

3 – courses € 49 per person

## "Pura Cucina Italiana"

4 – courses € 59 per person

*Antipasti or Zuppa  
Primi, Il Pesce or La Carne  
Dolce or Gelati*

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Dolce or Gelati*

### ANTIPASTI

#### Starters

#### ✓ Insalata Roberto's

Seasonal leaves, Cuore di Bue tomatoes, pine-nuts,  
Reggio Emilia balsamic vinegar 14

#### Add:

Con prosciutto San Daniele- with San Daniele ham 16

Con capesante - with scallops 19

Con gamberi - with gambas 19

#### Finissima di branzino

Thinly sliced sea bass, citrus gel, "salty fingers" 19

#### Antipastissimo

To share for two: A tasting of classic  
Roberto's antipasti 25

#### Fritturina classica

Crispy fried fish, squid, shrimps,  
Ligurian salsa verde 21

#### ✓ Mozzarella Campana e finissima di pomodori

Mozzarella 'Casa Madaio', selection of spring tomatoes,  
basil oil 15

#### Il Carpaccio Cipriani

Thinly sliced Irish sirloin with classic sauce  
as created by Giuseppe Cipriani  
at Harry's Bar in Venice in the 1950's 15

### ZUPPA

#### Soup

#### ✓ La zuppa di pomodoro di Roberto's

Roberto's tomato soup, crostini, basil 12

### PRIMI

#### Risotto and Pasta

#### Risotto alle ostriche

7 year aged Acquerello rice, oysters puree,  
black ink cuttlefish chips 25

*For risotto, please allow at least 22 minutes preparation time*

#### PASTA FATTA IN CASA

#### Homemade pasta

#### Raviolo aperto

Open raviolo, sea bass, courgette and mint cream 24

#### ✓ Tajarin alla Piemontese

Tajarin pasta, fried egg yolk, butter 14

#### Add :

Con tartufo stagionale – with seasonal truffle 22

#### Tortellini ripieni di salsiccia

Pork sausage filled tortellini, crispy Pecorino cheese,  
broccoli raab sauce 16

#### Ravioli di pesce spada

Ravioli filled with swordfish, fresh tomato sauce 19

#### Fagottini alla Carbonara

Carbonara sauce filled fagottini 21

#### PASTA SECCA

#### Dry pasta

#### ✓ Penne alla Norma

The most famous pasta dish from Catania in Sicily, named after  
Vincenzo Bellini's opera: Penne pasta, fried aubergines,  
tomato sauce, dried ricotta 16

#### Spaghetti alla crema di cozze

Spaghetti "Martelli", mussels and saffron puree 18

## SECONDI *Main courses*

### II PESCE *The Fish*

**Triglie all "acqua pazza"**  
Grilled red mullet, "crazy-water",  
potatoes, tomatoes 31

**Tonno e verdure**  
Grilled yellow-fin tuna, micro vegetables, mint oil 34

**Branzino e panzanella**  
Pan seared seabass, Tuscan bread-tomato salad 29

### LA CARNE *The Meat*

**Filetto di manzo all'aceto balsamico**  
Grilled beef Tournedo, stuffed sweet pepper,  
balsamic vinegar sauce, Parmesan chips 35

**Pollo estivo**  
Corn-fed chicken breast, broad bean puree,  
potato salad, cherry and onion confit 28

**Agnello e finocchi**  
Grilled lamb loin, braised lamb leg,  
fennel, orange coulis 33

### IL VEGETARIANO *The Vegetarian*

**Millefoglie di verdure**  
Grilled and roasted vegetables mille-feuille,  
tomato sauce, white onion cream 22

**La Parmigiana scomposta**  
Fried aubergine, mozzarella cream, tomato gel, basil 17

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### CONTORNI *Side dishes*

Please ask our team for available seasonal side dishes 5

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### DOLCI *Desserts*

**Roberto's Tiramisu**  
Roberto Payer's classic recipe 10

**Zuppa Inglese**  
Honouring the "Art Zuid" exhibition":  
Re-interpretation of the Zuppa Inglese : Selection of berries,  
Moscato and passion fruit jelly, almond crumbles 11

**Fragole e fragole**  
Vanilla Panna cotta, strawberry gelatine, Brachetto sauce 13

**Cheesecake Italiano all' amarena**  
Italian amarena cheesecake, chocolate sauce, mint sorbet 12

**Selezione di tre formaggi**  
Selection of 3 cheeses  
Ask our team for available cheeses 15

### GELATI FATTI IN CASA *Homemade ice-cream*

per scoop 4

Mexican vanilla

Criollo black chocolate

Neapolitan espresso

Black cherry

Mandarin (sorbet)

Lemon (sorbet)

Mint (sorbet)

