- to be shared -

ANTIPASTI / STARTERS

cozze alla 'nduja
mussels braised in a spicy 'nduja sauce. available in large and small portions 12/24

Nonna's favorite

vitello tonnato
thinly sliced veal with tuna mayonnaise, capers, and lime 15

carpaccio con pesto di pistacchi
beef carpaccio with pistachio pesto, parmesan and a macadamia crumble 14

nonna's carpaccio
beef carpaccio with olive oil, balsamic vinegar and coarse sea salt 12

le polpette della nonna
six meatballs in nonna's tomato sauce 15

burrata con pera V
buffalo milk burrata served with pear, honey and walnuts 16

giardino autunnale V
"autumn garden" with beets, red grapes, lemon ricotta, ricotta insalata, and macadamia nuts 12

- to be shared -

PRIMI / MID-COURSE

linguine con gamberi
linguine served with lobster sauce, basil oil, argentine shrimp and grated lime zest 23

spaghetti aglio, olio e peperoncino V
spaghetti with olive oil, garlic, red pepper and parsley 14

rigatoni al ragù
rigatoni served with a beef cheek ragù 21

carbonara della nonna
spaghetti, prepared in the classic roman style, served with a twist and nonna's approval! 20

Nonna's favorite

lasagne fritte croccanti
crispy-baked lasagna with beef ragù and béchamel sauce 16

melanzane V
layered casserole with eggplant, tomato sauce and parmesan 15

risotto al parmigiano V
parmesan risotto, served with 2-year-aged parmesan 14

- to be shared -

CARNE E PESCE / MEAT AND FISH

bistecca di ribeye for two or more people - prep time: min. 30 minutes
600-gram ribeye steak served with salsa verde and beef gravy 60

Nonna's favorite

pollo con pesto
pan-seared chicken thighs, marinated in pesto and lemon, served with poultry sauce 23

tagliata di manzo
thinly sliced steak with melted italian herb butter 24

orata alla piastra
whole sea bream grilled on the plancha, served with red pesto, macadamia nuts, lemon, and parmesan 32

petto d'anatra
dungesneden eendenborst, geserveerd met een jus van bramen 25

gamberi
four large shrimp served with focaccia bread and a garlic, chili, and honey butter 21

La nonna dice: c'è sempre posto per un piatto in più.

- for two or more -

SORPRESA / SURPRISE

shared surprise
3-course menu - 39 p.p.
4-course menu - 49 p.p.
5-course menu - 59 p.p.

exclusive shared surprise
3-course menu - 49 p.p.
4-course menu - 59 p.p.
5-course menu - 69 p.p.

- to be shared -

CONTORNI / SIDE DISHES

insalata V
Romaine lettuce with pear, radicchio, grapes, macadamia nuts, and beet vinaigrette 9

caprese V
cherry tomatoes, buffalo mozzarella, and basil 9

patate novelle V
roasted baby potatoes served with saffron aioli 6

caponata V
stew made with eggplant, red bell pepper, celery, capers, and tomato 6

- to be shared -

PIZZETTE / SMALL PIZZA

SERVED IN FOUR PIECES

coppa di parma
tomato sauce, buffalo mozzarella, coppa di parma ham, truffle honey, and macadamia nuts 15

margherita V
never change a winning formula! 11

Nonna's favorite

monte bianco
tomato sauce, buffalo mozzarella, parma ham, mascarpone, and arugula 14

zucchine e melanzane V
crème fraîche, smoked mozzarella, zucchini, and eggplant 12
supplement guanciale +4

barbabietiola V
beet purée, arugula, honey, walnuts, and ricotta salad 14

pizzette del momento
pizzette of the moment daily price