



Dinner Menu

Italian cuisine reflects the cultural variety of its regions, as well as the diversity of its history. It is a cuisine where the abundant aromas and flavors of the Mediterranean coexist. Consisting of hot or cold hors d'oeuvres, such as carpaccio and caprese salad; Il cousin, consisting of a hot dish such as pasta, risotto, or soup; Il secondo, which in essence constitutes the main dish and is usually composed of meat or fish; Outline, which may consist of a salad or prepared vegetables; And, finally, is consumed il dolce, which is the dessert and is usually sweet, emphasizing tiramisu, gelato and profiteroles.

Antipastas

Entradas

Carpaccio Ravioli di Manzo/Carpaccio ravioli de res

Beef filet thinly sliced stuffed with confit mushroom, arugula, grana padano cheese, white truffle alioli and lime oil
Finas láminas de filete de res rellenas de hongo confitado, rúcula, grana padana, alioli de trufa blanca y aceite de limón

Carpaccio mescolare/Duo de carpaccio

Salmon and tuna thinly sliced, parmesan cheese alioli and orange supreme
Finas láminas de atún y salmón, alioli de parmesano y supremas de naranja

Melon with Prosciutto/Melón y prosciutto

Cantaloupe heart, mixed lettuce, cantaloupe air and crispy prosciutto
Corazón de melón, mezcla de lechugas, aire de melón y crocante de prosciutto

Bruschetta al Pomodoro/Bruschetta de tomate

Classic: tomato, olive oil, garlic, basil, served in a bread toast with parmesan cheese
Clásica: tomate, olivo, ajo, albahaca, servidos sobre tostada de pan con parmesano

Salads

Ensaladas

Insalata di Rucola/Ensalada de arúgula

With grana padano cheese, raspberry reduction, grilled lime, grape tomato, olive oil and lemon juice
Con grana padano, reducción de frambuesa, limón asado, Tomate uva, aceite de olivo y zumo de limón amarillo

Insalata Caprese/Ensalada caprese

Fresh tomato, cepponelli cheese, basil foam, toasted pinions and truffle balsamic
Tomate fresco, queso cepponelli, espuma de albahaca, piñones tostados y balsámico de trufa

Insalata della casa/Ensalada de la casa

Mixed lettuce, pear syrup and apple in sage essence, goat cheese mousse and salty caramel ice cream
Mezcla de lechugas, pera caramelizada y manzana en esencia de salvia, mousse de queso de cabra y helado de caramelo salado

Warm Entrees

Entradas Calientes

Carchofo

Covered bruschetta with an artichoke fricassee and parmesan cheese
Bruschetta cubierta de un fricasé de alcachofa y parmesano

Cannelloni

Stuffed with vegetables, covered in a pomodoro sauce au gratin
Relleno de vegetales, bañado en salsa pomodoro y gratinado con mozzarella

Risottos

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Risotto Porcini/Risotto de hongos

Prepared with a porcini and wild mushrooms mixed
Preparado con mezcla de hongos silvestres y porcini

Risotto Cacio e Pepe/Risotto de queso y pimienta

With parmesan cheese cream and pink pepper infusion
Con crema de queso parmesano e infusión de pimienta rosa

Risotto Gamberi/Risotto de camarones

Prepared with grana padano cheese, shrimps and white truffle essence
Preparado con Grana Padano, camarones y esencia de trufa blanca



For your security, we advise you not to eat raw foods.
If you have any allergies, please inform the manager of this restaurant.
Por su seguridad le sugerimos no hacer consumo de alimentos crudos.
Si sufre de alguna alergia favor de informarle al Gerente de este restaurante.

