
RESTAURANT

WEEK

JUL 21- AUG 31
SUMMER 2025

DINNER

60

STARTERS (choose one)

Come a Capri
heirloom tomatoes, burrata, basil

Crostone, ricotta, nocciole, miele, tartufo
crostone, ricotta, hazelnuts, honey, truffle

Julius Salad
baby arugula, cherry tomatoes, shaved parmesan

Insalata cesare di finocchi, erbe, parmigiano
fennel caesar salad, herbs, parmigiano

Tonno scottato, arance, capperi, basilico
seared tuna, orange, capers, basil

MAIN COURSE (choose one)

La nostra Cacio & Pepe
fresh calabrian maccheroni, cheese, black pepper, lemon, sage

Rigatoni alla bolognese, parmigiano
rigatoni bolognese, parmigiano

Branzino, pesto di broccoli, cavolfioririso venere
branzino, broccoli pesto, cauliflower, black rice

Tagliata di manzo, rucola, pomodorini
beef tagliata, arugula, cherry tomatoes

DESSERT (choose one)

Tiramisù
tiramisu

Millefoglie al pistacchio e lamponi
pistachio, raspberry and thousand leaves pastry

Affogato
vanilla ice cream, warm strawberries

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LUNCH

45

STARTERS (choose one)

Come a capri
heirloom tomatoes, burrata, basil

Julius Salad
baby arugula, cherry tomatoes, shaved parmesan

Insalata cesare di finocchi, erbe, parmigiano
fennel caesar salad, herbs, parmigiano

Tonno scottato, arance, capperi, basilico
seared tuna, orange, capers, basil

MAIN COURSE (choose one)

La nostra Cacio & Pepe
fresh calabrian maccheroni, cheese, black pepper, lemon, sage

Rigatoni alla bolognese, parmigiano
rigatoni bolognese, parmigiano

Branzino, verdure di stagione, riso venere
branzino, seasonal vegetables, black rice

DESSERT (choose one)

Tiramisù
tiramisu

Affogato alle fragole
vanilla ice cream, warm strawberries