

# GLI ANTIPASTI

## *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:-

## *Bruschetta alla Sarda*

Grilled garlic bread with fresh salsiccia (Italian sausage), pecorino cheese, lightly dried cherry tomatoes and fresh pesto.  
85:-

## *I nostri Assaggi (2-3 pers)*

A delicious plate with a mix of cold cuts, cheese and more. Served with garlic bread.  
250:-

## *Bruschetta Romana*

Grilled garlic bread with tomato salad. Topped with mozzarella and parma ham.  
75:-

## *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, flavored with fresh truffles. Served with parma ham, rocket salad, cream of sundried tomatoes, olive oil and garlic bread.  
165:-

## *La Bresaola*

Bresaola with slices of parmesan cheese, lemon, olive oil and rocket salad. Served with garlic bread.  
100:-

## *Bocconcini di Scamorza*

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

## *Cozze Gratinat*

Garlic and bread-roasted mussels. Served with a light tomato sauce and garlic bread.  
85:-

# LE PASTE

## *Linguine agli Scampi*

Linguine pasta with tomato, cream, garlic, scampi, squash, white wine and parsley.  
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, mushrooms, oregano and cheese.  
175:-

## *I Quattro Mori*

Handmade short pasta with shredded parma ham, cepes, tomato, onion, cream and truffles oil. Served with grated cheese.  
170:-

## *Tortiglioni alla Siciliana*

Pasta with tomato, onions, egg-plant, olives and mozzarella. Served with basil and grated cheese.  
145:-

## *Rigatoni con Salsiccia*

Pasta with fresh salsiccia (Italian sausage), onions, cepes, tomato, red wine and cream. Serve with grated cheese.  
170:-

## *Pasta con Asparagi*

Handmade short pasta with onions, gorgonzola, cream, green asparagus and smoked, air-dried Tyrolean ham. Served with black pepper and grated cheese.  
160:-

## *Spaghetti allo Scoglio*

Spaghetti with squid, mussels, vongole, garlic, fresh tomatoes, parsley and capers.  
185:-

# I SECONDI

## *Pollo alla Marsala*

Fillet of chicken wrapped in smoked, air-dried Tyrolean ham, with Marsala wine, beef-stock, mushrooms, lightly dried cherry tomatoes and parsley.

160:-

## *Filetto ai Porcini*

Grilled fillet of beef 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 and pecorino pesto. Served with boiled potatoes.

270:-

## *Scaloppine al Gorgonzola*

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

140:-

## *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.

280:-

## *Terrina di Mare*

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

135:-

## *Grigliata Mista*

Grill plate with fillet of beef, lamb and chicken, and fresh salsiccia (sausage). Served with mushroom and gorgonzola sauce as well as cepes and red wine sauce.

275:-

## *Spiedini di Scampi*

Scampi skewers 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.

195:-

## *Pizza Pavarotti*

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

195:-

## *Pizza Primavera*

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

195:-

## *Pizza alla Fellini*

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

195:-

## *Pizza Vecchia Italia*

Tomato, cheese, mushrooms, fresh salsiccia (Italian sausage), gorgonzola and rocket salad.

195:-

# 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 Aaglio*

Garlic bread.

20:-

# I DESSERT

## *Sorbetto al Limone*

Lemon sorbet served with our home made raspberry sauce.  
80:-

## *Tiramisú*

Our own homemade tiramisú.  
80:-

## *Panna Cotta*

Italian cream pudding with forrest fruits.  
65:-

## *Tartufo Nocciola*

Hazelnuts semifreddo ice cream with a liquid chocolate core, covered with praline hazelnuts and crushed meringue.  
80:-

## *Trio di Cioccolato*

Dessert with fluffy layers of chocolate crème and nougatine.  
85:-

## *Tartufo Limoncello*

Frozen dessert with limoncello crème, covered with lemon ice cream and decorated with meringue.  
80:-

## *Gelato Crema e Pistacchio*

Creamy pistachio and vanilla ice cream with chocolate, decorated with candied pistachios.  
85:-

## *Il Formaggio*

Pecorino cheese served with fig marmalade and biscuits.  
85:-

# VINI DA DESSERT

6 cl 55:-, Cantucci 15:-

## *Moscatel*

A sweet, rich dessert wine with character of fruit.

## *Marsala wine*

A sweet dessert wine with hints of dried fruit.

## *Vin Santo*

A medium sweet dessert wine 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 grated cheese.

### *Panna Cotta*

Italian cream pudding with forrest fruits.

Two courses 200:-      Three courses 255:-

---

## NOTTE D'AMORE

### *Mozzarella con Aromi*

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

### *Filetto ai Porcini*

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

### *Tartufo Nocciola*

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

Two courses 360:-      Three courses 430:-

---

## 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 and pecorino pesto. Served with boiled potatoes.

### *Tiramisú*

Our own homemade tiramisú.

Two courses 340:-      Three courses 415:-

---