

## Starters

<b>Antipasto Italiano</b>	<b>15,50</b>
<i>(plate of cured Italian meats &amp; cheese)</i>	
<b>Panzanella Toscana</b>	<b>16,00</b>
<i>(Typical Tuscan salad with fresh tomatoes cucumber red onions crutons burrata)</i>	
<b>Bruschetta al pomodoro e mozzarella</b>	<b>15,00</b>
<i>(Fresh tomatoes and mozzarella brusc)</i>	

## Homemade fresh pasta

<b>Pappardelle al ragù di ossobuco</b>	<b>27,00</b>
<i>(fresh pasta ribbons with ossobuco fresh herbes, parmigiano)</i>	
<b>Tortellini al formaggio alla crema di parmigiano e tartufo</b>	<b>27,00</b>
<i>(Tortellini filled with cheese with parmigiano sauce and truffle cream)</i>	
<b>Tagliatelle al polpo</b>	<b>27,00</b>
<i>(fresh Tagliatelle with slow cooked Octopus)</i>	
<b>Gnocchi di ricotta allo Scoglio</b>	<b>27,00</b>
<i>( Ricotta Gnocchi with clams and sea foods )</i>	
<b>Tagliolini ai Gamberoni salsa alla bisque della casa</b>	<b>28,00</b>
<i>(fresh Tagliolini served with king Prawns and homemade Bisque)</i>	
<b>Maltagliati al ragu di maiale</b>	<b>26,50</b>
<i>(maltagliati fresh pasta with pork ragu)</i>	

## Daily Meat

<b>Involtino di manzo farcito alle erbe e pecorino</b>	<b>28,00</b>
<i>(Beef Roll stuffed with fresh herbs and Italian cheese veal jus)</i>	

The meat/fish dish is served with vegetables of the day, upon availability.

Our meat is of European Union origin

*All our dishes are homemade and our recipes are created after years of experience and passion, to taste the real and traditional Italian cooking with some personal touches of the chef.*

*Thank you and enjoy.*