

# COCKTAILS

<b>BELLINI</b> home made peach purée, spumante	95:-	<b>DOCCIA AL LIMONE</b> italicus, vodka, home made limoncello, lemon, sugar, soda	135:-
<b>ZENZERO ASSASSINO</b> cognac, vermouth, frangelico, lemon, ginger syrup	125:-	<b>MELA FRESCA</b> rom, apple liqueur, lime, ginger sugar, basil, egg white	130:-
<b>PERICOLO ROSSO</b> gin, aperol, montenegro amaro, lemon, syrup	125:-	<b>ULTIMO TENTATIVO</b> apple infused ballantines, martini bitter, appel sugar, maraschino, orange bitter	125:-
<b>ATTENZIONE AL FUOCO</b> cointreau, elderflower, averna, lemon, syrup with lemon grass, chili & rosemary	135:-		

# ANTIPASTI

<b>SALUMI</b>	
Prosciutto di Parma (50 g)	75:-
Truffle salami (50 g)	75:-
Coppa (50g)	65:-
served with tomato frito	
Cold cut platter served with tomato frito, mozzarella, truffle mayonnaise and marinated tomatoes	199:-

<b>BURRATA</b> cream filled buffalo mozzarella, grilled tomatoes, basil, balsamico and garlic crutons	145:-	<b>CALAMARI FRITTO</b> fried squid, aioli verde, capers, lemon and parmesan	125:-
<b>BRUSCHETTA</b> garlic grilled farm bread, cured ham, grilled pepper, parmesan, pesto and rocket salad	125:-	<b>CARNE CRUDA</b> beef tartar, parmesan, truffle emulsion, toasted almonds and pickled white onion Full size is served with green salad and parmesan fries	130:-/199:-
<b>GAMBERI AL LIMONE</b> lemon fried tiger prawns, grilled bread, italian cream cheese, broad beans and puffed avorio rice	135:-	<b>RISOTTO AL TARTUFO</b> risotto with truffle, mascarpone, mushrooms in varied ways and fried sage	175:-
<b>VITELLO CON TONNO CRUDO</b> diced raw tuna, grilled veal roast beef, tonnato sauce, parmesan, hazelnuts and pickled radicchio	139:-	<b>RAVIOLI ARAGOSTA</b> lobster filled ravioli, San Marzano tomatoes, vodka, pistachio and grated lobster butter	135:-
<b>PIZZETTE</b>			
truffle salami, rocket salad, parmesan mozzarella and tomato sauce			125:-
avocado, Fior di latte, olive oil, pine nuts and tomatoes			125:-
grilled prawns, chili, garlic, pepper, mascarpone and tomato sauce			125:-

<b>PIATTO SUPERIORE</b> a selection of aaltos starters (minimum of 2 persons)	170:-/person
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# P R I M I

## PASTA / RISOTTO

**ROCCHETTI** 145:-/225:-  
lightly grilled fillet of beef, tomato, mushrooms,  
parmesan cream and deep fried jerusalem artichokes

**FUSILLI GIGANTI** 135:-/189:-  
scallops, mussels, prawns, zucchini,  
white wine, chili, lemon caramel and fried bread

**RAVIOLI ARAGOSTA** 135:-/189:-  
lobster filled ravioli, San Marzano tomatoes, vodka,  
pistachio and grated lobster butter

**POLLO ALLA CARBONARA** 135:-/189:-  
bucatini, grilled chicken, baked egg,  
panchetta con pangratto and parmesan

**RISOTTO AL TARTUFO** 175:-/255:-  
risotto with truffle, mascarpone, mushrooms in varied  
ways and fried sage

# S E C O N D I

**PORTABELLO ALLA GRIGLIA** 199:-  
grilled portabello, cannellini beans in tomato sauce,  
vegan mozzarella, roasted almond and saffron risotto

**SALMONE ALLA GRIGLIA** 210:-  
grilled pesto gratinated salmon,  
saffron tomatoes, orange marinated fennel,  
basil aioli, grilled lobster sauce  
and fried risotto balls

**TONNO SCOTTATO** 275:-  
grilled tuna, melon, artichoke,  
browned balsamico butter, goat cheese  
and pistachio gnocchi

**POLLO ALLA PARMIGIANA** 215:-  
grilled chicken in parmesan and foccacia crumbs,  
tomato sauce, fried capers, gremolata and risotto milanese

**GRIGLIATA MISTA** 295:- / person  
grilled venison, veal roast beef, salsiccia and chicken,  
mayonnaise with italian autumn trufflr, aioli verde,  
tomato fritto, caprese salad, grilled artichoke  
and parmesan fries

Served to a minimum of two.

