
GAVI

ITALIAN CUISINE

ANTIPASTI

BRESAOLA

385,000

Served with shallots in confit, lemon dressing and organic salad

BRUSCHETTE Arrosto di Manzo, Menta E Mayonnai

380,000

Roast beef with mint and mayonnaise

BRUSCHETTE Classica

158,000

Tomatoes, oil and garlic

BRUSCHETTE Formaggio di Capra, Pera E Noci

323,000

Goat cheese with pear and walnuts

CALAMARI FRITTI

488,000

Fried calamari with organic salad

CALAMARI GRIGLIATI

488,000

Grilled calamari with organic salad

CARPACCIO DI MANZO CLASSICO

336,000

A classic beef carpaccio with Arugula and shaved parmesan

CHIPS CON CREMA AL PARMIGIANO

132,000

Homemade chips with cream of authentic parmesan

MELANZANE ALLA PARMIGIANA

368,000

Gavi style eggplant parmigiana

ZUPPE

127,000

Minestrone, Vegetables soup

La Zuppa del Cuoco

152,000

Soup of the day

PAZZO CAPRESE BURGERS

285,000

Mini burger sliders with Bufala and pesto

PROSCIUTTO DI PARMA

323,000

Parma ham

VITELLO TONNATO	342,000
Cold slow-braised veal medallions in fresh tuna sauce and capers	
PIZZA PALA	447,000
Homemade focaccia topped with a selection of Salmon & cheese, Shrimps & avocado, Pesto artichokes, Roast beef pecorino	
ITALIAN SEAFOOD SOUP	494,000
INSALATE	
BUFFALA	420,000
Bufala mozzarella cheese served with a selection of fresh tomatoes and olive oil	
BURRATA	455,000
Burrata mozzarella cheese served with a selection of fresh tomatoes and olive oil	
INDIVIA BELGA	342,000
Endive, radicchio, pear, toasted walnuts, pecorino and citronette dressing	
INSALATA DI POLLO	266,000
Mediterranean chicken salad with grilled vegetables	
INSALATA DI GRANCHIO	722,000
Mix Salad with pasteurized crab, avocado, raspberries, blueberries and hazelnuts	
INSALATA DI POLPO	817,000
Octopus, rocket leaves, black olives, cherry tomato confit, roasted potato and capers	
INSALATA MISTA AL FORMAGGIO DI CAPRA "AFFINE"	342,000
Mix Salad, honey toasted goat cheese "Affine", grilled radicchio, sundried tomato, roasted yellow bell pepper and pine nuts	
INSALATA DI QUINOA ROSSA	241,000
Red quinoa salad	
INSALATA DI PESCE	589,000
Seafood served with mixed salad and croutons	
INSALATA VERDE CON VERDURE GRIGLIATE	228,000
A mix of green leaves and grilled vegetables, tossed with extra virgin olive oil and lemon	

PASTE

FUSILLI CON MELANZANE E MOZZARELLA DI BUFALA	368,000
GNOCCHI PECORINO	254,000
Potato dumpling with fondue of Pecorino cheese D.O.P and basil leave	
GNOCCHI DI PATATE BLU' AL TARTUFO NERO	266,000
Gnocchi made from blue potatoes with black truffle	
LASAGNA BOLOGNESE	298,000
LASAGNA PESTO	298,000
LINGUINE ALLE VONGOLE	665,000
PACCHERI SALMONE AFFUMICATO	380,000
RAVIOLI DI FORMAGGI MISTI SELEZIONATI D'ALLO	273,000
Cheese ravioli (chef selection), light pesto sauce, shaved Parmigiano, melted butter and blackberry	
RAVIOLI RIPIENI DI RICOTTA SPINACI	279,000
Ravioli filled with ricotta and spinach with tomato sauce	
RAVIOLI RADICCHIO	266,000
SPAGHETTI AI GAMBERI	368,000
SPAGHETTI CON ARAGOSTA E POMODORO FRESCO	950,000
Spaghetti with light fresh tomato sauce, lemon leaves, lobster	
SPAGHETTI FRUTTI DI MARE	665,000
Scallops, Mussels, Clams, Shrimps	
TRADIZIONALE	216,000
Choice of Tagliatelle, Fusilli, Penne, Spaghetti with pomodoro, Arrabbiata, Pesto or Aglio E Olio	
RISOTTI	
AI GAMBERI	330,000
Grilled Shrimps with bisque, lime zest and shallots	
AL LIMONE	241,000
FUNGHI PORCINI	266,000
Sautéed Cèpes mushrooms, shallots, herbs & Parmesan	
MILANESE CON FOGLIA D'ORO	368,000
With Gold Leaf 24 K	

