



ANTIPASTI

ANTIPASTO LA SCALA (D, N) 1,190
PERFECT FOR START AND SHARING
CHEF'S SELECTED PREMIUM COLD CUT,
CHEESE PRESERVE AND HOMEMADE
PICKLED VEGETABLE

TONNO ALLA PIZZAIOLA (D) 590
YELLOWFIN TUNA WITH TOMATO CONFIT,
CAPERS AND CREAMY STRACCIATELLA,
FINISHED WITH BASIL

VITELLO TONNATO (Ce, D, F) 680
FRESH TUNA FOAM, BEEF JUS,
CAPERS AND SNOW PEAS

BURRATA PRIMAVERA (D, N) 790
BASIL AND ALMOND PESTO,
FRIED AND FRESH ZUCCHINI WITH
LEMON DRESSING

INSALATA DI FINOCCHI E ARANCIA (M, Ve) 490
FENNEL AND FRISÉE SALAD WITH ORANGE
SEGMENTS, AVOCADO AND KALAMATA OLIVES,
FINISHED WITH CITRUS DRESSING

FRITTO DI MARE (Cr, E, F, G, S) 590
GOLDEN FRIED SEAFOOD PLATTER,
SOFT SHELL CRAB, PRAWN, CALAMARI,
LEMON MAYONNAISE

ZUPPA DEL GIORNO (D, V) 450
CHEF'S DAILY SOUP

PRIMI

SPAGHETTI AI FRUTTI DI MARE (A, D, G, S) 780
BLACK SPAGHETTI DI GRAGNANO,
CALAMARI RAGU, FRESH SEAFOOD

LA LASAGNA (A, Ce, D, G) 680
OVEN-BAKED LASAGNA, BOLOGNESE,
PARMESAN CREAM AND BEEF JUS
(CONTAINS PORK)

**RAVIOLI DI RICOTTA E SPINACI
E GAMBERO CRUDO (Cr, D, G)** 680
HOMEMADE PASTA FILLED WITH RICOTTA
AND SPINACH, MARINATED RAW SHRIMPS
AND A SAUCE OF BUTTER AND SAGE

TAGLIATELLE ALL'ASTICE (A, Cr, D, G) 1,800
HOMEMADE TAGLIATELLA PASTA,
LIVE BOSTON LOBSTER,
CREAMY CRUSTACEOUS SAUCE

RISOTTO AL POMODORO (D, V) 590
CARNAROLI RICE COOKED IN TOMATO WATER,
TOMATO CONFIT, BURNED TOMATO GEL,
AND BASIL OIL

RISOTTO ASPARAGI E TALEGGIO (D) 750
CARNAROLI RICE, FOIE GRAS,
TALEGGIO CHEESE, ASPARAGUS



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)

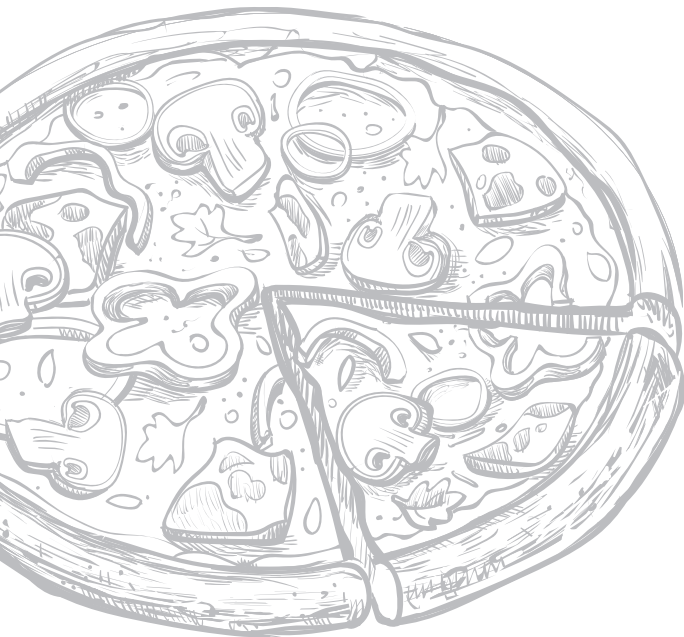
FIOR DI LATTE MOZZARELLA, PESTO SAUCE, GRILLED SEASONAL VEGETABLES

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
TORTA CAPRESE (N,D) CLASSIC CAPRESE CAKE SERVED WITH VANILLA SAUCE AND A DRIZZLE OF OLIVE OIL	320
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

