

DAL BANCO SALUMI
Appetizers Suitable for Sharing

Prosciutto di Parma	178
Parma Ham DOP (18 Months)	
Choice of 1	
Italian Melon	
OR	
Marinated Figs	
OR	
Parmigiano Reggiano (24 Months)	
Piatto Misto di Affettati (Selection of 3)	208
Flywheel-Sliced Mixed Platter and Hand-Cut Charcuterie	
Tagliere della Trattoria (Selection of 6)	368
Flywheel-Sliced Mixed Platter and Hand-Cut Charcuterie	
Serve with Cheese, Pickles and Jam	
Burrata (300g) col Prosciutto di Parma	278
Burrata Cheese with Parma Ham	
 Burrata (300g) Come in Puglia	268
Burrata Cheese Italian Tomatoes Marinated Eggplants	

SPECIALITA' CLASSICHE

The Classics

 Burrata (125g) e Pomodori Misti Italiani	188
Burrata Cheese with Mixed Fresh Italian Tomato	
Carpaccio di Manzo	198
Beef Carpaccio with Rocket Salad and Parmesan	
Vitello Tonnato	178
Sliced Roasted Veal Loin with Tuna and Caper Sauce	
Insalata di Mare Polipo e Seppia	178
Cuttlefish and Octopus with Herbs, Lemon and Olive Oil	
Trippa alla Romana	138
Roman-Style Beef Tripe Topped with Pecorino Cheese	
Calamari Fritti	168
Deep-fried Sicilian Calamari with Spicy Sauce	
Padella di Vongole al Vino	198
Sautéed Clams with White Wine Sauce	



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Unfinished dishes can be brought home at \$ 5/per take out box*

INSALATE

Salad

-  **Rucola con Uva, Salsa di Fichi, Pecorino Toscano** 148
Rocket Salad with Grape, Lemon-Marinated Figs and Tuscan Pecorino
- Lattuga con Salsa Fredda d'Acciughe, Parmigiano e Tartufo** 158
Butter Lettuce with Anchovy, Parmigiano and Black Truffle Dressing
- Rape Rosse, Caprino e Arance** 138
Beetroots Salad with Citrus, Mint, Pistachio, Goat Cheese

ZUPPE

Soup

-  **Minestrone di Verdure Miste** 118
Minestrone Vegetable Soup





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PIZZA

*Our Dough is made with San Pellegrino Mineral Water,
Paolo Mariani Flour and Natural Yeast from Italy*




ROSSE

Tomato Base

 Marinara	98
Tomato Sauce, Garlic and Parsley	
 Margherita	148
Tomato Sauce, Mozzarella and Basil	
Piccante	188
Tomato Sauce, Spicy Italian Salami, Taggiasca Olive and Mozzarella	
Funghi e Salsiccia	188
Tomato Sauce, Mixed Mushroom, Sausage and Mozzarella	

BIANCHE

No Tomato Base

Prosciutto, Rucola e Scaglie di Parmigiano	218
Parma Ham, Rocket Salad, Parmigiano, Stracchino and Mozzarella Cheese	
 Trifola	238
Black Truffle Paste, Mixed Green Leaves, Mascarpone and Mozzarella	
 Cinque Formaggi Pastorella	188
Fresh Five Cheese (Gorgonzola, Ricotta, Goat Cheese, Stracchino and Mozzarella) and Spinach	
 Anna Capri	168
Buffalo Mozzarella, Pesto, Cherry Tomatoes	

Additional Topping:

28/each

Egg	Stracchino
Gorgonzola	Spinach
Mushrooms	Sundried Tomatoes
Green Olives	Rocket Salad
Black Olives	Mixed Green

68/each

Parma Ham	Spicy Salami
Salame Milano	Tuna
Sausage	

 Vegetarian

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PASTA FRESCA

Handmade Pasta

(Made with eggs)

-  **Gnocchi al Gorgonzola, Pomodoro e Rucola** 168
Gnocchi with Gorgonzola, Tomato and Rocket Leaves
-  **Ravioli di Magro in Salsa Goccia d'Oro** 168
Spinach and Ricotta-filled Ravioli, Sage Butter and Light Tomato
- Strozzapretti alla Norcina e Fave** 188
Hand-Twisted Pasta with Parma Ham, Fava Beans and Black Truffle
- Scialatelli Napoletani alle Vongole e Bottarga** 198
Homemade Scialatelli Pasta with Clams, Zucchini, Pine Nuts and Bottarga
- Tagliatelle alla Bolognese** 188
Tagliatelle with Classic Bolognese, Mixed Meat Ragout
- Tagliolini Gamberi Rossi di Mazzara** 328
Tagliolini, Red Prawn Pasta, Tomato Sauce

PASTA SECCA E RISOTTO

Dry Pasta

- Linguine all'Aragosta (200g of Pasta)** 688
Linguine with Whole Chopped Lobster and Fresh Tomato *(Suitable for Sharing)*
- Bombolotti Rigatoni all' Amatriciana** 158
Short Rigatoni with Amatriciana, Guanciale Ham, Cheek, Tomato Sauce
- Fusilloni al Ragù di Vitello e Funghi** 198
Large Fusilli with Veal Meat, Mushroom Sauce (No Tomatoes)
-  **Risotto Funghi Misti alle Erbe Aromatiche** 198
Carnaroli Risotto with Mixed Mushroom and Herbs



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SECONDI PIATTI

Main Course

IL Branzino di Orbetello 388

Seabass (Approx. 500g)

Choose your style:

SALE: Sea Salt Baked

OR

GRIGLIA: Grilled Lightly Breaded with Aromatic Herbs (Rimini Style)

Scamorza al Forno 198

Baked Scamorza Cheese with Grilled Vegetables

Polletto alla Brace 228

Free-range Spring Chicken with Rosemary, Roasted Potato and Spinach

Cotoletta alla Milanese (Vitello di Casa Vercelli) 298

Breaded Milanese Style Cotoletta (Boneless) served with Rocket Salad and Roasted Potatoes

Ossobuco Vino e Funghi (Vitello di Casa Vercelli) 368

Veal Ossobuco Braised with Wine and Mushroom served with Mashed Potato

Agnello alla Scottadito 328

Char-grilled Lamb Chop with Roasted Potato

Tagliata di Manzo al Parmigiano 348

Beef Sirloin with Balsamic Vinegar and Mixed Greens, Shaved Parmigiano

DA DIVIDERE

To Share

Costata di Bue 998

Australian Black Angus Rib (Approx. 1kg) with Roasted Potatoes

Fiorentina 1288

Australian Black Angus Porterhouse Steak (Approx. 1.2kg) with Roasted Potatoes

CONTORNI DI TRATTORIA

Side Dish

Creamed Mashed Potato

Seasonal Vegetables

Creamed Gorgonzola Spinach

Roasted Potato

Grilled Vegetables

68/each

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