**ENTRECÔTE CAPRESE** 295:-  
grilled entrecôte, tomato frito,  
buffalo mozzarella, grilled tomatoes,  
aioli verde, basil and parmesan fries

**CERVO** 295:-  
grilled venison, foie gras emulsion,  
parmesan, marsala wine, borlotti onion,  
artichoke and truffle arranchini

# D O L C I

**TORTA NOUGATINE** 105:-  
sticky chocolate cake with nougatine,  
pistachio ice cream, raspberries and white balsamico

**TIRAMISÙ** 90:-

**PANNACOTTA** 90:-  
grilled apple and vanilla with candied almonds

**GELATO** vanilla, chocolate, pistachio, 45:-/scoop  
stracciatella, saffron, caramelized almond,  
lemon sorbet, blood orange sorbet, cherry sorbet

**CIOCCOLATINO** 35:-

KINDLY ADVISE US IF YOU HAVE ANY ALLERGIES OR ARE IN NEED OF SPECIAL DIETARY

# CHAMPAGNE & SPUMANTE

CHAMPAGNE	Bottle	Glass	SPUMANTE		
<b>POL ROGER BRUT RÉSERVE</b> Nv, Champagne, France	725:-	125:-	<b>CA'MONTINI PROSECCO</b> EKO Veneto, Italia	420:-	85:-
<b>PIERRE PETERS ROSÉ FOR ALBANE</b> Nv, Champagne, France	825:-		<b>CARPENÈ PROSECCO DOCG CUVÉE ORO</b> Veneto, Italia	420:-	
<b>LOUIS ROEDERER BRUT PREMIER</b> Nv, Champagne, France	875:-		<b>CORTE GIARA PROSECCO</b> Veneto, Italia	440:-	90:-
<b>PERRIER JOÛET GRAND BRUT</b> Nv, Champagne, France	875:-				
<b>POL ROGER BRUT VINTAGE 2009</b> Champagne, France	995:-				
<b>POL ROGER SIR WINSTON CHURCHILL 2004</b> Champagne, France	2100:-				
<b>LOUIS ROEDERER CRISTAL BRUT 2008</b> Champagne, France	2750:-				

# VINO BIANCO

ITALIA	Bottle	Glass			
<b>VENTITERRE</b> <b>Insolia/Chardonnay</b> Zonin, Sicilia	340:-	85:-	<b>BLANGÉ LANGHE</b> EKO <b>Arneis</b> Ceretto, Piemonte	650:-	
<b>MASI POSSESSIONI BIANCO</b> <b>Garganega/Sauvignon Blanc</b> Masi, Veneto	395:-	99:-	<b>LA ROCCA SOAVE CLASSICO 2014</b> EKO <b>Garganega</b> Pieropan, Veneto	695:-	
<b>BOSSI FEDRIGOTTI PINOT GRIGIO</b> Masi, Trento	450:-	113:-	<b>IL RESTO DEL MONDO</b>		
<b>SOAVE CLASSICO</b> EKO <b>Garganega/Trebbiano</b> Pieropan, Veneto	475:-		<b>TRIMBACH</b> <b>Riesling</b> F.E Trimbach, Alsace, France	395:-	99:-
<b>TORRICELLA</b> <b>Chardonnay/Sauvignon Blanc</b> Barone Ricasoli, Toscana	495:-		<b>CHABLIS</b> <b>Chardonnay</b> Louis Robin, Chablis, France	435:-	108:-
<b>SOLOSOLE</b> <b>Vermentino</b> Poggio al Tesoro, Bolgheri	495:-		<b>SANCERRE LES BARONNES</b> <b>Sauvignon Blanc</b> Henri Bourgeois, Loire, France	525:-	
<b>VILLATA ROERO ARNEIS</b> <b>Arneis</b> Vite Colte, Piemonte	495:-		<b>HUNTERS CHARDONNAY OAKED</b> Hunter's wines, Marlborough, New Zealand	495:-	
<b>I SISTRI</b> <b>Chardonnay</b> Fattoria di Felsina, Toscana	540:-	135:-	<b>CHÂTEAUNEUF-DU-PAPE BLANC 2016</b> <b>Grenache Blanc/Clairette</b> <b>/Bourboulenc/Roussanne</b> Château Mont-Redon, Rhône, France	695:-	
<b>CIURI</b> <b>Nerello Mascalese</b> Terrazze dell'Etna, Sicilia	550:-	138:-	<b>BERG ROSENECK RIESLING 2008</b> Georg Breuer, Rheingau, Germany	835:-	

