

DILETTANTE

RESTORÀNS • BRUSCHETTERIA

Appetizers

Prosciutto e melone 1,3,4,7 14 €
Prosciutto crudo, melon, fresh mint, soft cheese blend, pine nuts, mint oil

Carpaccio 7,10 15 €
Beef fillet with mustard-honey dressing, Extra Virgin Olive Oil, arugula, parmesan, fried capers

Salad

Caprese con Burrata 1,7,8,10,12 14 €
Burrata cheese, arugula, mustard vinaigrette, Sicilian tomatoes, fried capers, pesto, balsamico, chilli crumbs

Marinara 3,4,6,7,10,11 15 €
Limoncello-marinated salmon, tuna tataki, avocado, sicilian tomatoes, mango-chilli aioli, cucumber, arugula, spinach, quail egg, sesame, chef's sauce

Fresca 10 11 €
Fresh seasonal mix of rucola, spinach, cucumber, tomatoes, carrot, radish, mustard vinaigrette

Pizza Romana

Margherita 1,7 12 €
Tomato sauce, mozzarella, basil, oregano

Frutti di Mare 1,2,7,12,14 18 €
Tomato sauce, mozzarella, squids, mussels, octopuses, shrimps, garlic, lemon juice, parsley, arugula, oregano

Quattro Formaggi 1,7 15 €
Mozzarella, parmesan, gouda, gorgonzola, oregano

Prosciutto Crudo 1,7,8 16 €
Tomato sauce, mozzarella, prosciutto crudo, arugula, pesto, parmesan, oregano

Capricciosa 1,7,12 16 €
Tomato sauce, mozzarella, prosciutto cotto, artichokes, mushrooms, olives, oregano

Funghi 1,7,12 14 €
Tomato sauce, mozzarella, mushroom mix, parsley, garlic, oregano

Prosciutto cotto e funghi 1,7,12 15 €
Tomato sauce, mozzarella, mushroom mix, prosciutto cotto, olives

Salami Milano 1,7 15 €
Tomato sauce, mozzarella, salami, oregano

Soup

Mushroom soup 9 11 €
Forest mushroom soup with truffle oil

Risotto

Funghi 2,7,9,12 16 €
Rice, mushrooms, truffle oil, parmesan, cream cheese, garlic, parsley, onion, celery

Frutti di Mare 2,7,9,12 18 €
Rice, squids, mussels, octopuses, shrimps, tomatoes, basil, garlic, celery, parmesan

Sides 1

Grilled vegetables 6 €

Oven-roasted potatoes 6 €

Bruschetta

Siciliana 1,7,8 6 €
Sicilian tomatoes, basil, pesto

Stracciatella di Bufala 1,7,8 7 €
Sicilian tomatoes, stracciatella di bufala, basil, pesto

Prosciutto con Fichi 1,7 7 €
Sicilian tomatoes, prosciutto crudo, fig jam, goat cream cheese, berries, arugula

Salmone al Limoncello 1,3,4,7,10 7 €
Avocado, limoncello-marinated salmon, mango-chilli aioli, arugula

Tonno Dilettante 1,3,4,6,11,12 8 €
Avocado, tuna tataki, fresh cucumber, quail egg, chef's signature sauce, arugula

Acciuga 1,4,7,8,12 7 €
Sicilian tomatoes, stracciatella di buffalo, anchovies, basil, pesto

Gamberi 1,2,3,10 7 €
Avocado, prawns, arugula, mango-chilli aioli

Main courses

Osso Buco 1,3,7,9,12 28 €
Braised beef shank, polenta, red wine sauce, chimichurri sauce, grilled vegetables, oven-roasted potatoes, carrot chips

Duck Leg Confit 3,7,9,12 25 €
Duck Leg Confit, blueberry red wine sauce, grilled vegetables, oven-roasted potatoes, corn puree, carrot chips

Whole Roasted Dorade 4,7,12 25 €
Whole roasted dorade, grilled vegetables, oven-roasted potatoes,, parmesan saffron sauce, chives

Pasta

Penne Arrabiata 1,7 12 €
Sicilian tomatoes, tomato sauce, chilli pepper, parmesan

Tagliatelle ai frutti di mare 1,2,7,12,14 17 €
Squids, mussels, octopuses, shrimps, Sicilian tomatoes, garlic, parsley, tomato sauce, parmesan

Tagliatelle alla Bolognese 1,7,9,12 14 €
Tomato sauce, ground beef, celery, garlic, parsley, parmesan

Tagliatelle gamberi e gorgonzola 1,4,7,12 16 €
Shrimp, thyme, Sicilian tomatoes, cream sauce, lemon zest, gorgonzola

Duck meat ravioli 1,3,7,8,12 16 €
With mushroom sauce, hazelnuts and chili

Mushroom ravioli 1,3,7 14 €
With creamy truffle sauce

Desserts

Italian ice cream 6 €

Tiramisu with hazelnuts 6 €

Allergens: 1 — Cereals containing gluten, 2 — Crustaceans, 3 — Eggs, 4 — Fish, 5 — Peanuts, 6 — Soybeans, 7 — Milk, 8 — Nuts, 9 — Celery, 10 — Mustard, 11 — Sesame seeds, 12 — Sulphur dioxide and sulphites, 13 — Lupin, 14 — Molluscs.

Groups of 6 or more gratuity charge +10%