
GAVI

ITALIAN CUISINE

ANTIPASTI

BRESAOLA

270,000

Served with shallots in confit, lemon dressing and organic salad

BRUSCHETTE Arrosto di Manzo, Menta E Mayonnai

225,000

Roast beef with mint and mayonnaise

BRUSCHETTE Classica

100,000

Tomatoes, oil and garlic

BRUSCHETTE Formaggio di Capra, Pera E Noci

190,000

Goat cheese with pear and walnuts

CALAMARI FRITTI

383,000

Fried calamari with organic salad

CALAMARI GRIGLIATI

383,000

Grilled calamari with organic salad

CARPACCIO DI MANZO CLASSICO

262,500

A classic beef carpaccio with Arugula and shaved parmesan

CHIPS CON CREMA AL PARMIGIANO

104,500

Homemade chips with cream of authentic parmesan

MELANZANE ALLA PARMIGIANA

280,500

Gavi style eggplant parmigiana

ZUPPE

100,000

Minestrone, Vegetables soup

La Zuppa del Cuoco

120,000

Soup of the day

PAZZO CAPRESE BURGERS

170,500

Mini burger sliders with Bufala and pesto

PROSCIUTTO DI PARMA

230,500

Parma ham

VITELLO TONNATO	230,500
Cold slow-braised veal medallions in fresh tuna sauce and capers	
PIZZA PALA	352,500
Homemade focaccia topped with a selection of Salmon & cheese, Shrimps & avocado, Pesto artichokes, Roast beef pecorino	
ITALIAN SEAFOOD SOUP	300,000

INSALATE

BUFFALA	360,000
Bufala mozzarella cheese served with a selection of fresh tomatoes and olive oil	
BURRATA	360,000
Burrata mozzarella cheese served with a selection of fresh tomatoes and olive oil	
INDIVIA BELGA	210,000
Endive, radicchio, pear, toasted walnuts, pecorino and citronette dressing	
INSALATA DI POLLO	188,500
Mediterranean chicken salad with grilled vegetables	
INSALATA DI GRANCHIO	495,000
Mix Salad with pasteurized crab, avocado, raspberries, blueberries and hazelnuts	
INSALATA DI POLPO	645,000
Octopus, rocket leaves, black olives, cherry tomato confit, roasted potato and capers	
INSALATA MISTA AL FORMAGGIO DI CAPRA "AFFINE"	270,000
Mix Salad, honey toasted goat cheese "Affine", grilled radicchio, sundried tomato, roasted yellow bell pepper and pine nuts	
INSALATA DI QUINOA ROSSA	176,500
Red quinoa salad	
INSALATA DI PESCE	465,000
Seafood served with mixed salad and croutons	
INSALATA VERDE CON VERDURE GRIGLIATE	170,500
A mix of green leaves and grilled vegetables, tossed with extra virgin olive oil and lemon	

PASTE

FUSILLI CON MELANZANE E MOZZARELLA DI BUFALA	280,500
GNOCCHI PECORINO	190,000
Potato dumpling with fondue of Pecorino cheese D.O.P and basil leave	
GNOCCHI DI PATATE BLU' AL TARTUFO NERO	190,000
Gnocchi made from blue potatoes with black truffle	
LASAGNA BOLOGNESE	210,000
LASAGNA PESTO	210,000
LINGUINE ALLE VONGOLE	270,000
PACCHERI SALMONE AFFUMICATO	290,500
RAVIOLI DI FORMAGGI MISTI SELEZIONATI D'ALLO	200,500
Cheese ravioli (chef selection), light pesto sauce, shaved Parmigiano, melted butter and blackberry	
RAVIOLI RIPIENI DI RICOTTA SPINACI	210,000
Ravioli filled with ricotta and spinach with tomato sauce	
RAVIOLI RADICCHIO	196,000
SPAGHETTI AI GAMBERI	280,000
SPAGHETTI CON ARAGOSTA E POMODORO FRESCO	750,000
Spaghetti with light fresh tomato sauce, lemon leaves, lobster	
SPAGHETTI FRUTTI DI MARE	470,500
Scallops, Mussels, Clams, Shrimps	
TRADIZIONALE	170,500
Choice of Tagliatelle, Fusilli, Penne, Spaghetti with pomodoro, Arrabbiata, Pesto or Aglio E Olio	
RISOTTI	
AI GAMBERI	240,000
Grilled Shrimps with bisque, lime zest and shallots	
AL LIMONE	170,500
FUNGHI PORCINI	190,000
Sautéed Cèpes mushrooms, shallots, herbs & Parmesan	
MILANESE CON FOGLIA D'ORO	230,500
With Gold Leaf 24 K	

