

## STARTERS

ANTIPASTO ITALIANO - COLDCUTS & CHEESE	S 450 L 690
Cold Cut (Mortadella, Salame Milano, Parma Ham, Salame Cacciatore) & Cheese (Asiago, Parmigiano Reggiano), Fruits and Nuts	
ARROSTICINI ABRUZZESI - 🏠 LAMB SKEWERS	490
Grilled Sheep Meat Skewers with Garlic Bread	
CAPESANTE SCOTTATE - GIANT SCALLOP	860
Grilled Giant Sea Scallop on White Asparagus Cream & Salmon Roe	
BURRATA DI ANDRIA E POMODORI - 🌿 BURRATA AND TOMATOES	520
Apulia Burrata Cheese with Marinated Tomato and Pasta Chips	
CARPACCIO DI MANZO - BEEF CARPACCIO	590
Thinly Sliced Raw Wagyu Beef, Datterino Tomatoes, Rocket, Parmigiano, Balsamic Dressing	
POLPO GRIGLIATO E ZAFFERANO - GRILLED OCTOPUS	890
Grilled Octopus Tentacles, Saffron Cream, Potato, Tomato and Mushrooms	
PARMIGIANA DI MELANZANE - 🌿 EGGPLANT PARMIGIANA	420
Fried Eggplant Layered with Mozzarella, Parmesan, Tomato and Basil	
IMPEPATA DI COZZE - BLACK MUSSELS	650
Sautéed Import Mussels in Arrabbiata Sauce	
POLPETTE DI MELANZANE - 🌿 EGGPLANT BALLS	390
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 - FOREST SALAD	990
Truffle Slices, Portobello, Baby Spinach, Wild Rocket, Datterino Tomatoes, Grilled Sausage, Parmigiano, Hazelnut, Truffle dressing	
INSALATA MISTA - 🌿	330
MIXED SALAD	
Fresh Seasonal Mixed Salads & Vegetables with Italian Dressing	
INSALATA ROMANA - ROMAN SALAD	360
Romaine Lettuce, Artichoke, Ricotta Cheese, Eggs, Caesar Dressing, Crispy Parmigiano Chips	
RUCOLA E BURRATA - 🌿	550
ROCKET BURRATA SALAD	
Wild Rocket, Fruits, Nuts, Burrata Cheese and Premium Modena's Balsamic	
INSALATA DI GRANCHIO - CRAB SALAD	690
Crab Meat, Avocado, Tomatoes, Green Salad, Honey Mustard	
PROSCIUTTO E MELONE - PARMA HAM & MELON	790
24 Months Cured Parma Ham, Melon and Rocket	

## SOUPS

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

🏠 Abruzzo's Specialties 🌿 Vegetarian 🌿 Vegan

Prices are not inclusive of 10% SC and 7% tax (Ver. 20240228)

## PASTA

CHITARRINA ALLA TERAMANA CON PALLOTTINE 🏠	450
Homemade Spaghetti with Abruzzo Style Meatballs and Tomato Sauce	
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 Large Spaghetti with 3 Meats Ragù, Beef/Lamb/Pork	
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	
SPAGHETTI ALLA VONGOLE	Market Price
Spaghetti with Clams in White Wine Sauce	
PESTO ALLA GENOVESE 🌿	420
Spaghetti with Basil and Pine Nuts 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's Traditional Lasagna, Beef, Pork, Tomato Sauce & Scamorza Cheese	
RAVIOLI FOIE GRAS	Market Price
Ravioli filled with Foie Gras, Morel Mushrooms, Freshly Sliced Truffle	
RAVIOLI CREMA DI TALEGGIO	450
E GUANCIALE Homemade Spinach & Ricotta Ravioli, Taleggio Cream Sauce, Guanciale & Walnuts	



## MAINS FROM THE LAND

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



## MAINS FROM THE SEA

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


## GOURMET PIZZA

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

## CLASSIC PIZZA

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

## STUFFED PIZZA

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



## DESSERTS

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

## GELATO

<b>( PER SCOOP )</b>	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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