

Antipasti

Bruschetta <i>Per Person</i>	3
Antipasto della Casa <i>Mixed daily selection of antipasto</i>	17
Cozze Grattinate <i>Broiled mussels with fresh tomato, breadcrumbs and parmigiano cheese</i>	11
Acciughe alla Fausto <i>Anchovies, capers, black olives, potatoes & lemon juice</i>	11
Prosciutto e Melon <i>Prosciutto with cantaloupe</i>	14
Carpaccio <i>Marinated beef with shavings of parmigiano cheese with extra virgin olive oil</i>	15
Bresaola e Radicchio <i>Dry tenderloin and grilled radicchio, shavings of parmigiano, extra virgin olive oil and balsamic vinegar</i>	15

Insalate

Insalata Mista <i>Mixed green salad</i>	10
Insalata Caesar <i>Romaine lettuce with homemade Caesar dressing</i>	10
Sicula Trevigiana <i>Radicchio with oranges, tomatoes & balsamic vinegar dressing</i>	10
Burrata Caprese <i>Burrata Mozzarella, fresh tomatoes, extra virgin olive oil</i>	16

Zuppe

Minestrone alla Campagnola <i>Mixed fresh vegetable soup</i>	10
Zuppa del Giorno <i>Soup of the day</i>	10

Pasta

Spaghetti alla Puttanesca <i>Spaghetti with garlic, anchovies, capers, black olives, fresh tomato sauce and hot spices</i>	18
Spaghetti Tirreno-Adriatico <i>Spaghetti with mixed seafood, extra virgin olive oil, garlic & fresh tomato</i>	20
Trenette alla Genovese <i>Triangular shaped pasta with pesto sauce, potatoes, green beans & pine nuts</i>	18
Pappardelle pastori e pescatori <i>Pappardelle with Porcini Mushrooms, Shrimp, Cherry Tomatoes, Olive Oil & Garlic</i>	21
Linguine Lobster <i>Fresh live lobster, extra virgin olive oil, white wine & tomato sauce</i>	Market Value for two

Risotto

(allow 20 minutes)

Risotto Milanese <i>Carnaroli rice with Saffron & Parmigiano</i>	38 <i>for two</i>
Risotto con Porcini <i>Carnaroli rice with Porcini mushrooms & Parmigiano</i>	38 <i>for two</i>
Risotto Frutti di Mare <i>Carnaroli rice with assorted seafood</i>	38 <i>for two</i>

Carne

Piccata al Limone <i>Provimi Veal with lemon sauce & white wine</i>	23
Scaloppina alla Cleopatra <i>Provimi veal with shrimps, mushrooms & fresh tomato sauce</i>	23
Gallinella al Mattone <i>Brick- Grilled Cornish Hen</i>	24
Fegato di Provimi alla griglia <i>Grilled calf liver</i>	19
Grigliata Mista di Carne <i>Grilled assorted meats</i>	24
Costata D'Agnello <i>Grilled Rack of Lamb</i>	34
Ossobuco D'Agnello <i>Braised Lamb-Shank, served with Lamb Reduction & Gremolata</i>	28

Pesce

Fritto Misto <i>Assorted Seafood lightly floured & deep fried in sunflower oil</i>	24
Frutti di Mare Alla Coppi <i>Octopus, cuttle fish, shrimp, clams, mussels & potatoes with extra virgin olive oil and lemon juice</i>	24
Calamari & Gamberoni alla Griglia <i>Grilled Squid & Shrimp</i>	24
Salmone alla Livornese <i>Fillet of Norwegian Salmon with Tomato, Black Olive and Capers</i>	25
Astice alla Griglia <i>Grilled fresh live lobster</i>	Market Value
Sogliola di Dover alla Griglia <i>Grilled Dover sole</i>	Market Value
Snapper Galibier (allow 30 minutes) <i>Red Snapper baked in layers of sea salt</i>	Market Value <i>Size dependant on availability</i>
Zuppa di Pesce <i>Assorted fish & seafood in a succulent tomato sauce, garlic & white wine</i>	Market Value <i>for two</i>
Grigliata di Pesce <i>Assorted fish & seafood grilled</i>	Market Value <i>for two</i>

PLEASE ADVISE SERVER OF ANY ALLERGIES