Appetizers

- Grana Padano flan with seasonal sauce
- Prosciutto and mozzarella bundles served with salad and apple dressing
- Garlic bruschetta with grilled vegetables
- Battered and baked ricotta stuffed zucchini flowers with fresh tomato salad
- Pasta millefeuille with goat cheese and porcini mushrooms
- Baked stuffed tomatoes on Burrata

Main Course

Home-made eggnoodle made with wheat flour and eggs

- spinach and ricotta roll with crispy sage and butter sauce
- ricotta and goat cheese ravioli with lemon rind sauce
- squid ink ravioli with salmon and ricotta, spicy olive oil sauce
- meat tortellini with sage and butter sauce
- spinach and ricotta ravioli with butter and sage sauce
- *"fettuccine"* (home-made pasta strips) with Bolognese sauce
- black home-made pasta strips *"fettuccine"* with salmon sauce

Semolina - pasta made with durum wheat flour and water

- spaghetti alla chitarra with ***"amatriciana"** (pancetta, onion, tomatoes, pecorino cheese)/"arrabbiata" (tomatoes, garlic, parsley)/"puttanesca" (tomatoes, black olives, garlic, capers, anchovies) "carbonara" (eggs, smoked pancetta, pepper, roman pecorino) "Norma" (fried eggplants, tomatoes)

Gnocchi

- traditional potato dumplings with Bolognese sauce /Gorgonzola/butter & sage

Risotto

- pork, Mantua way (with sausage, nutmeg, Parmesan and cinnamon)
- sausage and rhum
- pumpkin and fontina cheese
- Valpolicella wine and gorgonzola cheese
- zucchini and shrimps

Dessert

- "zuccotto" semifreddo in a helmet (cream, ricotta, cookies, chocolate chips, candied fruit)
- "cioccolatissimo" bitter chocolate lava mini cakes (dark chocolate, butter, eggs, flour, sugar)
- traditional tiramisu (cookies, mascarpone, coffee, eggs)
- amaretto brulé (cream, sugar, amaretto liqueur, brown sugar)
- "sbrisolona" almond and corn crisp with grappa (corn flour, almonds, flour, sugar, butter)
- fruit millefeuille with sabaion (puff pastry, seasonal fruit, eggs, marsala)
- peach puff (puff pastry, peaches, amaretto cookies, sugar)

* choosing this dish will automatically generate a donation of Euro 10.00 to the people effected by the earthquake in the town of Amatriciana