



BRISBANE



CENA / DINNER



SUMMER 19

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

. 25 .

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

PESCHE

. 24 .

Peach, Fior di Latte, basil, tomato

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

. 10 .

*Iceberg lettuce, Parmigiano
Reggiano, bread crumbs*

FAGIOLINI

. 10 .

*Green beans,
anchovy dressing*

PATATE

. 10 .

*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
tart & meringue*

TORTINO

. 17 .

*Baked chocolate custard
with amaretti & caramel*