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# L'AVVENTURA

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POMODORI - 2ND JUNE - 4TH JULY

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## COCKTAIL

### BLOODY MARY 185

*Absolut Tabasco, tomato, lemon, Worcestershire sauce, peperoncino, celery salt & pepper*

## ANTIPASTI

### CUORE DI BUE & DATTERINI TOMATOES 155

*Tomatoes, balsamic vinegar, capers, olives & deep fried onions*

### TOMATOES & ANCHOVIES 2st/135

*Toasted bread with garlic butter, grated tomatoes & anchovies*

2023 Umani Ronchi, Vecchie Vigne Verdicchio Classico  
Superiore 165/800



## PASTA

### PASTA POMODORO 295

*Mezze maniche pasta with San marzano tomatoes, baked Datterini tomatoes, basil & stracciatella*

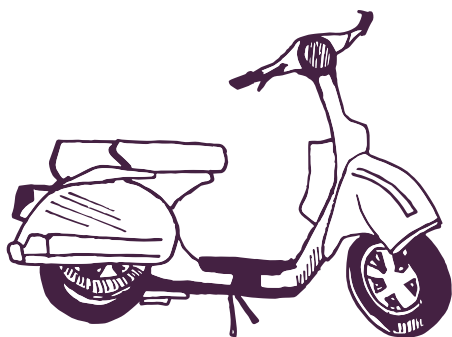
2024 Marchesi Antinori Peppoli Chianti Classico,  
Tuscany 170/830

## MAIN COURSE

### GRILLED STRIPLOIN & TOMATOES 485

*300 gr. Grilled dry aged striploin with garlic butter, tomato salad and tomato & sage red wine jus*

2024 Marchesi Antinori, Guado al Tasso Il Bruciatto,  
Tuscany 250/1195



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## ANTIPASTI

### IL PANE

POMODORO E BASILICO 115  
*Tomato, basil, garlic & toasted ciabatta*

DEEP FRIED POLENTA 4 st / 135  
*Basil cream & grated pecorino cheese*

RICOTTA 115  
*Ricotta, almond, olives, lemon, peperoncino & crostini*

ARANCINE 4 st / 125  
*Deep fried truffle & mushroom risotto*

### CRUDO

MELON & MINT 115  
*Melon, mint, peperoncino & parmigiano reggiano*

PESCE CON PEPERONCINO 115  
*Pike-perch, parsley, mint, olive oil, chili & lemon*

ALICI MARINATE 95  
*Cured anchovy, grated tomato, garlic, chili & olive oil*

### SALUMI ETC

VENTRICINA 75

FENNEL SALAMI 85

TRUFFLE SALAMI 95

DOLCE BASTARDO 75

MORTADELLA 85

PROSCIUTTO DI PARMA 105

PARMIGIANO REGGIANO 75

OLIVES 65

## CLASSIC STARTERS

GARLIC BREAD 115  
*Parsley, basil, thyme, garlic & chili flakes*

CARPACCIO 205  
*Beef carpaccio, truffle mayonnaise, celery, parmigiano reggiano & fried capers*

BURRATA 185  
*Tomato, peperoncino, fennel pollen & basil*

SPICY TUNA TARTARE 195  
*Yellowfin line-caught tuna, citrus & chili dressing, celery, basil & pistachios*

VITELLO TONNATO 185  
*Veal roast beef, tuna dressing, parmigiano reggiano, caper berries & pickled artichoke*

STRACCIATELLA 175  
*Asparagus, peas, mint, peperoncino, pistachios & olive oil*

## PASTA

TRUFFLE PAPPARDELLE 325  
*Truffle, cep mushroom, parsley & parmigiano reggiano*

LINGUINE AL LIMONE 295  
*Shrimps, chili, garlic, white wine, chicken stock, cream, parsley & lemon*

Thursdays Only

PASTA DALLA FORMA 325  
*Tagliatelle with parmesan sauce & black truffle  
Served tableside from half a parmesan wheel*



DELIZIE AL RAGÚ 285  
*Ragú, bolognese, vodka sauce, béchamel, provolone, basil, sage & parmigiano reggiano*

SPICY VODKA FUSILLONE\* 285  
*San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano*

\*Also available vegetarian

## MAIN COURSES

GRILLED POINTED CABBAGE\* 275  
*Aubergine cream, lemon, roasted almonds, parmigiano reggiano & gremolata*

MELANZANE PARMIGIANA 275  
*Aubergine, tomato sauce, provolone cheese, mozzarella & basil*

BRANZINO 325  
*Grilled seabass, mussel sauce, provolone cheese, mozzarella & basil*

POLPO 345  
*Grilled octopus, pumpkin cream, seafood sauce, celery & roasted peppers*

GRILLED TUNA 345  
*Tuna, caponata, arugula, garlic & parsley*

PORK CHOP 315  
*Parmesan cream, cabbage, spinach, onions & gremolata*

ENTRECOTE 395  
*250 g grilled Swedish entrecote, gremolata, truffle mayonnaise and tomato & sage jus*

\*Also available vegan

## TROLLEY SERVICE

ROASTED CHICKEN WITH CHILI & GARLIC 695  
*Roasted whole chicken, peperoncino & garlic. Grilled lemon, garlic-fried vegetables & sauce suprême with thyme & garlic (rec. for 3-4 pers)*

DRY AGED SIRLOIN STEAK ON THE BONE 1085  
*800 g grilled Swedish dry-aged steak, truffle mayonnaise, roasted tomatoes and tomato & sage jus (rec. for 2-3 pers)*



## SIDE ORDERS

Sides for your main course

CAESAR SALAD / Classic Caesar salad 95

POMODORI / Tomato, onion & balsamic 85

FRIED GREENS / Garlic-fried vegetables 95

INSALATA / Salad & house dressing 65

ROASTED POTATOES / Roasted potatoes 65

TRUFFLE GNOCCHI / Gnocchi, cream & truffle 135



Head chef - LAURA MARINO | Restaurateur - KARL LJUNG

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## DOLCE

PANNACOTTA DI VANIGLIA <i>Salted caramel sauce, roasted almonds, coconut &amp; berries</i>	145	SORBETTO AL LIMONE <i>Lemon sorbet</i>	85
GELATO - 2 SCOOPS <i>Vanilla / Hazelnut / Dark chocolate / Yogurt ice cream with strawberries / Peach sorbet / Passion fruit sorbet</i>	110	GRANITA <i>Watermelon &amp; limoncello</i>	75
CANNOLO DI PISTACCHIO <i>Traditional Sicilian pastry with pistachio cream</i>	65	ALMOND CAKE <i>Rhubarb compote, whipped cream &amp; browned butter</i>	155
		SEMIFREDDO DI PISTACCHIO <i>Chocolate sauce, pistachios &amp; strawberries</i>	165

## GRANDE

*Recommended for 2 people or more*

TIRAMISU CLASSICO <i>Savoardi biscuits, coffee, liqueur &amp; mascarpone</i>	195	LEMON & RICOTTA CAKE <i>Ricotta cake, mascarpone cream &amp; Italian meringue</i>	165
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## TABLESIDE

*Recommended for 2 people or more*

BOMBA <i>Raspberry &amp; mint gelato, Italian meringue with almond &amp; pistachio dacquoise</i>	355	PINEAPPLE FLAMBÉ <i>Flambéed pineapple, pistachios, black pepper, Galliano, grappa &amp; vanilla ice cream</i>	Half 255 / Whole 405
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