

# Antipasti

## NONNA

**SAFFRON ARANCINI** (V)  
eggplant, cherry tomato,  
mozzarella 14

**TOMATINO** (V)  
cherry tomatoes  
and savory crumbled  
cheese 13

**POLPO**  
with mashed potatoes,  
giardiniera, pearl onion,  
gremolata 18

## MAMMA

**SNOW PEAS  
SALAD** (V)  
asparagus, zucchini,  
snow peas, baby spinach  
and stracchino cheese 14

**VITELLO  
TONNATO**  
tuna cream,  
veal jus,  
pearl onion 16

**BEEF  
CARPACCIO**  
with caramelized pecans,  
12 year aged balsamic,  
pecorino di fossa 18

## FI'LIA

**BURRATA  
POPOLARE** (V)  
panzanella cream,  
asparagus purée, arugula  
leaves, kalamata foam 16

**CALAMARI  
SAUTÉED**  
with cherry tomato,  
garlic, capers, almond,  
lemon zest 16

**SEABASS  
CARPACCIO**  
radish,  
cucumber,  
chives and lime 19

Veal, beef, lamb are of French Origin (born, raised, slaughtered and cut in France)  
Pork is of Italy & French Origin (born, raised, slaughtered and cut in Italy or France)  
We pay attention to food allergies: a table of food allergens contained in our dishes is available on request.  
Net prices in euros. Tax and service included.

(V) VEGETARIAN

(V) VEGAN

# Pasta & Risotto

## NONNA

### **PARMIGIANA** (V)

layers of crispy eggplant,  
tomato sauce and mozzarella 16

### **SAFFRON RISOTTO** (V)

with asparagus, parmigiano, toasted  
pine nuts and almonds 24

## MAMMA

### **CARBONARA & TRUFFLE**

spaghetti, guanciale  
and seasonal truffle 28

### **LAMB & PLUM RISOTTO**

cinnamon, lamb shoulder,  
dry plum with lime zest 29

## FI'LIA

### **QUASI PUTTANESCA**

paccheri, white wine, clams, cherry tomatoes,  
black olives, garlic and capers 21

### **GNOCCHI & CAVIAR**

rosemary butter, parmigiano  
and caviar 39

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# Secondi

## GRILLED SEABREAM

250grs

with confit cherry tomatoes, capers, garlic and kalamata 29

## VEAL MILANESE

350grs

with arugula, parmigiano and cherry tomato salad 46


## BEEF FILLET FROM THE JOSPER

400grs (serves 2 guests)

with roasted garlic and tomato 62

# Contorni

caponata 7 

grilled asparagus 7 

# Pizza

## TONNO

marinated house-made tuna, red onions, capers,  
fior di latte mozzarella and olives taggiasche 27

## TRUFFE

truffle cream, porcini mushrooms and shaved black truffle 38

## CALZONE

of the day 24

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# Dolce

## **FI'LIAMISU**

fluffy mascarpone cream layered with our  
homemade savoiardi soaked in espresso 14

## **PAVLOVA**

coconut meringue, passion fruit cream,  
mango sorbet and dill 14

## **PANNA COTTA**

seasonal fruits sauce  
and amaretti crumble 12

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