DAL MARE

FILETTO DI SALMONE MARINATO AL SALE SPEZIATO	570,000
Salmon filet served with spinach, roasted pine nuts and raisins sautéed	
BRANZINO PORTOFINO	647,500
Roasted seabass with tomato, olive & mediterranean herbs	
FILETTO DI BRANZINO	665,000
SeaBass filet, rice with ginger and light garlic and organic green salad	
BRANZINO AL SALE	630,000
Salt crusted sea bass	
GAMBERI ALLA GRIGLIA CON RISO, AGLIO E ZENZER	570,000
Cooked in rock salt with rice, garlic and ginger	

DELLA TERRA

COSTOLETTA ALLA MILANESE	1,128,000
Breaded cutlet	
TAGLIATA DI MANZO	874,000
Sliced beef	
PICCATA AL LIMONE	824,000
Very selective veal meat with lemon and roasted potatoes	
PETTO DI POLLO	456,000
Marinated chicken breast with olive oil	
FILETTO DI MANZO	824,000
Beef filet	
BISTECCA FIORENTINA (Per 100 grs.)	327,000

CONTORNI

PATATE AL PUREA	95,000
VERDURE AL FORNO	122,000
Charcoal roasted vegetables	
INSALATA MISTA	127,000
Mixed greens salad	
PATATE AL FORNO	95,000
PATATE AL FRITTE	95,000
SPINACI, PINOLI, UVETTA	127,000
Spinach sautéed	

PIZZE

PIZZA DIAVOLA	266,000
Tomato sauce, mozzarella cheese, spicy salami, fresh chili	
PIZZA QUATTRO FORMAGGI	323,000
Mozzarella cheese, Scamorza, Gorgonzola, Parmesan	
PIZZA AL FORMAGGIO DI CAPRA BALSAMICO	266,000
Mozzarella cheese, goat cheese, tomato sauce	
PIZZA AL FORMAGGIO DI CAPRA PESTO	285,000
Mozzarella cheese, goat cheese, tomato sauce	
PIZZA CON SALAME E UOVA	342,000
Beef salami, artichokes, eggs and truffle	
PIZZA BIANCA AL SALMONE AFFUMICATO	418,000
Smoked salmon, creamy cheese	
PIZZA MARGHERITA	228,000
Tomato sauce & mozzarella cheese	
PIZZA DI TARTUFO	342,000
Black truffle pizza with Camembert cheese	
PIZZA VEGETARIAN	247,000
Tomato sauce & mozzarella cheese topped with mixed vegetables	
Skinny Tuna, capers, olives & tomatoes	494,000
Skinny Salmon, capers, olives & tomatoes	393,000
Skinny Beef carpaccio, arugula, parmesan & tr	542,000
Skinny Parma	342,000

DOLCE

SELEZIONE DI FORMAGGI ITALIANI	380,000
Selection of Italian Cheese cuts	
HOMEMADE CHEESECAKE	152,000
CREME BRULEE	140,000
DOME AU CARMEL	152,000
FLOURLESS CAKE	152,000
FRUTTA DI STAGIONE	304,000
FRUTTI ROSSI	317,000
MOUSSE AL CIOCCOLATO	152,000

TIRAMISU ORANGE	190,000
PANNACOTTA	140,000
CANNOLI ALLA CREMA DI PISTACCHIO	152,000
SORBETO 1 SCOOP	51,000
SORBETTO DI STAGIONE O GELATO	140,000
TIRAMISU TRADIZIONALE	190,000
TORTA DI PANE	190,000