

Dinner

ANTIPASTI

ARANCINI

SAFFRON RICE, VEGAN LENGÙ, VEGAN
BESCIAMELLA

\$12

CROCCHETTE

TRUFFLE POTATO CROQUETTES, SMOKED
MOZZARELLA, JAPANESE MAYO

\$15

SCHIACCIATA DI PATATE

POTATOS FOCACCIA WITH
MORTADELLA & PISTACCHIO

\$12

CARPACCIO DI PESCE

WITH ORANGE ZEST, DILL, DRY BLACK
OLIVES

\$17

TARTARE DI TONNO

WILD BLACK RICE, MANGO, TUNA
SASHIMI, SEAWEEED, TOGARASHI

\$14

VEGAN TARTARE

WILD BLACK RICE, MANGO,
AVO, TOGARASHI

\$12

ANTIPASTO X DUE

MIX SALUMI & FORMAGGI

\$20

MAC & PRO

FRIED MIX PASTA WITH TOMATO
SAUCE, PROVOLA & SPECK

\$14

PARMIGIANA ROLL

FRIED EGGPLANTS, MOZZARELLA,
TOMATO SAUCE, BASIL, PARMESAN

\$14

HAWAIIAN CALZONCINI

DEEP FRIED, WITH PINEAPPLE, HAM,
MOZZARELLA, TOMATOES

\$10

SIDE

BROCCOLI STRASCINATI

CAULIFLOWER STEAM WITH WINE,
GARLIC, OLIVE OIL & CHILLI

\$10

ROCKET SALAD

CHERRY TOMATOES, GOAT CHEESE, APPLE,
BALSAMIC VINEGAR

\$11

CACIOE PEPE

CHIPS

\$7

Dinner

PRIMI

DAMN-PLING

HOMEMADE PASTA
FILLED WITH SAFFRON & THYME,
PRAWNS, CHERRY TOMATOES ,LEEK

\$24

GNOCCHI PORCINI

HOMEMADE GNOCCHI WITH
MIX MUSHROOMS , PORCINI , SHIMEJI
MUSHROOMS ,TRUFFLES OIL, WALNUTS

\$22

HALF MOON

HOMEMADE PASTA FILLED WITH PUMPKIN,
SPECK ,ZUCCHINI,KARASHI & RICOTTA

\$21

CACIO E PEPE

HOMEMADE SPAGHETTI
WITH PECORINO, PARMESAN , PEPPER

\$20

LASAGNA

HOMEMADE PASTA WITH RAGÙ ,
BESCIAMELLA, PARMESAN

\$20

LENGÙ

HOMEMADE LASAGNA PASTA WITH
VEGAN RAGÙ , VEGAN BESCIAMELLA

\$20

AMATRICIANA

HOMEMADE SPAGHETTI PASTA
WITH GUANCIALE ,TOMATO SAUCE
& PEPPER

\$20

ETNA COUSCOUS

SQUID INK COUSCOUS WITH SEAFOOD
MARINARA SAUCE, JAPANESE KARASUMI
(CURED FISH ROE)

\$25

IL TRIANGOLO NO

HOMEMADE FILLED PASTA WITH CARROTS,
CINNAMON PURÉE , SAUCE OF
ARTICHOKE, ANCHOVIES, DRY OLIVES &
TOGARASHI

\$20

NORMA NO

HOMEMADE SPAGHETTI WITH DEEP FRIED
EGGPLANTS, CHERRY TOMATOES, FRESH
BURRATA , WAKAME

\$23

GRAZIE MILLE