

STARTERS

ANTIPASTO ITALIANO -	S 450
COLDCUTS & CHEESE	L 690
Cold Cut (Mortadella, Salame Milano, Parma Ham, Salame Cacciatore) & Cheese (Asiago, Parmigiano Reggiano), Fruits and Nuts	
ARROSTICINI ABRUZZESI - 🏠	490
LAMB SKEWERS	
Grilled Sheep Meat Skewers with Roast Garlic Bread	
CAPESANTE SCOTTATE -	860
GIANT SCALLOP	
Grilled Hokkaido Sea Scallop on White Asparagus Cream & Salmon Roe	
BURRATA DI ANDRIA E POMODORI - 🌿	520
BURRATA AND TOMATOES	
Apulia Burrata Cheese with Marinated Tomato and Pasta Chips	
CARPACCIO DI MANZO -	590
BEEF CARPACCIO	
Thinly Sliced Raw Wagyu Beef, Datterino Tomatoes, Rocket, Parmigiano, Balsamic Dressing	
POLPO GRIGLIATO E ZAFFERANO -	890
GRILLED OCTOPUS	
Grilled Octopus Tentacles, Saffron Cream, Potato, Tomato and Mushrooms	
PARMIGIANA DI MELANZANE - 🌿	420
EGGPLANT PARMIGIANA	
Fried Eggplant layered with Mozzarella, Parmesan, Tomato and Basil	
IMPEPATA DI COZZE -	650
BLACK MUSSELS	
Sautéed Import Mussels in Arrabbiata Sauce	
POLPETTE DI MELANZANE - 🌿	390
EGGPLANT BALLS	
Fried Eggplant Balls with Eggs, Bread, Pecorino Cheese, Marinara Sauce and Burrata	
BRUSCHETTA AL POMODORO 🌿	280
Toasted Homemade Sourdough Bread with Seasoned Tomatoes and Basil	

SALADS

INSALATA DEL BOSCO -	990
FOREST SALAD	
Truffle Slices, Portobello, Mixed Leaves, Wild Rocket, Datterino Tomatoes, Grilled Sausage, Parmigiano, Hazelnut, Truffle dressing	
INSALATA MISTA - 🌿	330
MIXED SALAD	
Seasonal Organic Mixed Salads & Vegetables with Italian Dressing	
INSALATA ROMANA -	360
ROMAN SALAD	
Romaine Lettuce, Artichoke, Ricotta Cheese, Eggs, Caesar Dressing, Crispy Parmigiano Chips	
RUCOLA E BURRATA - 🌿	550
ROCKET BURRATA SALAD	
Wild Rocket, Fruits, Candied Walnuts, Burrata Cheese and Premium Modena's Balsamic	
INSALATA DI GRANCHIO -	690
CRAB SALAD	
Crab Meat, Avocado, Tomatoes, Green Salad, Lobster Mayo, Honey Mustard	
PROSCIUTTO E MELONE -	790
PARMA HAM & MELON	
24 Months Cured Parma Ham, Melon and Rocket	

SOUPS

VELLUTATA DI PORCINI E TARTUFO - 🌿	390
MUSHROOM SOUP	
Porcini Mushroom Creamy Soup with Truffle Scent	
FUMETTO DI ARAGOSTA E CROSTACEI -	390
LOBSTER BISQUE	
Lobster Bisque, Cream Foam and Shrimps	
MINISTRONE - 🌿	290
VEGETABLE SOUP	
Traditional Mix Vegetables Soup	
ZUPPA DI POMODORO - 🌿	290
TOMATOES SOUP	
Fresh Italian Tomatoes Soup, Burrata, Herbs	
ZUPPA DI LEGUMI - 🌿	290
MIX LEGUMES SOUP	
Mix Legumes Soup with Celery, Carrot, Onion, Rosemary and Garlic Crouton	