Soups

Sopas

Zuppa di Minestrone/Sopa minestrone

Accompanied with a variety of vegetables, spinach and white beans
Acompañada de menestra de hortalizas, espinacas y alubias

Vellut di Carchofo/Crema de alcachofa

Artichoke cream, butter crouton and prosciutto flakes
Crema de alcachofa, croton al burro y hojuelas de prosciutto

Crema de Funghi/Crema de hongos

Served with a confited mushrooms crouton
Servida con croton de hongos confitados

Pasta

Spaghetti alle Vongole

a classic served in aglio-olio style with Clams, roasted bell peppers and a parsley touch
Un clásico servido al aglio-olio con almejas, pimientos rostizados y un toque de perejil

Gnocchi di Spinaci e Basilico/Gnocchi de espinaca y albahaca

Served in a light spinach cream, sautéed with ratatouille
Salteados con ratatouille, servidos sobre un ligero de espinaca

Fettuccini di Uccelli

With roasted Chicken breast and truffle sauce
Con pechuga de pollo rostizada y salsa de trufa

Ravioli di Spinaci e Ragu di Aragosta e Gamberetti/ Ravioli de espinaca con ragú de langosta y camarón

Stuffed with spinach, accompanied with a Shrimp and lobster ragú and a black caviar touch
Rellenos de espinacas, acompañados con ragú de camarones y langosta con un toque de caviar negro

Lasagna Bolognesa

Traditional, stuffed with beef meat and pomodoro sauce
Tradicional, rellena de carne y salsa pomodoro

Pizza

Bianca/Blanca

White sauce, pear, gorgonzola cheese, mozzarella cheese and sweet vinaigrette
Salsa blanca, pera, queso gorgonzola, queso mozzarella y vinagreta dulce

Manzo Insalata/Ensalada y res

Tomato sauce, mozzarella cheese, beef carpaccio, arugula and balsamic reduction
Salsa de tomate, queso mozzarella, finas rebanadas de filete, arugula y reducción de balsámico

Dalla Terra/De la tierra

White sauce, mozzarella cheese, mushroom trilogy and sun-dried tomatoes
Salsa blanca, queso mozzarella, trilogía de hongos y tomates deshidratados

Main Course

Fuertes

Pesce del Giorno/Pesca del día

Prepared in garlic and olive oil, served in a potato and bell peppers stew, and crowned with a garlic air
Preparada a la sartén con olivo y ajo, servido sobre estofado de patata y pimientos escalfados, coronado con aire de ajo

Petto di Pollo

Stuffed with prosciutto, covered in a cacciatora sauce, accompanied with organic vegetables
Rellena de prosciutto, bañada en salsa cacciatora, acompañada de vegetales orgánicos

Ossobuco

Lamb, braised and baked 8 hours in Barolo, accompanied with organic vegetables and served with his own sauce
De cordero, braseado y horneado 8 horas en Barolo, acompañado de vegetales orgánicos y reducción de su propio jugo

Filetto di Manzo/Filete de res

Served with mushrooms porcini gravy, accompanied with sweet potato roasted with ginger and caramelized vegetables
Servida con gravy de hongos porcinis, acompañado con camote rostizado, jengibre y vegetales caramelizados

Gamberi all'Aglio/Camarones con ajo

Prepared with roasted garlic, covered in white truffle sauce and served in cous-cous
Preparados con ajo rostizado, bañados en salsa de trufa blanca y servidos sobre cous-cous a la tinta negra

Saltimbocca a la Romana

Stuffed with prosciutto and sage, served with a dark sauce glase, creamy polenta with black truffle and fresh vegetables
Rellena de salvia y prosciutto, servida con un glase de salsa oscura, hortalizas frescas y polenta cremosa a la trufa negra

Desserts

Postres

Lemon pie deconstruction / Deconstrucción de pay de limón

Creamy lime ice cream, caramelized almond powder, citris gel and meringue
Helado cremoso de limón, tierra de almendra caramelizada, gel de cítricos y merengues

Pistachio creme brûlé / Crème brûlé de pistache

With crispy white chocolate and dried fruits
Con crujiente de chocolate blanco y frutos secos

Tiramisú

Traditional Italian dessert of mascarpone cheese and expreso coffee
Tradicional postre italiano de queso mascarpone y bizcocho, bañado en café expreso

Chocolate mousse / mousse de chocolate

Semisweet chocolate with cocoa and red fruit sauce
De chocolate semi amargo, bañado en un espejo de cacao y salsa de frutos rojos