH
Mazzancolle al sale	Shrimps with salt
Grigliata mista di pesce	Mixed fish grill
Fritto misto	Mixed fried seafood
Spiedini di gamberi e calamari	Prawn and calamari kebab
Tagliata di tonno	Tuna fillet
Baccalà al forno con patate	Dried salted cod baked with potatoes

Rombo arrosto con patate e olive	Roasted turbot fish with potatoes and olives
Branzino al cartoccio	Baked sea-bass
Coda di rospo alla griglia	Grilled monkfish
Filetti di branzino in crosta di patate	Sea-bass fillets with a potato crust
Zuppa di cozze e vongole	Mussel and clam soup
Seppia e polipo con patate lesse	Cuttlefish and octopus with boiled potatoes
CONTORNI	SIDES
Patate fritte	French fries
Patate al forno	Roast potatoes
Insalata mista	Mixed salad
Verdure miste alla griglia	Mixed grilled vegetables
Cipolline in agrodolce	Sweet and sour onions
Carciofi alla giudia	Fried artichokes
Carote al vapore	Steamed carrots
Spinaci al burro	Buttered spinach
Purè di patate	Mashed potatoes
Parmigiana di melanzane	Aubergines baked with parmesan cheese and tomato sauce
DOLCI	DESSERTS
Crostata	Tart
Torta della nonna	Custard tart topped with pine nuts
Torta di mele	Apple cake
Zuppa inglese	Trifle
Tiramisù	Tiramisu
Panna cotta ai frutti di bosco/al caramello	Panna cotta with forest fruits/ caramel
Crema catalana	Catalan cream (a custard cream with a caramelized, crisp sugar topping)
Mascarpone alle fragole	Strawberry and marscapone cheese cream
Sorbetto al limone	Lemon sorbet