PASTA

CHITARRINA ALLA TERAMANA CON PALLOTTINE 🏠	450
Homemade Egg Spaghetti, Abruzzo Style Pork and Beef Meatballs Ragù	
TAGLIATELLE ALLA NORCINA	490
Tagliatelle with Sausage, Mushrooms, Cream, Truffle Paste, Parmigiano Reggiano	
CAPELLINI AL GRANCHIO	560
Angel Hair with Tomato, Chili and Crab Meat	
PASTA L'OLIVA	450
Linguine with Anchovies, Taggiasca Olives, and Seared Peppered Salmon Fillet	
CHITARRA AL RAGU' ABRUZZESE 🏠	450
Homemade Thick Spaghetti with 3 Meats Ragù', Beef/Lamb/Pork and Pecorino Cheese	
TAGLIOLINI AL TARTUFO	Market Price
Homemade Tagliolini with Truffle Sauce, Crispy Guanciale and Freshly Sliced Truffle	
SPAGHETTI ALLA CARBONARA	490
Roman Carbonara, Egg Yolk, Guanciale, Pecorino & Black Pepper	
SPAGHETTI ALLA VONGOLE	Market Price
Spaghetti with Clams, White Wine, Garlic & Chili	
PESTO ALLA GENOVESE 🌿	420
Spaghetti with Basil, Pine Nuts & Garlic Pesto, Parmigiano, Sundried Tomato	
GNOCCHI SORRENTINA 🌿	420
Homemade Potato Gnocchi, Tomato Sauce, Burrata and Basil	
RIGATONI BOSCAIOLA 🌿	420
Chilli and Garlic Tomato Sauce with Mixed Mushrooms	
SPAGHETTI MARE E MONTI	690
White Asparagus Cream, Red Prawn, Garlic Olive Oil and Bisque	

RISOTTO

RISOTTO ZAFFERANO E SALSICCIA	440
Italian Carnaroli Rice, Saffron, Parmesan, Sausage	
RISOTTO PORCINI E TARTUFO 🌿	480
Italian Carnaroli Rice, Porcini, Truffle Cream	
RISOTTO ALLO SCOGLIO	890
Italian Carnaroli Rice, Prawn, Hokkaido Scallop, Mussel, Clams, Squids, Chili	



Classic Italian Pasta and Sauces
Available Upon Request

PASTA RIPIENA

TIMBALLO ABRUZZESE 🏠	450
Abruzzo Traditional Lasagna, Beef, Pork, Tomato Sauce, Mozzarella, Scamorza and Parmigiano	
RAVIOLI FOIE GRAS	Market Price
Ravioli Filled with Foie Gras, Morels Mushrooms and Truffle Parmigiano Sauce, Sliced Truffle	
RAVIOLI CREMA DI TALEGGIO	450
E GUANCIALE Homemade Spinach & Ricotta Ravioli, Taleggio Cream Sauce, Guanciale & Walnuts	

MAINS FROM THE LAND

COSTATA DI MANZO -	580/100g
PRIME RIB STEAK	
Australian Wagyu Prime Rib 270 days Grain Fed. Available in 1+kg Size	
FILETTO DI MANZO ALLA ROSSINI -	1640
BEEF TENDERLOIN STEAK	
Beef Tenderloin 200 gm, White Asparagus, Foie Gras & Truffle Mash	
COSTATA ALLA GRIGLIA -	1640
RIB-EYE STEAK	
Grilled Australian Wagyu Rib-Eye 300gm, Red Wine Sauce, Roasted Potatoes and Olives	
OSSOBUCO -	1190
BRAISED VEAL SHANK	
Imported Veal Shank Braised with Marrow, and Saffron Risotto	
COSCIOTTO DI AGNELLO AL FORNO -	950
BRAISED LAMB SHANK	
Braised Lamb Shank, Slow cooked with Rosemary, served with Mashed Potato	
COSTINE DI AGNELLO SCOTTADITO -	1590
LAMB RACK	
Roasted Lamb Rack with Baked Potatoes and Red Wine Sauce	
BRACIOLA DI MAIALE -	650
PORK CHOP	
Grilled Pork Chop, Sautéed Spinach, Green Apple & Mustard Compote, Beef Gravy	
POLLETO AL FORNO -	650
BABY CHICKEN	
Baked Baby Chicken on Capsicum Puree, Mushrooms, Tomatoes, Potatoes & Chicken Gravy	

MAINS FROM THE SEA

BRANZINO AL SALE -	690
SEABASS 🏠	
Whole Sea Bass Fish Baked in Salt Crust with Lemon, Salmoriglio Sauce	
FILETTO DI MERLUZZO -	790
CODFISH FILLET	
Black Cod Fillet with Vegetable Ratatouille and Guazzetto Broth	
GUAZZETTO DI PESCE ABRUZZESE -	790
SAUTÉED SEAFOOD 🏠	
White Wine mix Sautéed Seafood in Tomato & Herbs Broth, with Garlic Bread	
FILETTO DI SALMONE ALLA GRIGLIA -	640
GRILLED SALMON	
Grilled Salmon Fillet, Sautéed Spinach, Beetroot purée & Aioli Mayonnaise	
FRITTO MISTO DI PARANZA -	1290
MIX FRIED SEAFOOD AND FISH	
Battered and Fried Soft Shell Crab, Anchovies, White Bait Fish, Mediterranean Prawns	


