



BRISBANE



CENA / DINNER



SPRING 18

## ANTIPASTI

### PANE

. 7 .

*Daily baked bread,  
extra virgin olive oil*

### AFFETTATI MISTI

. 19 per person (min 2 people) .  
*Salumi classico, Prosciutto di San Daniele,  
buffalo mozzarella, artichoke, fennel &  
anchovy and butter crostini*

### OLIVE

. 8 .

*Sicilian, Ligurian*

## PRIMI

### CACIO E PEPE

. 23 .

*Spaghetti with 24month Pecorino Romano DOP, black pepper*

### VITELLO TONNATO

. 26 .

*Thinly sliced rare veal, tuna mayonnaise, olives, capers, grilled zucchini*

### PAPPARDELLE

. 24 .

*Braised pork & beef, tomato sugo, Parmigiano Reggiano DOP*

### FUNGHI

. 21 .

*Portobello mushroom, onion jam and ricotta salata*

## SECONDI

### RIGATONI

. 32 .

*'all'amatriciana'  
tomato sugo, chili, guanciale,  
Pecorino Romano DOP*

### GNOCCHI

. 38 .

*Pork & fennel sausage,  
parmesan cream,  
black truffle tapenade*

### PESCE

. 39 .

*Market fish with fresh  
shaved fennel, olives,  
dill mayo*

### SALTIMBOCCA ALLA ROMANA

. 43 .

*Veal, prosciutto, sage,  
broccolini, lemon*

## CONTORNI

### INSALATA

. 9.5 .

*Mixed leaves, pinenut,  
apple, ricotta salata*

### FAGIOLINI

. 9.5 .

*Green beans,  
anchovy dressing*

### PATATE

. 9.5 .

*Roast potatoes,  
garlic, rosemary*

## DOLCI & FORMAGGI

### CASSOLA

. 17 .

*Ricotta & lemon cheese cake,  
strawberries, amaretti*

### TIRAMISU

. 15 .

*Espresso soaked savoiardi,  
mascarpone, chocolate*

### PANNACOTTA

. 17 .

*Raspberry with olive oil  
torte & meringue*

### TORTINO

. 17 .

*Baked chocolate custard  
with amaretti & caramel*