# VINO ROSSO

ITALIA	Bottle	Glass			
<b>RICASOLI CHIANTI</b> Sangiovese Barone Ricasoli, Toscana	340:-	85:-	<b>LA GROLA</b> <b>LA GROLA 2010</b> 1,5l Corvina/Syrah Allegrini, Veneto	550:- 1060:-	138:-
<b>BARBERA APPASSIMENTO</b> Barbera San Silvestro, Piemonte	390:-	98:-	<b>IL BACIALÉ</b> Barbera/Pinot Noir/Cabernet Sauvignon Braida di Bologna Giacomo, Piemonte	535:-	
<b>BORGOGNO LANGHE ROSSO</b> Barbera/Merlot/Freisa/Dolcetto Giacomo Borgogno, Langhe	420:-	105:-	<b>ROSSO DI MONTALCINO</b> Sangiovese Grosso San Polo, Toscana	575:-	
<b>BROLIO CHIANTI CLASSICO</b> Sangiovese/Merlot/Cabernet Sauvignon Barone Ricasoli, Toscana	440:-		<b>BELL'ASSAI</b> Frappato Donnafugata, Sicilia	575:-	
<b>IL MONELLO BARBERA D'ASTI</b> Barbera Braida di Bologna Giacomo, Piemonte	450:-	113:-	<b>RUBERPAN VALPOLICELLA</b> EKO Corvina Veronese/Rondinella Pieropan, Veneto	595:-	
<b>ZISOLA</b> Nero d'Avola Marchesi Mazzei, Sicilia	495:-	125:-	<b>NEBBIOLO D'ALBA BERNARDINA</b> EKO Nebbiolo Ceretto, Piemonte	595:-	
<b>FONTERUTOLI CHIANTI CLASSICO</b> Sangiovese/Malvasia Nera/Colorino/Merlot Marchesi Mazzei, Toscana	490:-		<b>MASI COSTASERA AMARONE 2012</b> Corvina/Rondinella/Molinara Masi, Veneto	750:-	
<b>PALAZZO DELLA TORRE</b> <b>PALAZZO DELLA TORRE</b> 1,5l Corvina/Rondinella/Sangiovese Allegrini, Veneto	495:- 895:-	125:-	<b>PROMIS 2015</b> Merlot/Syrah/Sangiovese Angelo Gaja, Toscana	775:-	
<b>SER LAPO RISERVA CHIANTI</b> Sangiovese/Merlot Marchesi Mazzei, Toscana	495:-	125:-	<b>SONDRAIA 2013</b> Cabernet Sauvignon/Merlot/ Cabernet Franc Poggio al Tesoro, Toscana	775:-	
<b>MASI BROLO CAMPOFIORIN ORO</b> Corvina/Rondinella/Oselata Masi, Veneto	495:-	125:-	<b>BARBARESCO SPEZIE 2008</b> Nebbiolo Vite Colte, Piemonte	795:-	
<b>SHERAZADE</b> Nero d'Avola Donnafugata, Sicilia	495:-		<b>COLLEDILÀ 2013</b> Sangiovese Barone Ricasoli, Toscana	825:-	
<b>MEDITERRA</b> Syrah/Cabernet Sauvignon/Merlot Poggio al Tesoro, Toscana	550:-		<b>SITO MORESCO 2015</b> Nebbiolo/Merlot/Cabernet Sauvignon Angelo Gaja, Piemonte	825:-	
			<b>AMARONE DELLA VALPOLICELLA 2013</b> Corvina/Corvinone/Rondinella Pieropan, Veneto	825:-	

<b>MAGARI 2014</b> Cabernet Sauvignon/Merlot/Cabernet Franc Angelo Gaja, Toscana	850:-
<b>BRUNELLO DI MONTALCINO 2012</b> Sangiovese Grosso San Polo, Toscana	925:-
<b>AMARONE DELLA VALPOLICELLA CLASSICO 2009</b> Corvina/Rondinella/Oseleta Allegrini, Veneto	950:-
<b>BRUNELLO DI MONTALCINO PIEVE SANTA RESITUTA 2012</b> Angelo Gaja, Toscana	995:-
<b>LA POJA 2010</b> Corvina Veronese Allegrini, Veneto	975:-
<b>PINOT NERO 2011</b> Pinot Noir Terrazze Dell'Etna, Sicilia	1025:-
<b>TIGNANELLO 2014</b> Sangiovese, Cabernet Sauvignon, Cabernet Franc Marchesi Antinori, Toscana	1050:-
<b>BAROLO DAGROMIS 2012</b> Nebbiolo Angelo Gaja, Piemonte	1050:-
<b>TESTAMATTA 2012</b> Sangiovese Testamatta di Bibi Graetz, Toscana	1450:-
<b>CA'MARCANDA 2013</b>	1490:-
<b>CA'MARCANDA 2012</b>	1795:-
<b>CA'MARCANDA 2000</b> Cabernet Sauvignon/Merlot/Cabernet Franc Angelo Gaja, Toscana	3700:-
<b>BAROLO BRUNATE 2012</b> Nebbiolo Ceretto, Piemonte	1550:-
<b>BRUNELLO DI MONTALCINO RISERVA</b> Sangiovese San Polo, Toscana	1725:-
<b>SASSICAIA TENUTA SAN GUIDO 2013</b> Cabernet Sauvignon/Cabernet Franc Bolgheri, Toscana	1850:-
<b>SOLAIA 2013</b> Cabernet Sauvignon, Sangiovese, Cabernet Franc Marchesi Antinori, Toscana	2450:-
<b>GAJA SPERSS 2011</b> Barbera/Nebbiolo Angelo Gaja, Langhe	2550:-

