

ANTIPASTI

ANTIPASTO LA SCALA (D, N) PERFECT FOR START AND SHARING CHEF'S SELECTED PREMIUM COLD CUT, CHEESE PRESERVE AND HOMEMADE PICKLED VEGETABLE	1,190
TONNO ALLA PIZZAIOLA (D) YELLOWFIN TUNA WITH TOMATO CONFIT, CAPERS AND CREAMY STRACCIATELLA, FINISHED WITH BASIL	590
VITELLO TONNATO (Ce, D, F) FRESH TUNA FOAM, BEEF JUS, CAPERS AND SNOW PEAS	680
BURRATA PRIMAVERA (D, N) BASIL AND ALMOND PESTO, FRIED AND FRESH ZUCCHINI WITH LEMON DRESSING	790
INSALATA DI FINOCCHI E ARANCIA (M, Ve) FENNEL AND FRISÉE SALAD WITH ORANGE SEGMENTS, AVOCADO AND KALAMATA OLIVES, FINISHED WITH CITRUS DRESSING	490
FRITTO DI MARE (Cr, E, F, G, S) GOLDEN FRIED SEAFOOD PLATTER, SOFT SHELL CRAB, PRAWN, CALAMARI, LEMON MAYONNAISE	590
ZUPPA DEL GIORNO (D, V) CHEF'S DAILY SOUP	450

PRIMI

SPAGHETTI AI FRUTTI DI MARE (A, D, G, S) BLACK SPAGHETTI DI GRAGNANO, CALAMARI RAGU, FRESH SEAFOOD	780
LA LASAGNA (A, Ce, D, G) OVEN-BAKED LASAGNA, BOLOGNESE, PARMESAN CREAM AND BEEF JUS (CONTAINS PORK)	680
RAVIOLI DI RICOTTA E SPINACI E GAMBERO CRUDO (Cr, D, G) HOMEMADE PASTA FILLED WITH RICOTTA AND SPINACH, MARINATED RAW SHRIMPS AND A SAUCE OF BUTTER AND SAGE	680
TAGLIATELLE ALL'ASTICE (A, Cr, D, G) HOMEMADE TAGLIATELLA PASTA, LIVE BOSTON LOBSTER, CREAMY CRUSTACEOUS SAUCE	1,800
RISOTTO AL POMODORO (D, V) CARNAROLI RICE COOKED IN TOMATO WATER, TOMATO CONFIT, BURNED TOMATO GEL, AND BASIL OIL	590
RISOTTO ASPARAGI E TALEGGIO (D) CARNAROLI RICE, FOIE GRAS, TALEGGIO CHEESE, ASPARAGUS	750



SECONDI

MERLUZZO AL FORNO SNOWFISH, FINGERLING POTATO, SICILIAN CHERRY TOMATO SALAD	1,290
FILETTO DI SALMONE AL LIMONE (D) SALMON FILLET SERVED WITH LEMON CREAM, SPICY BROCCOLINI, AND ASPARAGUS	1,150
GAMBERONI ALLA BRACE (Ce, Cr, D) BBQ-GRILLED RIVER PRAWN WITH SMOKY CHARRED CARROT SAUCE AND BABY BBQ CARROTS	1,050
COSTATA DI MAIALE KUROBUTA ALLA MILANESE (D, E, G) CRISPY PORK MILANESE SERVED WITH POTATO SALAD AND ZESTY LEMON MAYONNAISE	1,050
FILETTO AI FUNGHI / 200 G. (A, Ce, D) GRILLED TENDERLOIN SERVED WITH ROASTED KING MUSHROOMS, SPICY ONIONS AND BEEF JUS	1,390
AGNELLO AL FORNO (Ce, D) GRILLED LAMB, BBQ MIXED VEGETABLE AND LAMB JUS	1,690

CONTORNI

PATATE AL ROSMARINO (D, V) GARLIC & ROSEMARY ROASTED POTATO	250
FUNGHI TARTUFATI (A, D, V) TRUFFLED SAUTÉ MUSHROOMS	250
MIXED VEGETABLE AT BBQ (Ve) LOCAL VEGETABLES ON BBQ	250
SPICY BROCCOLINI (F) ROASTED BROCCOLINI WITH ANCHOVY AND CHILLI PEPPER SAUCE	250

LA PIZZA

SCHIACCIATINA (D, G)

CRISPY SCHIACCIATINA PIZZA TOPPED WITH CREAMY MASCARPONE,
FRESH ARUGULA, PROSCIUTTO CRUDO HAM AND A DRIZZLE OF BALSAMIC VINEGAR

1,090

LA DIAVOLA (D, G)

CLASSIC DIAVOLA PIZZA TOPPED WITH SPICY PORK SALAMI, BLACK OLIVES,
FRESH MOZZARELLA AND TOMATO SAUCE

990

PIZZA AL TARTUFO (D, G)

PIZZA WITH TRUFFLE AND PARMESAN SAUCE, MOZZARELLA, SPECK HAM,
FRESH ARUGULA AND SHAVED FRESH TRUFFLE

890

LA GENOVESE (D, G, N, V)

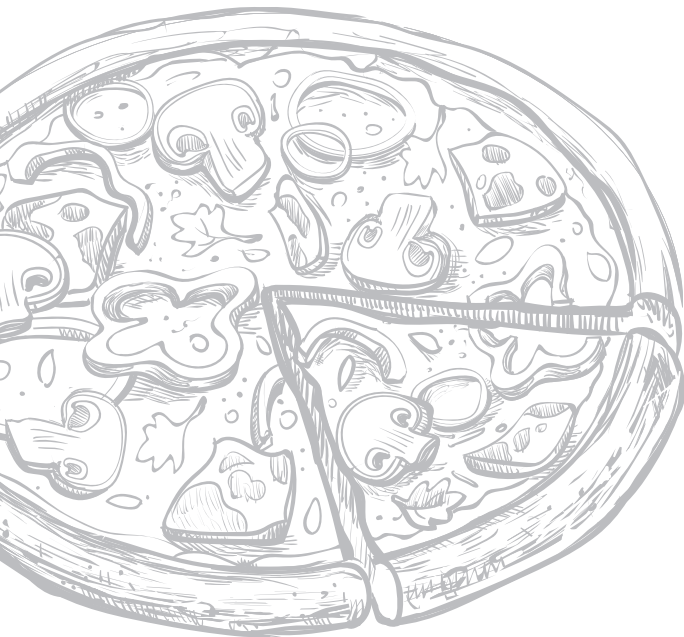
FIOR DI LATTE MOZZARELLA, PESTO SAUCE, GRILLED SEASONAL VEGETABLES

600

LA QUATTRO FORMAGGI (D, G, V)

FIOR DI LATTE MOZZARELLA, GORGONZOLA, PECORINO, PARMIGIANO, PEAR, ACACIA HONEY

780



I DOLCI

TIRAMISU (D, G) CLASSIC TIRAMISÙ MASCARPONE CREAM, ESPRESSO AND LADY FINGER	280
TORTA DI MELE (A, D, G) APPLE TART SERVED WITH VANILLA ICE CREAM AND RUM RAISIN SAUCE	320
PANNA COTTA ALLA VANIGLIA (D) SILKY VANILLA PANNA COTTA WITH STRAWBERRY COULIS AND A SELECTION OF FRESH SEASONAL FRUIT	280
IL GELATO (D, N) · MILK · PISTACHIO · HAZELNUT	180
SORBETTO (Ve) · LEMON · STRAWBERRY AND BASIL · DARK CHOCOLATE (75%)	180
MACEDONIA (Ve) MIXED FRESH FRUITS AND LEMON SORBET	290

