

MENU

STARTERS

La Burrata	<i>Burrata cheese with semi-dry Tomatoes and Misticanza salad</i>	18
Parmigiana	<i>Fried Eggplant with Tomatoes, Mozzarella, Parmesan cheese, Basil</i>	18
Tartare	<i>Beef Tartare alla Pizzaiola</i>	18
Sea bass with artichokes	<i>Sea bass Carpaccio with crunchy Artichokes crudité</i>	20

FIRST COURSE

Gnocchi	<i>Stuffed with Chicken, with Cacciatora ristretto and flavoured dipping</i>	22
Spaghettone	<i>Spaghettone pastificio Mancini, Roasted Datterino tomatoes</i>	22
Fettuccine	<i>Fettuccine homemade with Lamb Ragù Sauce and its ristretto</i>	22
The Tradition	<i>Amatriciana, Carbonara, Cacio e Pepe, Gricia</i>	20
Soup of the Day		28

MAIN COURSE

Tuna veal	<i>Veal, Tuna sauce, Caper and Tuna tartare</i>	28
Deville Chicken	<i>Marinated devilled Chicken and Peppers Green Chillies</i>	28
Sea bass	<i>Sea bass, Artichokes, Almonds and Zucchini Cream</i>	40
Filetto	<i>Beef fillet, Celeriac and roasted Cardoncelli Mushrooms</i>	40

SIDES

Seasonal Vegetables	10
Roasted Potatoes	10
Mixed Green Salad	10

DESSERTS

Tiramisù	12
Hot Heart Chocolate Cake	12
Nougat Semifreddo	12

All prices are in euro

For any information on allergens, please ask to the staff in service

MODIUS



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