

# MENU 'TO MANGIARE

## ANTIPASTI

Mixed Antipasto **\$30.00**  
Mixed imbutides and cheeses

Finissima di Salmone agli Agrumi **\$19.00**  
Salmon marinate subtly sliced and seasoned with lemon and orange juice

Insalata di Polpo **\$19.00**  
Polpo and boiled potatoes seasoned with olio extravergine d'oliva and lemon

Burratina **\$14.00**  
Mozzarella stuffed with Stracciatella cheese served on a bed of baby rucola and cherry tomato

Burratina with ham or di parma **\$19.00**  
Mozzarella stuffed with Stracciatella accompanied by Serrano ham or di Parma

Bruschette Italiane **\$14.00**  
Toasted bread with a variety of condiments (ask the bartender)

Carpaccio di Manzo at the profumo di Tartufo **\$18.00**  
Manzo flavored with white truffle, accompanied by an insalada rucola baby soave and slices of Parmigiano Reggiano.

## INSALTE

Insalata César **\$12.00**  
Romaine lettuce, toasted bread cubes, Parmesan cheese, Chef dressing

Insalata Caesar with Gamberi **\$20.00**  
Prawns, romaine lettuce, toasted bread cubes, Parmesan cheese

Insalata di Polpo **\$19.00**  
Stewed powder with potatoes and pignoles, served warm

Insalata Greca **\$14.00**  
Romaine lettuce, tomato, black olives, oregano and feta cheese

Insalata Caprese **\$18.00**  
Mozzarella and Tomato Cheese

## PASTA

Linguine alle vongole **\$18.00**

Sauteed long pasta with clams in a pan with white wine

Cavatelli alla Pescatora **\$26.00**

Short pasta handmade by the Chef with mixed seafood in tomato sauce

Cavatelli with Polpo alla Luciana **\$22.00**

Short pasta handmade by the Chef with his tomato sauce, Octopus, black olives

Pesto Trofie **\$18.00**

Characteristic short pasta from Liguria (Italy) handmade by the Chef with his Pesto sauce

Parmigiana **\$18.00**

Layered eggplant alternated with tomato sauce and Parmesan cheese

## RIPIENA PASTA

Tortellini ai Funghi su cream di funghi **\$20.00**

Tortellini ai Funghi with funghi Porcini **\$28.00**

Pasta stuffed with mushrooms with its mushroom sauce and sauteed mushrooms

Tortellini di Zucca **\$20.00**

Pumpkin stuffed pasta served in pumpkin cream and saffron

Mezzelune at Tartufo **\$22.00**

Pasta stuffed with truffle flavor cheese flavored with truffle butter and truffle carpaccio

Agnolotti di carne al ragù **\$20.00**

Ravioli stuffed with meat with Bolognese sauce

## GNOCCHI

Gnocchi Tricolore **\$24.00**

Potato gnocchi with three sauces: Pesto, Cheese and Bolognese

Gnocchi ai quattro formaggi **\$20.00**

Potato Gnocchi with Cheese Sauce

Pesto gnocchi **\$18.00**

Potato gnocchi with pesto sauce

Ragout gnocchi **\$18.00**

Potato gnocchi with Bolognese sauce

## RISOTTI

Risotto alla pescatora \$26.00  
Risotto with mixed seafood

Risotto ai funghi \$24.00  
Risotto with Fungi  
Risotto with Funghi Porcini \$ 30.00

Risotto allo Zafferano \$24.00  
Risotto with Saffron

Risotto al Tartufo with Gamberoni \$30.00  
Risotto to bribe with Truffles

## MEAT

Brasato al Barolo with i suoi Agnolotti \$30.00  
Beef marinated in red wine and baked

Ossobuco with risotto alla Milanese \$30.00  
Ossobuco with Saffron Risotto

Scaloppine with bianco wine \$26.00  
Soave and subtle beef steak cooked with white wine in your bed of mashed potatoes and mushrooms

## FISH

Polias alla piastra \$30.00  
Carbon octopus in his bed of Purè de Zapallo and Potatoes

Zuppa di Pesce \$26.00  
Mixed Seafood in tomato sauce with toasted croutons

Salmone alla piastra \$26.00  
Salmon in your bed of mashed potatoes and sauteed mushrooms

## DOLCI

Tiramisù \$7.00  
Typical homemade Italian dessert with Mascarpone and Savoiard cheese

Boonet \$7.00  
Typical dessert of Torino (Italy) with chocolate and Amaretti

Panna Cotta \$7.00  
Milk cream flan

Catalan cream \$7.00  
Ananas or Mela al Flambè with ice cream \$7.00