

The Starters...

- 1 Bread Basket 5 €
- 2 Garlic Bread with Mozzarella 5 €
- 3 Mixed Bruschetta 9,50 €
Basil & Tomato, "Salsiccia Veneta", Marined Salmon, Taleggio Cheese & Asparagus
- 4 Vitello Tonnato "Labrador" 17,50 €
- 5 Sirloin and Sea Bass Tartare 18,50 €
- 6 Italian Cold Cuts Selection 21,50 €
Dry-Salted Buffalo, Culatello Ham, Mortadella with Truffle, Truffle Cooked Ham, "Iberico" Ham and Porchetta di Ariccia
- 7 Sea Bass Tartare on Bed of Guacamole 17,50 €
- 8 Beef Tartare with Truffle and Porcini Mushrooms Coulies 17,50 €
- 9 Vegetarian Salad 9,50 €
- 10 Crispy Octopus on a Violet Potato Cream and Rice Cloud 19,50 €

First Course

- 12 Celery Bulb Cream, Crunchy Acorn Ham, Crayfish Sashimi and Essence of Parsley 11,50 €
- 13 Pumpkin and Leeks Cream with Crispy Bacon & "Amaretti" 9,50 €
- 14 Tagliatelle with Porcini Mushrooms and Truffles 17,50 €
- 15 Prawn Tortelloni and Ricotta Cheese with Zucchini and Coquina Clams 18,50 €
- 16 Ravioli with Pepperoni and Sardinian Pecorino Cheese 17,50 €
- 17 Ravioli with Pear and Pecorino Cheese with Taleggio Cheese Cream and Asparagus 16,50 €
- 18 "Bolognese" Lasagne with Black Angus Nebraska Meat 14,50 €
- 19 Guitar Spaghetti with Seafood 17,50 €
- 20 Veal and Truffle Tortellone with a Crayfish Sauce and Prawn 21,50 €

Risotti (At least 2 people)

21 Risotto Shrimps and Sea Asparagus with Almonds and Ricotta 19,50 €

22 Risotto "Labrador" 17,50 €
with White Meat Sauce, Porcini Mushroom and Culatello Ham

Second Course

23 Leg of Baked Lamb with Mediterranean Grass 19,50 €

24 Pork Fillet with Truffle and Pink Pepper Sauce 19,50 €

25 Codfish on a Cannellini Beans Cream with Potato Tart, Razor Clams, Saffron
Prawns and "Veraci" Clams 18,50 €

26 Beef Fillet with Five Peppers 22,50 €

27 Beef Fillet with Gorgonzola and Pistachios 24,50 €

28 Beef Fillet with Porcini Mushrooms and Truffles 25,50 €

29 Chateaubriand Labrador (2 People) 54,50 €

30 Deer Tagliata Over Sauteed Cabbage and Porcini Mushrooms 19,50 €

31 Tuna Steak in Sesame Seed Crust (Raw) 16,50 €
With Pickled Onions and Balsamic Strawberries

32 Salmon Fillet with Peas Cream and Black Rice Cloud 17,50 €

33 Solefish with Porcini Mushroom and Truffle 19,50 €

The Grill

Florence T-Bone Steak - Galicia - Spain 49,50 € / Kg

Beef Sirloin Black Angus - (400 Gr) – Nebraska - 24,50 €

Beef Filet (300 Gr) - Galicia Spain - 24,50 €

Tomahawk Galicia España 39,50 € / Kg

T-Bone Steak - Galicia - Spain 29,50 € / Kg

Our Gourmet Pizzas

Margherita "Burrata" 13,50 €

Baked Tomato, Milk Flower Mozzarella, Flakes of "Burrata" Cheese from Campania ... Basil Sauce

Vegetable Garden 14,50 €

Baked Tomato, Milk Flower Mozzarella, Smoked Scamorza Cheese, Roman Artichokes, Mushrooms, Onions, Marinate Aubergines and Zucchini ... Parsley Sauce

Labrador Salad 15,50 €

Buffalo Mozzarella, Salerno Ricotta Cheese, Gaeta's Olives, Mix Salad, Datterini Tomatoes ... Reduction of Modena Balsamic Vinegar Sauce

"Salsiccia Veneta" 15,50 €

Buffalo Mozzarella, "Salsiccia Veneta", Rustic Potatoes and Parmigiano Reggiano Petals ... Black Garlic Sauce

The Wonderful 18,50 €

Milk Flower Mozzarella, Baked Potatoes with Garlic and Rosemary, "Porchetta di Ariccia", Black Garlic ... Creamy Potato Sauce

Labrador 18,50 €

Buffalo Mozzarella, Porcini from Trento Mushrooms, Speck from Alto Adige Truffles from Alba and Parmigiano Reggiano Petals ... Parsley Sauce

Molluscs & Crustaceans 18,50 €

Baked Tomato, Yellowfin Tuna, Prawns, Squids, Vapor Mussels and Clams, Crawfish... Parsley Sauce

Beef Fillet Carpaccio 18,50 €

Milk Flower Mozzarella, Beef Fillet Carpaccio, Arugula Salad, Datterini Tomatoes, Mushrooms and Parmigiano Reggiano Petals ... Citronette Sauce

Dry-Salted Buffalo 19,50 €

Baked Tomato, Milk Flower Mozzarella, Dry-Salted Buffalo, Arugula Salad, Walnuts and Parmigiano Reggiano Petals ... Citronette Sauce

Lobster 21,50 €

Milk Flower Mozzarella, Baked Tomato, Lobster and Prawns Cream, Parsley ... Prawns Cream

The Meat and the Fish are Raw Served Treaties According to Reg. EC n° 852/04

The allergens registry is available

Coffee

Espresso 2,50 €
Decaffeinated 2,50 €
Macchiato 2,50 €
Cappuccino 3 €
Coffee with Milk 3 €
Double espresso 4,50 €
Americano 2,50 €
Espresso with spirits 4,50 €
Milk with Coffee 3,50 €
Tèa & Infusions 3,50 €
Irish coffee 5,50 €
(Irish whisky, Amaretto o Baileys)

Drinks

Still Water 2 €
Sparkling Water 2 €
Coca Cola 3 €
Coca Cola Light 3 €
Coca Cola Zero 3 €
Fanta Orange 3 €
Fanta Lemon 3 €
Sprite 3 €
Tonic/Soda 3 €
Nestea Lemon 3 €
Nestea Peach 3 €
Nestea Mango-Pineapple 3 €
Fresh Orange Juice 4 €
Fruit Juice 3 €
Appetizer 3 €

Glass of Wine

Glass of Red 4 €
Glass of White 4 €
Glass of Rosé 4 €
Glass of Prosecco 4 €
Glass of Sweet Wine 6 €

Beer

Draft: (Amstel)
Small (0,2l) 2,50 €
Medium (0,4l) 4 €
Litre (1l) 9 €

Bottled:

Ichnusa (Italia) 3 €
Moretti (Italia) 3 €
Radller Lemon 3 €
Heineken 00 3 €
Paulaner 5 €
Paulaner Dark 6 €

Spirits

Martini 4 €
Campari 4 €
Aperol Spritz 5 €
Spirits 4 €
Limoncello 4 €