GOURMET PIZZA

TRUFFLE 	Market Price
Fiordilatte Mozzarella, Truffle Sauce Mushrooms, Freshly sliced Truffle	
MORTADELLA E PISTACCHIO	550
Fiordilatte Mozzarella, Zucchini Cream, Mortadella, Mascarpone & Pistacchio	
PIZZA L'OLIVA 	450
Olive Paste, Green and black Olives, Taggiasche Olives, Capers, Datterino Tomatoes	
CREMA DI TARTUFO NOCI E SPECK	550
Fiordilatte Mozzarella, Walnuts, Truffle Cream, Mushrooms, Smoked Speck, Radicchio	
PROSCIUTTO E BURRATA	790
Fiordilatte, Parma Ham, Burrata Rocket, Sundried Tomato	
FRUTTI DI MARE	590
Tomato Sauce, Garlic, Chili, Mussels, Clams, Shrimps, Squid, Parsley	
SALMONE E RUCOLA	590
Fiordilatte Mozzarella, Smoked Salmon, Onion, Capers, Rocket, Mascarpone, Datterino Tomatoes	
MURGIA	550
Fiordilatte Mozzarella, Tomato Sauce, Capocollo di Martinafranca, Fresh Ricotta Cheese	
PIZZA GOURMET VEGANA 	460
Tomato Sauce, Mixed Vegetables, Olives, Basil Pesto Sauce	

CLASSIC PIZZA

MARGHERITA 	380
Tomato Sauce, Fior di Latte Mozzarella and Organic Basil	
SALSICCIA E FRIARIELLI	450
Smoked Scamorza, Turnip Tops sautéed with Garlic and Chili, Fresh Italian Sausage	
CAPRICCIOSA	490
Tomato Sauce, Fiordilatte Mozzarella, Ham, Mushrooms, Artichokes, Black Olives	
BUFALINA 	550
Tomato Sauce, Mozzarella di Bufala Campana	
DIAVOLA	460
Tomato Sauce, Fior di Latte Mozzarella, Spicy Salami, Olives	
QUATTRO FORMAGGI 	490
Fiordilatte Mozzarella, Taleggio, Gorgonzola, Parmigiano Reggiano 24M	
PIZZA MARINARA 	320
House Tomato Sauce, Garlic and Oregano	
PROSCIUTTO CRUDO	420
Tomato Sauce, Fior di Latte Mozzarella, Parma Ham	

STUFFED PIZZA

SALTIMBOCCA ALLA CAPRESE 	520
Mozzarella Bufala, Pesto sauce, Sliced Tomatoes Pizza Sandwich	
SALTIMBOCCA BUFALA E CRUDO	590
Mozzarella Bufala, Parma Ham, Rocket and Tomatoes Pizza Sandwich	
CALZONE RIPIENO	420
Wrapped Pizza Stuffed with Sausage, Ham, Mushrooms and Mozzarella	



DESSERTS

PROFITEROLES	350
Choux Balls with Vanilla Ice Cream & Warm Gianduia Chocolate	
TIRAMISU'	320
Mascarpone Cream, Savoirdi Soaked in Espresso and Liquor	
CANNOLI ABRUZZESI	280
Cannoli Stuffed with Ricotta & Mascarpone Cream, Orange Zest, Pistachio	
GIANT ROCHER	320
Rocher Ice Cream, Crumbles, Hazelnut, Belgian Dark Chocolate	
PANNACOTTA	260
Madagascar Vanilla Cream Pudding, Seasonal Fresh Fruits	
BABA' NAPOLETANO	290
Naples Traditional Sponge Cake Soaked with Rum, Limoncello Cream and Fruits	
AFFOGATO	290
Vanilla Ice Cream, Espresso, Vanilla Liquor	

GELATO

(PER SCOOP)	120
-Vanilla	
-Dark Chocolate	
-Rum Raisin	
-Hazelnut	
-Coffee	
-Almond	
-Lemon Sorbet	
-Strawberry Sorbet	
-Pistacchio	
-Amarena	
-Strawberry Granita	
-Fizzy Fruit Granita (No sugar added)	



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