

ANTIPASTI

LE BRUSCHETTE

Fresh mozzarella, cherry tomato, basil, olive oil and balsamic vinegar **17 G/D**

Italian prosciutto, cherry tomato, basil, olive oil and balsamic vinegar **25 G/P**

ARANCINI 2 PIECES

Salame milano, smoked provolone, Italian pomodoro sauce, black olives and capers **25 G/P/D**

Spinach, mozzarella and parmesan, Italian pomodoro sauce, black olives and capers **18 G/D**

INSALATE

The "Mandarina salad" with Mandarina's farm organic purslane, pear, apricot, fresh tangerines (seasonal fruit), brie cheese and black dehydrated olives **21 D**

Fresh buffalo burrata, cherry tomato, balsamic vinegar, Mandarina's farm organic basil and olive oil **23 D**

Mandarina's farm organic arugula, cherry tomato, parmesan reggiano, basil and Italian olive oil **18 PB**

PRIMI PIATTI PASTAS IMPORTED FROM ITALY

Black truffle sauce and mushroom paccheri with parmesan **39 G/D**

Traditional carbonara spaghetti, pancetta, grana padano and egg yolk **31 G/P/D**

Linguini Vongole with cherry tomatoes and white wine **31 G/SH/D/A**

Grilled shrimp spaghetti, asparagus and pancetta **39 G/SH/P**

Shrimp risotto, parmesan reggiano and red peppercorn **39 G/SH/D**

DEL MARE E DEI CRUDI

Grilled blue shrimp, white wine and lemon (3 pieces) **31 SH/A**

Octopus carpaccio, citrus vinaigrette, Italian olive oil and Mandarina's farm organic dill **27 SH**

Wild-caught tuna carpaccio (seasonal fish) with a dill citrus vinaigrette **26 SH**

Beef tartar, capers, dijon mustard, parsley, lemon and egg yolk cooked sous vide **25**

Carpaccio di manzo, parmesan quenelle, Mandarina's farm organic arugula and olive oil **26 D**

Grilled beetroot, goat cheese, raspberry, toasted pecans and raspberry balsamic vinegar **20 PB**

The "Panzanella salad" with fresh red tomato, rustic croutons, cucumber, Mandarina's farm organic basil and thin red onion slices **14 PB/G**

Roasted cauliflower with citrus vinaigrette and fresh herbs from Mandarina's organic farm **15 PB**

Artichoke and parmigiano reggiano risotto **35 G/D**

Roasted cauliflower, melted provolone and sun-dried tomato with oregano **18 PB/D**

Rigatoni Ragú made with beef filet and pomodoro sauce **39 G**

Spaguetti Frutti di Mare, octopus, blue shrimp and clam on pomodoro sauce and red wine **41 G/S/SH**

PB - IS OR CAN BE MADE PLANT-BASED G - GLUTEN D - DAIRY P - PORK
N - NUTS SH - SHELLFISH A - ALCOHOL S - SEAFOOD

PRICES LISTED ARE QUOTED IN USD CURRENCY WITH 16% VAT INCLUDED. SERVICE CHARGE IS NOT INCLUDED. CONSUMING RAW FOOD OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PIZZE NAPOLITANE AL FORNO DI LEGNA

Sautéed asparagus, artichokes and spinach, provolone cheese and pomodoro sauce 31 G/D/PB

Bresaola, fresh mozzarella, truffle oil, Mandarinina's farm organic arugula, basil and pomodoro sauce 38 G/P/D

Salame Milano, smoked provolone, pecan and pomodoro sauce 29 G/P/D/N

Grilled blue shrimp, buffalo burrata and pomodoro sauce 39 G/SH/D

Smoked eggplant, goat cheese, sun-dried tomato and basil 28 G/D/PB

Fresh mozzarella, sun-dried tomato, Mandarinina's farm organic arugula and pomodoro sauce 29 G/D/PB

Mozarella, pomodoro sauce and basil 24 G/D/PB

SECONDI PIATTI

Catch of the day filet, cherry tomatoes, kalamata olives and capers 41 SH

Wild-caught grilled tuna (seasonal fish) 41 SH

Grilled octopus 39 SH

Grilled rosemary beef filet 39

Grilled rib eye 44

CONTORNI

"Berenjena parmiggiana", eggplant, pomodoro sauce, basil and mozzarella 28 D

Home-made french fries with truffle and parmesan 21 D

Grilled asparagus with melted parmesan cheese 12 PB/D

Green pea puree 10 D

Tarragon cauliflower puree 10 PB

ALL OUR PUREES ARE GLUTEN FREE

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