

# GLI ANTIPASTI

## *La Tonnara*

Thin slices of tuna with olive oil and roasted pine nuts. Served with garlic bread.  
95:-

## *Mozzarella con Aromi*

Mozzarella with sundried tomatoes, red onion, black olives and pesto.  
Served with garlic bread.  
80:-

## *Insalata di Mare*

Marinated seafood salad. Served with garlic bread.  
85:-

## *La Spianatina*

Marinated artichoke, salami, sundried tomatoes and pecorino-cheese.  
Served with pesto and grilled garlic bread.  
85:-

## *I nostri Assaggi (2 pers)*

A delicious plate with a mix of cold cuts, cheese and more.  
200:-

## *Bruschetta Romana*

Grilled garlic bread with tomato salad. Topped with parma ham.  
65:-

## *La Burrata (1-2 pers)*

Burrata is a fresh Italian cheese - the outer shell is solid mozzarella, while the inside contains both mozzarella and cream, giving it an unusual, soft texture, and has been flavored with fresh truffles.  
Served with parma ham, rocket salad, cream of sundried tomatoes, olive oil and garlic bread.  
150:-

## *Sigari con Formaggio*

Rolls of Bresaola (air-dried beef) stuffed with garlic-cheese. Topped with balsamico-glaze. Served with grilled garlic bread.  
100:-

## *Bocconcini di Scamorza*

Semi-hot mozzarella wrapped in smoked Tiroler ham on a bed of rocket salad with a cream of sundried tomatoes, olives and parmesan. Served with garlic bread.  
90:-

# LE PASTE

## *Strigoloni alla Marinara*

Fresh pasta with tomato, cream, garlic, scampi, squash, scallop, white wine, parsley and a touch of truffles oil.

185:-

## *Cannelloni della Mamma*

Fresh pasta rolls stuffed with ricotta cheese and spinach. Gratinated with tomato sauce and cream. Served with cheese.

145:-

## *Tagliatelle del Buongustaio*

With tomato, cream, red wine, shredded beef, peppers, chanterelles, oregano and cheese.

170:-

## *I Quattro Mori*

Short pasta with stripped parma ham, cepes, tomato, onion, cream and truffles oil. Served with grated cheese.

160:-

## *Tortiglioni alla Siciliana*

Pasta with tomato, onions, egg-plant, olives and mozzarella. Served with basil and grated cheese.

145:-

## *Rigatoni con Salsiccia*

Pasta with Salsiccia (Italian sausage), onions, cepes, tomato, red wine and cream. Serve with grated cheese.

160:-

## *Pasta con Asparagi*

Fresh pasta with onions, gorgonzola, cream, green asparagus and smoked air-dried ham. Served with black pepper and grated parmesan.

160:-

## *Linguine allo Scoglio*

Pasta with squid, mussels, scampi, vongole, garlic, parsley and capers in tomato-sauce.

185:-

# I SECONDI

## *Pollo alla Bolognese*

Fillet of chicken wrapped in Parma-ham. Served with artichokes, sauge and white wine in a creamy sauce.

160:-

## *Filetto ai Porcini*

Grilled fillet of beef (Tournedos) with cepes, onions, red wine and beef-stock. Topped with homemade garlic- and parsley butter.

290:-

## *Ippoglosso Tricolore*

Fried fillet of halibut with a soft sauce of green asparagus, cream and white wine. Topped with lightly dried cherry tomatoes and a rocket-pesto. Served with boiled potatoes.

270:-

## *Scaloppine al Gorgonzola*

Grilled fillet of pork in a creamy sauce of gorgonzola, with mushrooms and parmesan cheese.

135:-

## *Filettino d' Agnello ai Ferri*

Grilled lamb-loin marinated in rosemary and garlic. Served with a peperonata sauce (peppers and tomato) and a homemade garlic- and parsley butter.

275:-

## *Terrina di Mare*

Sea food salad in a gratin dish. Served with lemon and garlic bread.

125:-

## *Filetto alla Tirolese*

Grilled fillet of beef (Tournedos) with onions, chanterelles, cream, beef-stock, red wine and lightly dried cherry tomatoes. Topped with smoked air-dried Tyroler-ham.

