



## COCKTAILS

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**BELLINI** peach, prosecco 8

**APEROL SPRITZ** aperol, soda, prosecco 8

**PANAREA** limoncello, citron, tonic water 13

**WHITE TRUFFLE NEGRONI** rum, campari, vermouth, white truffle, strawberry 16

**NEGRONI CLASSICO** campari, vermouth, gin 10

**MOSKOW LIMO** vodka, limoncello, lemon, ginger beer 10

**LA PASSIONE** vodka, passion fruit, prosecco, spicy 10

## MOCKTAILS

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**PRINCIPESA MARGHERITA** strawberry, passion fruit, tangerine soda 7

**GINGER MULE** lime, basil and ginger beer 7

## COUVERT

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**CESTINO DI PANE** tomato butter, eggplant and anchovy tapenade (1 for 2 pax) 5,5 ☹

## ANTIPASTI

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SEABASS CRUDO chili, citrus sauce, hazelnut 15 ☉

BRUSCHETTA STEAK TARTAR fried polenta, parmigiano 16 ☉

CARPACCIO GIUSEPPE CIPRIANI veal, parmigiano 17 ☉

VITELLO TONNATO veal, "tonnato" sauce,  
capers, pickles 16 ☉

CANNELLONI FRITTI eggplant, anchovy,  
mushrooms, tomato, parmigiano 10,50

CROSTINO DI BURRATA cherry tomato, nduja,  
nuts, pickled radicchio 16 ☉

BIKINI bresaola, taleggio 14

SANTA TRINITÀ selection of Italian cheeses and  
charcuterie(3/4 pax) 29,50 ☉

FUNGHI PORCINI TRIFOLATI parma ham, egg yolk 16 ☉

LEEK CACIO E PEPE leek, black pepper, pecorino 14 ☉

ROTOLINI LA TRATTORIA mozzarella,  
ventricina, truffle oil 14

ROTOLINI DELL'ORTO ASPARAGUS, SPINACH, TALEGGIO, CHILI OIL 14

PIZZETA PUTTANESCA tomato, olives, capers,  
anchovy, stracciatella 13

PIZZETA TOSCANA gorgonzola, Tuscan sausage, spinach 13

## INSALATI

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**CAESAR** lettuce hearts, chicken, bread crumbs, parmesan and Caesar dressing 13 ☯

**LA TRATTORIA** mixed lettuces, zucchini, cucumber, carrot, green asparagus, cherry tomato, avocado, artichokes, goat cheese, nuts, mustard vinaigrette 16 ☯

## PASTA/RISOTTI

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Gluten-free pasta +1,50€

**SPAGHETTI PORCINI ALLA CARBONARA** dry funghi porcini, pecorino, egg yolk, black pepper 17 ☯  
CARBONARA CLASSICA 14,50

**TIGRORZO** orzo, tiger prawn, fennel 27

**RISOTTO AI BROCCOLI** lemon, bread crumble, and anchovies 16 ☯

**RIGATONI ALLA SORRENTINA** tomato, stracciatella 18 ☯

**PACCHERI AL TARTUFO** funghi porcini, parmigiano 20,50 ☯

**LASAGNA RAGÙ** oxtail 19

**RAVIOLI AL PORRO** leek and stracciatella, pistachio, mortadella 18

**GNOCCHI DI ZUCCA** pumpkin, gorgonzola, nuts 17

**UOVO IN RAVIOLO** ricotta, egg, spinach, pesto 13,50

## SECONDI PIATTI

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**MILANESE** breaded veal chop, cherry tomato,  
parmigiano 26,50

**TAGLIATA** beef, arugula, parmigiano 24 Ⓢ

**ROASTED MEDITERRANEAN SEABASS** tomatoes, olives, capers 25 Ⓢ

## ACOMPANHAMENTOS

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**RÖSTI** potato 5 Ⓢ

**FRENCH FRIES** truffle olive oil, parmesan 5 Ⓢ

**TOMATO SALAD** red onion 5 Ⓢ

**CAULIFLOWER** three textures 5 Ⓢ

**GREEN SALAD** green asparagus, zucchini, cucumber 5 Ⓢ

## PIZZA NEL FORNO A LEGNA

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Gluten-free dough +€3 (cross-contamination may occur)

**POMODORO E PROSCIUTTO DI PARMA** tomato, Parma ham,  
parmesan and basil pesto 19

**MARGHERITA** tomato, mozzarella, basil 14

**PAULO GONZO PICCANTE** tomato, mozzarella, ventricina,  
arugula, cherry tomatoes 18

**TARTUFO FUNGHI** mozzarella, funghi porcini,  
parmesan, creme fraiche 20

**PISTACCHIOZZA** mortadella, pistacchio, stracciatella 19

**DIAVOLA** ventricina, nduja honey, basil 17

**DOLCI**

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**BISCOTTO** nuts cookies,  
pistachio cream, mascarpone 7,50

**PEAR TATIN** ice cream 8

**TIRAMISÙ** mascarpone, coffee, chocolate, nuts 7

**PANNA COTTA AL BASILICO** 6 ④

**GELATO** ice cream, ginger caramel, olive oil,  
fleur de sel, parmigiano, dry fruits 5,50

**CARPACCIO DI ANANAS** pineapple 5 ④

**BROWNIE AL CIOCCOLATO** hazelnut foam,  
raspberry sorbet 7 ④

④ Gluten-free option

VAT included at the applicable rate

Please ask us about possible allergens

