

FIRST COURSES

Tartare di manzo – freshly mixed Tartar steak with capers and Grana Padano cheese	178
Tagliata con rosmarino fresco – raw slices of beef steak fillet served in a hot pan with virgin olive oil, green pepper	195
Gamberetti in padella calda – small prawns with garlic and olive oil, served in a hot pan, toast	185
Callamari con aglio e rucola – fresh calamari, garlic, rucola, extra virgin olive oil DOP	198
Carpaccio classico – fine cut beef steak fillet, extra virgin olive oil DOP, black olives with stone, lemon, housemade mayonnaise, Grana Padano cheese	185
Carpaccio con olio di tartufi – fine cut beef steak fillet with truffle oil and Grana Padano cheese	215
Insalata d'avocado con gorgonzola – avocado, black olives with stone, walnuts, lettuce, rucola, gorgonzola cheese (small/large)	148/188
Insalata greca – Greek feta cheese, tomatoes, peppers, cucumber, oregano, fresh green olives with stone and Roman lettuce (small/large)	148/188
Insalata mista con rucola e pignoli – rucola, pignoli nuts, extra virgin olive oil DOP, balsamico cream, mixed lettuce (small/large)	138/165
Minestrone pomodoro – pancetta, fresh vegetables, San Marzano tomatoes, garlic, basil, Grana Padano cheese, extra virgin olive oil DOP	98

SECOND COURSES (HOMEMADE PASTA)

Ask for celiac friendly pasta if you wish.

Spaghetti il piennolo – Vesuvius tomatoes "il pienolo" braised with olive oil DOP, fresh basil	225
Spaghetti alla carbonara – pancetta, guanciale, butter, cream, egg, pepper and Grana Padano cheese	195
Tagliatelle con branzino – fresh catfish, Pachino tomatoes, butter, Pecorino vecchio cheese	218
Penne alla tagliata – slices from entrecôte baked on rosemary, rucola, Pachino tomatoes, extra virgin olive oil DOP and green pepper	198
Tortelloni con gorgonzola, noci e pere – big housemade tortelloni stuffed with fresh spinach leaves and ricotta cheese from buffalo milk, gorgonzola sauce, pear and walnuts	198
Lasagne al ragu napoletano – wide noodles with ragout from beef, veal and pork, basil and Grana Padano cheese	195
Cannelloni al forno con vitello, spinaci e ricotta – baked pasta rolls filled with mixture of veal, pork and chicken meat, spinach leaves and ricotta cheese from buffalo milk	198
Gnocchi con funghi e crema – fresh season mushrooms, cream, Grana Padano cheese	188
Risotto with prawns and tomato – Italian rice "carnaroli", braised prawns with tomatoes, lovage and lime, olive oil DOP	245

MAIN COURSES (Compile your Steak + Steak style + Taste style)

If you have no special request, we grill your steak (200 g) "medium".

Petto di pollo – grilled breast from farm chicken from Vodnany with Parma ham, fresh thyme, basil butter from buffalo milk	265
Filetto, charolais – fillet, very delicate, tasty, almost no marbling, very tender	398
Filet mignons, charolais – 3 pcs, the most delicate part of the tenderloin, juicy and tasty, almost no marbling, very tender, served in three pcs	398

WE RECOMMEND CZECH AGED BEEF

This beef comes from 22 months old local bulls. The process of ageing hung beef quarters is from 8 to 9 weeks at 0 to 2 °C. This meat has a very red colour, is soft, juicy and tasty.

Scamone di manzo 200g – The legendary small part of a young bull rump, most suitable for grilling. The meat is very juicy, less delicate than fillet, but still tender and outstanding in taste.	358
Contro filetto 200g – The leaner part of the so-called low sirloin. Very tender and tasty meat without marbling.	368
Costata 300g – The tastiest beef cut. This is cut from high sirloin, between the 9th and 11th ribs. The meat is slightly marbled, which gives it a unique taste during grilling.	428

TASTE STYLES

Ambiente – pancetta butter from buffalo milk, juniper
Pepe verde – fresh green pepper, demi-glace sauce, brandy, butter
Tartufo – extra virgin olive oil DOP flavoured with white truffle
With mushrooms – season mushrooms, shallot, butter, demi-glace sauce
Basilico – basil butter from buffalo milk
Alla Fiorentina – fresh rosemary, extra virgin olive oil DOP
Peperoncino – baked pepper, fresh chilli peppers, shallot, butter, chicken broth

SIDE DISHES

Gratinated potatoes with garlic and cream	58
Housemade French fries fried in peanut oil	58

VEGETABLES

Small salad from tomatoes, peppers and cucumbers	68
Fresh vegetables stewed in butter	65
Carrot in butter	65
Spinach in butter	88
Grilled vegetables	78