





## ANTIPASTI

- BURRATA from Puglia 30  
Confit tomatoes, basil, focaccia crostini
- SCALLOP CRUDO WITH SEASONAL FRUIT 32  
Sweet hand-cut scallops, seasonal fruit, citrus, and extra virgin olive oil
- WILD SHRIMP. CORN CREMA 28  
Lightly sautéed shrimp, brandy finish
- VELOUTÉ 20   
Daily expression of the market
- SEASONAL GARDEN GREENS 17   
Tender market greens, aged balsamic, single-estate olive oil.
- FRESH BAKED FOCACCIA 9 


## PASTE

- TAGLIOLINI AL LIMONE E ZAFFERANO 29  
Fresh tagliolini, Shrimp, lemon cream
- TAGLIOLINI AL POMODORO 28   
(ESSENZA DI CINQUE POMODORI)  
Slow-cooked tomato sauce from five varieties
- TORTELLI OF THE DAY 33  
Handmade with seasonal filling
- GNOCCHI OF THE DAY 32  
Prepared daily by our chef

## SECONDI

- SEA BASS 49  
Roasted sea bass, red pepper and onion crema, olive tapenade
- SCALOPPINE DEL GIORNO 45  
Veal scallopine, with seasonal elements
- FILET MIGNON ROLL 50  
Prosciutto di Parma, 24-month Parmigiano Reggiano, Barolo-Marsala jus, caramelized onions, rosemary, sage.
- SHORT RIBS BRASATO 50  
Red wine braised beef, carrot, celery, onion, aromatic herbs
- MEDITERRANEAN CAULIFLOWER ROAST 30  
Capers, olives, cherry tomatoes, fresh herbs 

## CONTORNI

- SCALLOPED POTATO 10   
Cream, garlic, rosemary
- SAUTÉED MUSHROOMS 10   
Extra virgin olive oil, garlic, thyme
- ENGLISH PEAS & SPRING ONIONS 10   
Butter, light cream

## A CASA DI BARBARA

- POLPETTINE DI BARBARA 27  
Filet mignon meatballs, slow-braised tomato essence

## DESSERT

- DESSERTS OF THE DAY 19  
Prepared daily by our chef