

ANTIPASTI

Assorted Italian cold cuts **350.-**

Marinated eggplant and zucchini and Provola cheese **250.-**

Salamino, Pecorino Sardo and olives **290.-**

Cocotte of lentils and fried goat cheese **320.-**

Meatballs Grand Mother style **280.-**

Marinated alici with pickled onions in balsamic and Ligurian olives **280.-**

Bresaola, Rocket and Grana **330.-**

Grilled Sardinian Pecorino, honey and fig **290.-**

Warm Tomino cheese and chopped raw beef dressed our style **350.-**

Crispy and golden ricotta flake in breadcrumbs on fresh tomato pizzaiola sauce **300.-**

Vegetables Frittelline in Italian tempura and capers-lemon mayo **280.-**

INSALATE

Buffalo mozzarella, tomato and basil **300.-**

Caesar salad **250.-**

Wild rocket, mushrooms and Grana Padano cheese **300.-**

Mix salad/Green salad **230.-**

Tuna, olives, mozzarella, pickled artichokes, mushrooms and mixed leaves **320.-**

PASTA

Spaghetti alla Carbonara **300.-**

Penne all'Arrabiata **280.-**

Fusilli with fresh tomato and basil **250.-**

Home made Tagliatelle alla Bolognese **300.-**
Lasagna **300.-**

Linguine olio e aglio, cherry tomato and tuna bottarga **350.-**

Pappardelle with Italian sausage sauce **350.-**

Tortellini stuffed with ham in 4 cheeses sauce **360.-**

Potato gnocchi with pesto of broccoli and Taggiasche olives **330.-**

Malloreddus with fresh tomato and ricotta sprinkled with aged Sardinian pecorino **350.-**

Orecchiette with broccoli, smoked scamorza cheese and olives **350.-**

ZUPPE

Minestrone **260.-**

Chick peas, broccoli and burrata cheese **320.-**

Borlotti beans, smoked pancetta and ditalini pasta **280.-**

BRUSCHETTE

Tomato, basil and extra virgin olive oil **280.-**

Buffalo mozzarella and Parma ham **300.-**

Burrata cheese, cherry tomato and olives **320.-**

Marinated grilled eggplants and zucchini **280.-**

Cherry tomato and marinated alici fish **280.-**

Ricotta cheese and sun dried tomatoes **300.-**

GOURMET PIZZA

Margherita (traditional recipe) **250.-**

Romana (Porchetta, rocket and Pecorino Romano) **290.-**

Sarda (Pecorino Sardo, Salamino, mushrooms, olives) **290.-**

Toscana (Salame Finocchiona and Pecorino Toscano) **260.-**

Emiliana (Parma ham, rocket and Parmigiano) **300.-**

Lombarda (Bresaola, rocket and taleggio cheese) **300.-**

Pugliese (Burrata cheese and olives) **330.-**

Calabrese (Eggplant and very spicy salami paste) **290.-**

Campana (Buffalo mozzarella fresh tomato and basil) **280.-**

Ligure (Marinated Alici fish fresh tomato and capers) **280.-**

Veneta (Salame Soppressa Veneta, radicchio and smoked provola cheese) **280.-**

Trentina/Valdostana (Smoked Speck ham and Fontina cheese) **290.-**

SECONDI "Main Course"

The Bocconcino Beef Burger served with wild Rocket and parmesan salad **390.-**

Chicken escalope Milanese with fresh tomato and mozzarella salad **390.-**

Veal ossobuco on mush potatoes **550.-**

Slow cooked lamb shank in red wine and Italian lentils **500.-**

ALLA GRIGLIA "Grilled"

Prime USA rib eye **800.-**

Australian Beef tenderloin **700.-**

Australian Beef striploin **500.-**

Australian lamb rack **750.-**

Italian sausage **450.-**

Choose one side dish: mush potatoes, French fries, rocket salad, grilled vegetables, lentils.

DOLCI

Choose from the cake display....