## IL RESTO DEL MONDO

<b>CÔTES-DU-RHÔNE "SAINT ESPRIT"</b> Syrah/Grenache Delas Frères, Rhône, France	380:-
<b>CROZES-HERMITAGE "LES LAUNES"</b> Syrah Delas Frères, Rhône, France	460:-
<b>HUNTERS</b> Pinot Noir Hunter's wines, Marlborough, New Zealand	495:- 125:-
<b>CHÂTEAUNEUF-DU-PAPE 2011</b> Grenache/Syrah/Mourvèdre Château Mont-Redon, Rhône, France	695:-
<b>L'HOSPITALET DE GAZIN 2013</b> Merlot/Cabernet Sauvignon/ Cabernet Franc Château Gazin, Pomerol, Bordeaux, France	695:-
<b>NAPANOOK 2012</b>	1195:-
<b>NAPANOOK 2011</b> Cabernet Sauvignon/Petit Verdot Dominus Estate, Napa Valley, California, USA	1295:-
<b>AALTO 2015 1,5l</b> Tempranillo Bodegas Aalto, Ribera del Duero, Spain	1550:-

# VINO ROSATO

	Bottle	Glass	
<b>ROSA DEI MASI</b> Refosco Veneto , Italia	340:-		<b>M DE MINUTY ROSÉ</b> 360:- 90:-
			<b>M DE MINUTY ROSÉ</b> 1,5l 720:- <b>Grenache/Cinsault/Tibouren</b> Château Minuty, Provence, France

# VINO DOLCE

	Glass 5 cl	
<b>MARSALA SUPERIORE</b> Grillo/Catarratto Vecchioflorio, Sicilia	50:-	<b>CORTE GIARA RECIOTO</b> 90:- <b>DELLA VALPOLICELLA</b> <b>Corvina/Rondinella</b> Veneto
<b>GRANELLO</b> Sauvignon Blanc Barone Ricasoli, Toscana	80:-	<b>BEN RYÉ PASSITO DI PANTELLERIA</b> 100:- <b>Donnafugata</b> Toscana
<b>CASTELLO DI BROLIO VIN SANTO</b> Malvasia/Sangiovese Barone Ricasoli, Toscana	100:-	<b>BRACHETTO D'ACQUI</b> Bottle 37,5 cl 350:- <b>Brachetto</b> Braida de Bologna Giacomo, Piemonte

# BIRRA & SIDRO

<b>BOTTIGLIA 33 CL</b>		<b>ALLA SPINA 40 CL</b>	
<b>CARLSBERG HOF</b> Denmark EKO	58:-	<b>CARLSBERG EXPORT</b> Denmark	62:-
<b>MENABREA AMBER ALE</b> Italy	66:-	<b>BIRRA PORETTI</b> Italy	68:-
<b>MENABREA BLOND</b> Italy	66:-	<b>SIDRO 33 CL</b>	
<b>PERONI NASTRO AZZURO</b> Italy	64:-	<b>SOMERSBY PÄRON</b> Sweden	62:-
<b>CARNEGIE J.A.C.K IPA</b> Sweden	69:-	<b>LA CIDRAIE</b> France	65:-
<b>PERONI GRAN RISERVA DOPPIO MALTO</b> Italy	72:-		

# NON ALCOOL

	Bottle	Glass	
<b>WHITE / RED</b>	195:-	49:-	<b>SAN PELLEGRINO LIMONATA</b> 35:-
<b>SPARKLING</b>	249:-	52:-	<b>SAN PELLEGRINO ARANCIATA ROSSA</b> 35:-
<b>CARLSBERG NON ALCOHOLIC</b> 33cl	40:-		<b>RAMLÖSA</b> 33 cl natural/lemon 35:-
<b>GOSLING GINGER BEER</b> 33cl	45:-		<b>RAMLÖSA</b> 80 cl 58:-
<b>BACKYARD BREW APPLE CART</b> 33cl	45:-		<b>SAN PELLEGRINO</b> 75 cl 58:-