

ANTIPASTI / APPETIZERS

Carciofi Fritti alla GIUDIA

Fried Roman-Jewish ARTICHOKES 128

Insalata GAIA

Assorted GREENS, and fresh herbs topped with tomatoes GORGONZOLA and walnuts 128

MINISTRONE di Legumi e Farro alla GENOVESE

Vegetable SOUP with spelt and basil pesto 138

Fritto in Semolina con Sale d' ACCIUGA

Crispy CALAMARI squid, and RED prawns with anchovy salt 188

Insalatina di RUGHETTA, Parmigiano e Carciofi

ROCKET salad and shaved ARTICHOKES , parmigiano cheese, lemon EVO 188

UOVA Barzotte e Patate

Italian EGGS soft boiled with POTATO cream , salmon ROE , LEMON and CAPERS 188

CARPACCIO con PARMIGIANO e RUGHETTA

WAGYU beef CARPACCIO, GRANA parmesan cheese foam and ROCKET pesto 198

BATTUTO di TONNO e Carciofi ARROSTO

Spicy TUNA tartar with roasted ARTICHOKES , gem LETTUCE leaves 228

BURRATA , Prosciutto e RUGHETTA

BURRATA Caprese with fresh tomatoes PARMA ham and ROCKET 238

GRANCHIO in INSALATA di QUINOA con Olive e Patate

King CRAB leg salad with red QUINOA , POTATO and LIGUREAN olives 268

IPRIMI PIATTI/ PASTA and RISOTTO

RUOTE "Cocco" con RAGÚ di Verdurine e SCAMORZA Affumicata

Spicy WHEELS with vegetables and SUNDRIED tomato ragout, smoked mozzarella cheese 198

FETTUCCE all’Nduja e BURRATA

FETTUCCHINE with HOT spicy CALABRIA pork sauce and BURRATA cheese 208

SPAGHETTINI al TONNO

Spaghettoni with SPICY tuna , OREGANO and CAPERS 238

PAPPARDELLE all’ Ischitana con C O N I G L I O alla “ Gaetano ”

Pappardelle PASTA with a RABBIT stew ragout sauce (my father’s favorite) 268

LINGUINE con VONGOLE e Alghe Marine

Classic LINGUINE with CLAMS, white CHARDONNAY wine and sea weeds 288

Risotto al CASTELMAGNO e TIRAMISÚ di PORCINI

RISOTTO with Porcini MUSHROOMS and CASTELMAGNO cheese , my way.... 298

TAGLIOLINI con GRANCHIO, FINFERLI E BOTTARGA di TONNO

TAGLIOLINI with spanner CRAB meat , chanterelle, TUNA bottarga 328

Spaghetti con GAMBERONI Rossi Piccanti

Spaghetti with RED KING Mediterranean PRAWNS and SPICY cherry tomatoes 388

La P I Z Z A alla R O M A N A / thin C R U S T P I Z Z A

Pizza M A R I N A R A con A G L I O e A C C I U G A e O L I V E

Pizza” NO CHEESE”, tomato , GARLIC and SICILIAN oregano , OLIVES and anchovy 148

Pizza M A R G H E R I T A

Pizza with BUFFALO mozzarella, tomato and BASIL 178

G O R G O N Z O L A, Carciofini e Pancetta

Pizza with GORGONZOLA, artichokes and smoked pancetta bacon 188

All the prices are subject to 10% service charge

BROCCOLI Piccanti , ACCIUGHE e SCAGLIE di Pecorino	
Pizza with SPICY BROCCOLI , anchovy and PECORINO CHEESE	188
Calabrese al G U S T O di 'Nduja, Peperoni e Rucola Fresca	
Hot spicy Calabria soft SAUSAGE, mozzarella, bell peppers and fresh rocket PIZZA	198
F U N G H I PORCINI, Salsiccia e Mozzarella	
Tomato SAUCE, wild MUSHROOMS, sausage and cheese PIZZA	208
R U G H E T T A, C R U D O e Pomodoro Fresco	
Fresh ROCKET leaves and thin sliced Parma HAM PIZZA with fresh tomato	228
F U N G H I Finferli ,Tartufo NERO e Valerianella	
Pizza with buffalo mozzarella, CHANTERELLE mushrooms and black TRUFFLE	318

I PESCI / The FISH

MAZZANCOLLE e CALAMARI alla GRIGLIA con INSALATINA	
Grilled Italian TIGER PRAWNS and SQUID with SALAD	368
SPIGOLA in CROSTA di SALE alla CIPOLLINA	
Mediterranean SEA BASS baked in a salt crust with LEMON and CHIVES sauce	398
SOGLIOLA con PORRO Bruciato e Limone	
Baked DOVER SOLE with charred LEEK olive oil and LEMON sauce	498

Le CARNI/THE MEAT

SCHIACCIATA di Manzo con Battuto d' AGLIO , ROSMARINO e Acciuga	
ANGUS BEEF rump steak GRILLED with black GARLIC , rosemary, anchovies	298
IL G A L L E T T O di G A I A con le Erbe Aromatiche	

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Roasted spring CHICKEN with fresh herbs (since 2001***) 298

Cosciotto d' AGNELLO cotto Lentamente con OLIO al Fumo e CREM

ORGANIC Welsh LAMB leg with SMOKED olive oil and shaved HORSERADISH 338

BRACIOLA di MAIALE IBERICO con SALSICCIA e FRIARIELLI

IBERICO pork chop sauteed with green RAPINI broccoli , NEOPOLITAN style! 338

MANZO WAGYU "MAYURA" all'OLIO e Sale GROSSO

Premium "MAYURA" BEEF sirloin with OLIVE OIL and sea SALT 438

Costola di VITELLO alla Griglia con Mostarda al CAFFÉ

ITALIAN VEAL CHOP grilled, home made COFFEE mustard 468