

Antipasti Freddi e Caldi Cold & Hot Appetizers

Burrata pugliese - Appolian burrata  58.00

Burrata, tomatoes, balsamic reduction and salt flakes

Mozzarella di bufala alla caprese   56.00

Buffalo mozzarella, vine tomato, black olives & fresh basil pesto

Carpaccio di manzo marinato alle erbe con rucola e veli di parmigiano 64.00

Marinated US beef carpaccio with rucola salad and shaved parmesan cheese

Insalata di moscardini  58.00

Octopus, green beans, pesto, lemon and extra virgin olive oil

Calamari fritti 56.00

Golden fried calamari rings with tartar sauce

Parmigiana di melanzane  48.00

Eggplant slices, tomato sauce, basil and parmesan cheese

Zuppe-Soup

Minestrone di verdure con pomodoro o pesto   28.00

Italian vegetable soup with tomato or pesto base

Zuppa di pesce alla livornese 36.00

Tuscany style seafood soup with tomato and herbs

Paste-Pasta

Spaghetti o Penne alla carbonara,  54.00

Napoletana or Bolognese

Spaghetti or penne in turkey bacon and cream sauce

Enriched with parmesan and egg, tomato sauce or meat sauce

Penne Con Pollo E Funghi 60.00

Penne with sauté chicken & creamy mushrooms sauce

Gnocchi di patate   56.00

in salsa di gorgonzola e pesto

Potato dumplings served with creamy gorgonzola pesto sauce

Lasagna al forno 58.00

Oven baked pasta layers with bolognese sauce and mozzarella cheese

Tagliatelle con aragosta e gamberoni 92.00

Homemade tagliatelle with lobster meat, shrimps, arugula, and cherry tomatoes

Ravioli di ricotta ai profumi di mare 56.00

Spinach ravioli filled with ricotta cheese in creamy seafood sauce

Riso-Risotto

Risotto con frutti di mare 56.00

Mix seafood carnaroli risotto

Risotto primavera  46.00

Risotto with asparagus, green beans, zucchini, mushroom, carrot and broccoli

Roccia Nera - Black Rock

Filetto di manzo 180 Grams 178.00

US black Angus choice beef tenderloin

Filetto di Salmone Norvegese 180 Grams 95.00

Fresh Norwegian salmon fillet

Gamberoni profumati all'oregano 5 Pieces 165.00

Oregano infused jumbo shrimps

Filetto di pollo allevato a terra 88.00

Corn fed chicken

Le Pizze-Pizzas

Pizza ai Quattro formaggi  64.00

Tomato sauce, mozzarella, taleggio, gorgonzola, goat cheese

Pizza Quattro stagioni 60.00

Tomato sauce, mozzarella, turkey ham, mushroom, artichoke, olives

Pizza Vegetariana  52.00

Tomato sauce, mozzarella, eggplant, zucchini, mushrooms

Pizza Margherita  50.00

Tomato sauce, mozzarella, basil, tomatoes

Pizza Ai Frutti Di Mare  72.00

Tomato or pesto sauce, mozzarella, scallops, calamari, mussels, shrimps, fish, garlic & tomato cubes

Pizza Azur  58.00

Tomato sauce, mozzarella, spicy chicken, onions, sun-dried tomatoes

 Vegetarian:  Spicy Food:  Nuts:

Allergen sensitivity

Please note that some of our dishes may contain the following allergens: Gluten, sesame, sun flower seeds, milk, eggs, nuts (or Nut Based Ingredients) and peanuts. Should you be allergic to any of the above listed allergens, please inform the order taker while placing your order.

Above prices are subject to 10% service charge, 6% tourism fee, 4% municipality fee & 5% VAT starting January 01st 2018

Chef Inspirazione-Chefs Inspirations

Milanese di pollo  66.00
Chicken breast coated with parmesan cheese, spaghetti napoletana and Broccoli with almonds

Ossobuco di agnello cotto con pomodori ed erbe 88.00
 servito con risotto giallo alla milanese

Slow simmered lamb shank with tomatoes and fresh herbs served with Saffron risotto, gramolata

Medaglione di manzo con polenta 178.00

al gorgonzola riduzione di cipolle

Medallion of beef with gorgonzola polenta and onion jus reduction

Branzino salsa Acqua Pazza con olive, pomodori, prezzemolo e pinoli 94.00

Sea bass with Acqua Pazza sauce, olives, cherry tomatoes, parsley and pine nuts

Griglia Frutti di mare Branzino, Calamari, capesante e gamberi 136.00

Seafood symphony char grilled seabass, grilled calamari, Scallops and jumbo shrimp

Selezione di salse-Selection of sauces

Pepper corn sauce

Creamy mushroom sauce

Creamed pesto sauce

Lemon butter sauce

Salsa al pepe verde

Salsa al funghi

Salsa al pesto

Salsa al burro profumata al limone

Selezione di lati-Selection of side dishes

Roasted potato wedges

Truffle french fries

Mash potatoes

Gorgonzola polenta

Grilled vegetables

Broccoli with almonds

Garden vegetables

Mixed green salad

Spicchi di patate arrosto

Patatine fritte al tartufo

Purea di patate

Polenta al gorgonzola

Verdure alla griglia

Broccoli con mandorle

Verdure bollite

Insalata verde mista

Grappa

Grappa Alexander nebbiolo barolo 0.3 cl
 30.00

Grappa Exquisite INV Alex 0.3 cl
 30.00

Limoncino Bottega 0.3 cl
 30.00

Roccia Nera Speciale per 2 persone Black Rock Special for 2 persons

158.00

Filetto di manzo Brasiliano 120 Grams
Brazilian beef tenderloin

Filetto di pollo allevato a terra 140 Grams
Corn fed chicken

Filetto di Salmone Norvegese 140 grams
Fresh Norwegian Salmon fillet

Gamberoni profumati all'origano 2 Pieces
Oregano infused jumbo shrimps

Desserts

Panna Cotta alla vaniglia
Vanilla panna cotta with raspberry coulis
 32.00

Tiramisu
Mouthwatering Italian dessert with mascarpone Cheese mousse and lady finger biscuits
 32.00

Tortino al cioccolato tiepido
Vanilla ice cream, topped by strawberry coulis
 32.00

Baked Granny Smith Apple Tart
Vanilla Ice cream and Butter scotch sauce
 32.00

Frutta fresca di stagione
Sliced fresh seasonal fruits
 32.00

Haagen Dazs - Ice Cream Mini Cup
Belgian chocolate, vanilla & cream, strawberries & cream
 22.00



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