

ZUPPE

Minestrone Milanese

Stracciatella Romana

Tortellini in Brodo

INSALATE

Insalata di Cesare (Petite/Small)
(Grande/Large)

Insalata Mista (Petite/Small)
(Grande/Large)

Insalata d'Indivia (Andives, indives)

Insalata di Rucola e Parmigiano

(Roquette, huile d'olive, vinaigre balsamique et parmesan/Arugola, olive oil, balsamic vinegar and parmesan)

ANTIPASTI

Calamari Fritti

(Calamars frits/fried squids)

Prosciutto e Melone

(Prosciutto et melons/Prosciutto and melon)

Salsiccia alla Griglia

(Saucisses maison grillées /Homemade grilled sausages)

Cozze alla Marina

(Moules, ail, sauce aux tomates et épices/Mussels, garlic, tomato sauce and spices)

Caprese

(Tomates, bocconcini, huile d'olive et basilic /Tomatoes, bocconcini, olive oil and basil)

Salmone Affumicato

(Saumon fumé, oignons et câpres / Smoked salmon, onions and capers)

Portobello alla Griglia

(Champignons portobello grillés, huile d'olive, vinaigre balsamique et basilic/Grilled portobella mushrooms, olive oil, balsamic vinegar and basil)

Carpaccio di Filet Mignon

(Tranche de filet mignon avec arugola, fromage parmesan, huile d'olive et citron/Sliced thin filet mignon with arugola, parmesan cheese, olive oil and lemon)

Antipasto Due Compari

(Calamars frits, champignons portobello, saucisses maison, légumes grillés/ Fried squids, portobella mushrooms, homemade grilled sausages, grilled vegetables)

Paste

Spaghetti al Pomodoro e Basilico

(Sauce tomates et basilic/Tomato sauce and basil)

Penne all'Arrabbiata

(Sauce piquante tomates/Spicy tomato sauce)

Spaghetti alla Bolognese

(Sauce à la viande/Minced meat sauce)

Fettuccine Alfredo

(Crème, fromage parmesan et poivre noir/ cream, parmesan cheese and black pepper)

Penne ai Quattro Formaggi

(Sauce aux quatre fromages/Four cheese sauce)

Spaghetti alla Puttanesca

(Olives noires, câpres, oignons, anchois et sauce tomates/Black olives, capers, onions, anchovies and tomato sauce)

Linguine Primavera

(Légumes de saison, ail, huile d'olive et sauce tomates/Seasonal vegetables, garlic, olive oil and tomato sauce)

Gnocchi al Gorgonzola

(Sauce crème et fromage gorgonzola/Cream sauce with gorgonzola cheese)

Spaghetti alla Calabrese

(Saucisses maison et sauce rosée /Rosee sauce and homemade sausages)

Fettuccine Ucci

(Aubergines, pignons de pins, épinards, fromage de chèvre, ail et huile d'olive/Eggplants, pine nuts, spinach, goat cheese, garlic and olive oil)

Rigatoni all'Amatriciana

(Pancetta, oignons, olives noires, vin rouge, sauce tomates/Pancetta, onions, black olives, red wine, tomato sauce)

Linguine alle Vongole

(Palourdes l'ail et huile d'olive/Clams with garlic and olive oil)

Linguine ai Frutti di Mare

(Fruits de mer et coquillages avec sauce tomates/Seafood and shell fish with tomato sauce)

Cannelloni al Forno

(Cannelloni au four/Oven baked cannelloni)

Risotti

Risotto ai Porcini

(Riz italien avec champignons porcini/Italian rice with porcini mushrooms)

Risotto alla Milanese

(Riz italien avec safran et fromage parmesan/Italian rice with saffron and parmesan cheese)

Risotto ai Frutti di Mare

(Riz italien avec fruits de mer/Italian rice with seafood)

Piatti Principali

Servies avec choix de légumes de saison ou pâtes sauce tomates
Served with a choice of seasonal vegetables or pasta tomato sauce

Piccata al Limone

(Veau, vin blanc et sauce citron/Veal with white wine and lemon sauce)

Scaloppina ai tre Funghi

(Veau, champignons shitake, portobello et champignons de Paris, sauce aux poivres et cognac/Veal, shitake, portobello and button mushrooms with a pepper and cognac sauce)

Scaloppina ai Gamberoni

(Veau farci avec crevettes/Veal stuffed with shrimps)

Scaloppina alla Caruso

(Veau, tomates séchées, olives noires, fromage parmesan et demi-glace/ Veal with sundried tomatoes, black olives, parmesan cheese and demi-glace)

Scaloppina alla Pizzaiola

(Veau, oregan, ail, vin blanc, sauce tomates, /Veal in an oregano, garlic, white wine and tomato sauce)

Scaloppina ai Due Compari

(Veau, artichauts, asperges, champignons et sauce baileys/Veal, artichokes, asparagus, mushrooms and baileys sauce)

Paillard

(Veau grillé avec fromage de chèvre, tomates cerises, huile d'olive et vinaigre balsamique/Grilled veal with goat cheese, cherry tomatoes, olive oil and balsamic vinegar)

Filet de Doré Serena

(Filet de doré avec une salsa de tomates cerises, olives noires, ail et basilic/Filet of walleye with a tomato cherry salsa, black olives, garlic and basil)

Filet de Sole

(Filet de sole, vin blanc, citron et câpres/Filet of sole, white wine, lemon and capers)

Gamberoni alla marinara

(Crevettes géantes avec sauce marinara/Giant shrimps with marinara sauce)

Piatti Principali alla Griglia

Servies avec choix de légumes de saison ou pâtes sauce tomates
Served with a choice of seasonal vegetables or pasta tomato sauce

Salmone alla Griglia

(Saumon frais de l'Atlantique assaisonné et mariné avec huile d'olive et citron/Fresh Atlantic salmon seasoned and marinated with olive oil and lemon)

Gamberoni alla Griglia fra diavolo

(Crevettes géantes grillées avec sauce aux tomates épicée/Giant grilled shrimps with spicy tomato sauce)

Filet mignon Angus

(Tendre filet mignon mariné aux fines herbes et grillé/Tender filet mignon marinated with fine herbs and grilled)

Costata di Vitello alla Griglia

(Côte de veau grillé /Grilled veal chop)

Rib Steak alla Griglia

(Rib steak grillé/Grilled rib steak)

Costata d'Agnello alla Griglia

(Carré d'agneau grillé/Grilled lamb chops)