



ANTIPASTI | APPETIZERS

Piatto di Affettati Misti Toscana | 750

Italian cold cuts platter, marinated olives, pickled vegetables

Fritto Misto all'Italiana | 550

Eggplant bites, arancini, pizzette

Anelli di Calamari Fritti | 400

Deep-fried calamari rings

Mozzarelline in Carrozza | 300

Crispy mozzarella bites

INSALATE E ZUPPE | SALADS AND SOUPS

Insalata di Risoni | 420

Risoni pasta with tuna flakes, olives, diced tomatoes, mozzarella, extra virgin olive oil

Insalata del Mediterraneo | 550

Prawns, octopus, calamari, clams with limoncello dressing

Polpo e Patate | 350

Octopus and potato salad with extra virgin olive oil

Insalata Caprese | 550

Buffalo mozzarella, tomatoes, basil, extra virgin olive oil

Insalata Mista | 550

Mixed leaves, zucchini, beans, fennel

Vellutata ai Funghi Porcini | 560

Roasted porcini mushroom cream soup

Pappa al Pomodoro | 360

Roasted cherry tomatoes, ciabatta, basil, extra virgin olive oil

Minestrone di Verdure | 560

Italian seasonal vegetable soup

PASTA

Spaghetti ai Pomodorini e Basilico | 650

Cherry tomatoes, onion, garlic, basil, Parmesan

Spaghetti alle Vongole | 880

Alla Roberto, classic, or with cherry tomatoes

Spaghetti allo Scoglio | 980

Mixed seafood with fresh tomatoes

Pasta Patate e Provola | 650

Potatoes and Provola cheese

PASTA

Rigatoni Boscaiola | 650

Sausage, porcini mushrooms, fresh tomatoes

Spaghetti alla Nerano | 650

Zucchini, provolone, basil

Trenette al Ragù di Carne | 800

Meat and sausage ragù

Tagliatelle Amatriciana | 850

Pancetta, tomato sauce, Parmesan

Fettuccine Carbonara | 750

Pancetta, egg yolks, Parmesan

Lasagne alla Napoletana | 800

Ragù, cheese sauce, tomatoes

Ravioli | 650

Porcini mushrooms and pancetta with tomato sauce

PIZZA

Margherita | 650

Tomato, mozzarella, basil

Toscana | 850

Prosciutto, arugula, mozzarella

Boscaiola 850

Sausage and porcini mushrooms, tomato sauce, mozzarella

Verde | 650

Eggplant, artichokes, grilled vegetables

Piemontese | 850

Porcini mushrooms, pancetta, mozzarella, with white truffle dressing

DESSERTS

Tiramisu | 350

Classic whipped mascarpone with ladyfingers

Panna cotta | 350

Basil and orange with poached fruit

Delizia al limone | 250

Amalfi Coast lemon delight

Gelato | 450

Selection of artisanal ice creams

All dishes except the Pizzas are suitable for one diner
Prices are inclusive of 12% VAT and subject to 10% service charge

