

DAL BANCO SALUMI
Appetizers Suitable for Sharing

Piatto Misto di Affettati (Selection of 3) 208
Flywheel-Sliced Mixed Platter and Hand-Cut Charcuterie

Burrata (300g) col Prosciutto di Parma 278
Burrata Cheese with Parma Ham

 **Burrata (300g) Come in Puglia** 268
Burrata Cheese Italian Tomatoes Marinated Eggplants

SPECIALITA' CLASSICHE
The Classics

 **Burrata (125g) e Pomodori Misti Italiani** 188
Burrata Cheese with Mixed Fresh Italian Tomato

Vitello Tonnato 178
Sliced Roasted Veal Loin with Tuna and Caper Sauce

Insalata di Mare Polipo e Seppia 178
Cuttlefish and Octopus with Herbs, Lemon and Olive Oil

Trippa alla Romana 138
Roman-Style Beef Tripe Topped with Pecorino Cheese

INSALATE
Salad

 **Rucola con Uva, Salsa di Fichi, Pecorino Toscano** 148
Rocket Salad with Grape, Lemon-Marinated Figs and Tuscan Pecorino

Lattuga con Salsa Fredda d'Acciughe, Parmigiano e Tartufo 158
Butter Lettuce with Anchovy, Parmigiano and Black Truffle Dressing

Rape Rosse, Caprino e Arance 138
Beetroots Salad with Citrus, Mint, Pistachio, Goat Cheese

ZUPPE
Soup

 **Minestrone di Verdure Miste** 118
Minestrone Vegetable Soup

Zuppa di Legumi con Funghi, Orzo e Farro 128
Mixed Beans Soup with Mushrooms, Spelt and Farro

PIZZA

*Our Dough is made with San Pellegrino Mineral Water,
Paolo Mariani Flour and Natural Yeast from Italy*

ROSSE

Tomato Base

-  **Marinara** 98
Tomato Sauce, Garlic and Parsley
-  **Margherita** 148
Tomato Sauce, Mozzarella and Basil
- Piccante** 188
Tomato Sauce, Spicy Italian Salami, Taggiasca Olive and Mozzarella
- Funghi e Salsiccia** 188
Tomato Sauce, Mixed Mushroom, Sausage and Mozzarella

BIANCHE

No Tomato Base

- Prosciutto, Rucola e Scaglie di Parmigiano** 218
Parma Ham, Rocket Salad, Parmigiano, Stracchino and Mozzarella Cheese
-  **Trifola** 238
Black Truffle Paste, Mixed Green Leaves, Mascarpone and Mozzarella
-  **Cinque Formaggi Pastorella** 188
Fresh Five Cheese (Gorgonzola, Ricotta, Goat Cheese, Stracchino and Mozzarella) and Spinach
-  **Anna Capri** 168
Buffalo Mozzarella, Pesto, Cherry Tomatoes

Additional Topping:

28/each

Egg	Stracchino
Gorgonzola	Spinach
Mushrooms	Sundried Tomatoes
Green Olives	Rocket Salad
Black Olives	Mixed Green

68/each

Parma Ham	Spicy Salami
Salame Milano	Tuna
Sausage	

PASTA

	Gnocchi Gorgonzola, Pomodoro e Rucola	168
	Gnocchi with Gorgonzola, Tomato and Rocket Leaves	
	Gnocchi Quattro Formaggi e Spinaci	168
	Gnocchi with Four Cheese (<i>Ricotta, Goat Cheese, Gorgonzola & Mozzarella</i>) and Spinach	
	Gnocchi Anna Capri	168
	Gnocchi with Mozzarella, Pesto and Cherry Tomatoes	
	Tortellini Panna e Parmigiano	148
	Tortellini filled with Meat, Cream Sauce and Parmigiano	
	Tortellini Panna e Tartufo Nero	188
	Tortellini filled with Meat, Cream and Black Truffle Sauce	
	Ravioli di Magro in Salsa Goccia d'Oro	168
	Spinach and Ricotta-filled Ravioli, Sage Butter and Light Tomato	
	Ravioli Burrata e Limone	168
	Filled Burrata Ravioli, Butter, Lemon	
	Strozzapreti alla Norcina e Fave	188
	Hand-Twisted Pasta with Parma Ham, Fava Beans and Black Truffle	
	Strozzapreti N'duja e Salsiccia	168
	Hand-Twisted Pasta with Spicy Italian Sausage	
	Scialatielli Napoletani alle Vongole e Bottarga	198
	Homemade Scialatelli Pasta with Clams, Zucchini, Pine Nuts and Bottarga	
	Scialatielli Allo Scoglio	198
	Homemade Scialatielli Pasta with Mixed Seafood and Cherry Tomato Sauce	
	Tagliatelle alla Bolognese	188
	Tagliatelle with Classic Bolognese, Mixed Meat Ragout	
	Tagliatelle al Ragú di Vitello e Funghi	198
	Tagliatelle with Veal Meat Ragù and Mushroom Sauce	
	Rigatoni All' Amatriciana	188
	Rigatoni Pasta with Amatriciana, Guanciale Ham, Cheek, Tomato Sauce	
	Rigatoni Alla Carbonara	188
	Rigatoni Pasta with Carbonara Sauce	

SECONDI PIATTI

Main Course

	Scamorza al Forno	198
	Baked Scamorza Cheese with Grilled Vegetables	
	Polletto alla Brace	228
	Free-range Spring Chicken with Rosemary, Roasted Potato and Spinach	
	Cotoletta alla Milanese (Vitello di Casa Vercelli)	298
	Breaded Milanese Style Cotoletta (Boneless) served with Rocket Salad and Sweet Tomato	
	Tagliata di Manzo al Parmigiano	348
	Beef Sirloin with Balsamic Vinegar and Mixed Greens, Shaved Parmigiano	
	Coscia di Pollo Alla Cacciatora	168
	Braised Chicken Leg, Tomatoes, Onions, Olives, Herbs Sauce, Mashed Potatoes	

CONTORNI DI TRATTORIA

Side Dish

Creamed Mashed Potato	Roasted Potato	
Seasonal Vegetables	Grilled Vegetables	
Creamed Gorgonzola Spinach		68/each