290:-

## *Spiedini di Scampi e Capessante*

Fried scampi and scallops with onions, peppers, garlic, fresh tomato, cognac and cream. Served with rice.

280:-

# LE PIZZE

(For 2 persons)

## *Pizza Divina Commedia*

Tomato, cheese, onions, peppers, mushrooms, fresh tomatoes, shredded beef and rocket salad.

185:-

## *Pizza Pavarotti*

Tomato, cheese, onions, peppers, mushrooms, fresh tomatoes, gorgonzola, prosciutto and rocket salad.

185:-

## *Pizza Primavera*

Tomato, cheese, onions, peppers, mushrooms, fresh tomatoes, artichokes, sundried tomatoes, black olives, parmesan cheese and rocket salad.

185:-

## *Pizza alla Fellini*

Tomato, cheese, onions, peppers, mushrooms, fresh tomatoes, bresaola, parmesan cheese and rocket salad.

185:-

## *Pizza Vecchia Italia*

Tomato, cheese, onions, peppers, mushrooms, fresh tomatoes, fresh Salsiccia, gorgonzola and rocket salad.

185:-

# I CONTORNI

## *Insalata Mista*

Mixed salad with artichokes, red onion, olives and parmesan.

70:-

## *Insalata di Pomodoro*

Sliced fresh tomatoes, basil and red onions.

60:-

## *Pane con Aglio*

Garlic bread.

20:-

# I DESSERT

## *Sorbetto al Limone*

Lemon sorbet served with our home made raspberry sauce.

80:-

## *Tiramisú*

Our own tiramisú.

80:-

## *Panna Cotta*

Italian cream pudding with forrest fruits.

65:-

## *Crema di Mascarpone*

A delicate sponge cake, holds a layer of raspberries topped with mascarpone cream and decorated with crushed pistachios

80:-

## *Tartufo Nocciola*

Hazelnuts semifreddo ice cream with a liquid chocolate core, covered with praline hazelnuts and crushed meringue.

75:-

## *La Noce di Cocco*

Creamy coconut ice-cream served in its natural fruit shell.

75:-

## *Trio di Cioccolato*

Dessert with fluffy layers of chocolate cream and nougatine.

85:-

## *Tartufo Limoncello*

Frozen dessert with limoncello crême, covered with lemon ice cream and decorated with meringue.

75:-

## *Il Formaggio*

Provolone- and Gorgonzola cheese served with pear marmalade and biscuits.

85:-

# VINI DA DESSERT

6 cl 55:-, Cantucci 15:-

## *Moscato*

A sweet, rich dessert wine with character of fruit.

## *Marsalavin*

A sweet wine with hints of dried fruit.

## *Vin Santo*

Medium sweet with hints of nuts and almonds.

# INVITO A CENA

## SAPORI D'ITALIA

### *Bruschetta al Pomodoro*

Grilled garlic bread with tomato salad.

### *Cannelloni della Mamma*

Fresh pasta rolls stuffed with ricotta cheese and spinach. Gratinated with tomato sauce and cream. Served with parmesan cheese.

### *Panna Cotta*

Italian cream pudding with forrest fruits.

Two courses 190:-

Three courses 245:-

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## NOTTE D'AMORE

### *Mozzarella con Aromi*

Mozzarella with sundried tomatoes, red onion, black olives and pesto.  
Served with garlic bread.

### *Filetto alla Tirolese*

Grilled fillet of beef (Tournedos) with onions, chanterelles, cream, beef-stock, red wine and lightly dried cherry tomatoes. Topped with smoked air-dried Tyroler-ham.

### *Tartufo Nocciola*

Hazelnuts semifreddo ice cream with a liquid chocolate core, covered with praline hazelnuts and crushed meringue

Two courses 355:-

Three courses 425:-

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## STELLE DEL GOLFO

### *Insalata di Mare*

Marinated seafood salad. Served with garlic bread.

### *Ippoglosso Tricolore*

Fried fillet of halibut with a soft sauce of green asparagus, cream and white wine. Topped with lightly dried cherry tomatoes and a rocket-pesto. Served with boiled potatoes.

### *Tiramisú*

Our own tiramisú.

Two courses 340:-

Three courses 415:-