DAL MARE

**FILETTO DI SALMONE MARINATO AL SALE
SPEZIATO** **430,000**

Salmon filet served with spinach, roasted pine nuts and raisins sautéed

BRANZINO PORTOFINO **430,000**

Roasted seabass with tomato, olive & mediterranean herbs

FILETTO DI BRANZINO **450,000**

SeaBass filet, rice with ginger and light garlic and organic green salad

BRANZINO AL SALE **420,000**

Salt crusted sea bass

**GAMBERI ALLA GRIGLIA CON RISO, AGLIO E
ZENZER** **430,000**

Cooked in rock salt with rice, garlic and ginger

DELLA TERRA

COSTOLETTA ALLA MILANESE **890,500**

Breaded cutlet

TAGLIATA DI MANZO **630,000**

Sliced beef

PICCATA AL LIMONE **590,500**

Very selective veal meat with lemon and roasted potatoes

PETTO DI POLLO **330,000**

Marinated chicken breast with olive oil

FILETTO DI MANZO **630,000**

Beef filet

BISTECCA FIORENTINA (Per 100 grs.) **210,000**

CONTORNI

PATATE AL PUREA **66,000**

VERDURE AL FORNO **96,000**

Charcoal roasted vegetables

INSALATA MISTA **100,000**

Mixed greens salad

PATATE AL FORNO **66,000**

PATATE AL FRITTE **66,000**

SPINACI, PINOLI, UVETTA **96,000**

Spinach sautéed

PIZZE

PIZZA DIAVOLA	196,000
Tomato sauce, mozzarella cheese, spicy salami, fresh chili	
PIZZA QUATTRO FORMAGGI	190,000
Mozzarella cheese, Scamorza, Gorgonzola, Parmesan	
PIZZA AL FORMAGGIO DI CAPRA BALSAMICO	210,000
Mozzarella cheese, goat cheese, tomato sauce	
PIZZA AL FORMAGGIO DI CAPRA PESTO	210,000
Mozzarella cheese, goat cheese, tomato sauce	
PIZZA CON SALAME E UOVA	270,000
Beef salami, artichokes, eggs and truffle	
PIZZA BIANCA AL SALMONE AFFUMICATO	310,000
Smoked salmon, creamy cheese	
PIZZA MARGHERITA	170,500
Tomato sauce & mozzarella cheese	
PIZZA DI TARTUFO	210,000
Black truffle pizza with Camembert cheese	
PIZZA VEGETARIAN	180,000
Tomato sauce & mozzarella cheese topped with mixed vegetables	
Skinny Tuna, capers, olives & tomatoes	350,500
Skinny Salmon, capers, olives & tomatoes	310,000
Skinny Beef carpaccio, arugula, parmesan & tr	427,500
Skinny Parma	270,000

DOLCE

SELEZIONE DI FORMAGGI ITALIANI	300,000
Selection of Italian Cheese cuts	
HOMEMADE CHEESECAKE	120,000
CREME BRULEE	110,500
DOME AU CARMEL	120,000
FLOURLESS CAKE	120,000
FRUTTA DI STAGIONE	196,000
FRUTTI ROSSI	210,000
MOUSSE AL CIOCCOLATO	120,000

TIRAMISU ORANGE	140,500
PANNACOTTA	110,500
CANNOLI ALLA CREMA DI PISTACCHIO	120,000
SORBETO 1 SCOOP	40,000
SORBETTO DI STAGIONE O GELATO	110,500
TIRAMISU TRADIZIONALE	140,500
TORTA DI PANE	140,500