

## SALADS

### Mixed Salad

#### Contadina Salad

Made with fresh spinach, mushrooms, pine nuts and Grana Padano cheese

### VALENTINA SALAD

A delicious lettuce mix, with goat cheese, mushrooms, and balsamic house dressing. Served in a Grana Padano cheese basket.

### Caprese Salad with Burrata

#### Parmesan Style Salad

Served with croutons and our alioli house dressing

#### Tostata di Salmone

House-made toast with goat cheese, smoked salmon, mixed lettuce, red onion, grape tomatoes, carrots, cucumber, and hard-boiled egg, served with avocado cream and tomato mayonnaise.

#### Tostata di Atun

House-made toast with goat cheese, fresh tuna, mixed lettuce, red onion, grape tomatoes, carrots, cucumber, and hard-boiled egg, served with cream of avocado and tomato mayonnaise.

#### Del Casale, with pear, brie cheese and prosciutto

Mixed lettuce, avocado, pear, mushrooms, red onion, grape tomatoes, carrots, pecans, feta cheese and Brie cheese, served with raspberry vinaigrette and baked prosciutto.

#### Sicilian di Salmon and Feta

Fresh salmon, feta cheese, served with sautéed vegetables and couscous, topped with house-made white sauce.

#### Tuna with citrus sauce

Fresh tuna, mixed lettuce, carrots, mushrooms, grape tomatoes, cucumber, and chia, served on a lettuce and quinoa bed, with a touch of house-made citrus sauce

## SOUPS

### "Della Nonna" Minestrone

Fresh vegetables of the day, served with croutons and Grana Padano cheese.

## PIZZA

### Classic Margherita with Truffles

### Carbonara Special, with Bacon and Egg

### Four Cheese

Mozzarella, Parmesan, Taleggio, and Gorgonzola Cheese

Mushrooms Perfumed with Truffles

## SHRIMP AND ARUGULA

Prosciutto and Arugula Pizza with House Truffle Sauce

Lobster Pizza (5oz)

## HANDMADE PASTA 100% ORGANIC

The real tradition of our gastronomy is pasta made entirely by hand. It only requires one man's strength applied to a wooden rolling pin, a table and a knife. This is hard and persistent work, resulting in an unmatched quality.

### Classic Ravioli

Ravioli stuffed with ricotta cheese and spinach, served on tomato sauce with peas

### Fettuccine Alla Bolognese

Made with the classic home recipe, so simple it only requires 8 hours of slow cooking

### Garden Ravioli

Spinach ravioli, stuffed with artichoke hearts and squash. Served with mild cheese and Grana cheese sauce, and sprinkled with pepper

## GREEN HATS

Our most famous since 1988, stuffed with ricotta cheese, with a touch of butter and fresh sage

### Gorgonzola Ravioli

Ravioli filled with Gorgonzola, ricotta, and Mozzarella cheese, with chard

### High Seas Fettuccine

Shrimp sautéed in white wine, served with tomato sauce and a touch of cream

## BOLOGNESE LASAGNA

Traditional lasagna prepared Romagnolo style

### Red Marinara Black Guitar Spaghetti

Made with Frutti di Mare: shrimp, calamari, and clams, served in tomato sauce with a touch of parsley

### Guitar Spaghetti with Lobster (5oz. Tail)

Served with tomato sauce, perfumed with white wine and a touch of parsley

*If you'd like to have cheese on your seafood,  
you'd better make sure Mauro is not around...*

## STARTERS

### Salsiccia Romagnola

Handcrafted Italian Salsiccia, served with vegetables and potatoes. Unique and delicious!

### Artichokes with Grana

#### Meat Carpaccio with Truffles

Served with truffle sauce, arugula, sliced Portobello caps and Grana Padano cheese flakes.

## MONTEFELTRO MEAT CARPACCIO

Pepper-crust, served with fine slices of grana padano cheese and truffle oil

### Red Tuna Carpaccio

#### Mixed Bruschetta

Shrimp and arugula, prosciutto and tomato, Frutti di Mare, and mushrooms with truffles

## SHRIMP-STUFFED CALAMARI

Salmon Carpaccio Served with Caviar and Capers Dressing

Octopus Carpaccio

#### Meat and Cheese Board

Our fine selection of meat and cheese. Pair it with some nice wine

## MADE ON YOUR TABLE PASTA

### Cheese Wheel Spaghetti

Prepared at your table by mixing pasta, tomato sauce, and a touch of basil, in a Grana Padano cheese wheel

### Diabla Penne

Prepared at your table mixing pasta, tomato sauce, garlic, oregano, and red chilies in a pecorino cheese wheel

### All'amatriciana Spaghetti

A classic dish from Southern Italy. We prepare it at your table, with Guanciale spicy red sauce

### Clasic Carbonara Spaghetti

We do it the right way

## PASTA



Gluten Free Pasta (Optional)

### Spaghetti Aglio Olio in a Pan

It's totally different when made with authentic ingredients!

Made with garlic, P.O.D. extra virgin olive oil, peperoncino, abundant Grana and a touch of fresh parsley

### Baked Penne alla Sorrentino

Sautéed in a delicious tomato and oregano sauce, broiled with Mozzarella and Grana cheese

### Adriatic White Spaghetti

Prepared with shrimp, squash and asparagus, perfumed with white wine and a touch of parsley

### Vodka Penne

Vodka flamed shrimp in tomato sauce with a touch of cream

### Alle Vongole del Capitan Spaghetti in a Pan

(26oz. of Clams)

Made with daily fresh clams, in white wine and parsley (only available with live clams)

## RISOTTI

### Quattro Formagi Risotto - Four Cheese Risotto

Made with Parmesan, Pecorino, Gorgonzola, and Taleggio cheese

## PORCINI RISOTTO WITH GORGONZOLA CHEESE AND TRUFFLES

## ADRIATIC WHITE RISOTTO

Made with shrimps and zucchini, perfumed with white wine and a touch of fresh parsley

### Lobster Risotto (5oz. Tail)

## MEAT

### Salsiccia Romagnola

Handcrafted Italian Salsiccia, served with potatoes, peppers, zucchini, asparagus, and house-made bread.

## FIorentina al Rosmarino

About 5 pounds of beef, seasoned with rosemary and coarse salt. Served with a side dish of vegetables and potatoes. The ideal choice for sharing.

### Valdostana Chicken

Baked chicken breast with prosciutto and mozzarella cheese, with rosemary sauce and vegetable confit

### Mauro's Belly

Beef tripe cooked romagnolo style. For experts only.

### Plinio Steak (8oz.)

Prime beef steak served on a hot grill, with sage, garlic, P.O.D. extra virgin olive oil sauce. Served with a side dish of baked potato and vegetable confit

### Rosemary Steak (8oz.)

Prime beef steak, prepared with thick sea salt, garlic and rosemary. Served with a side dish of baked potato and vegetable confit

### Pepe Verde Beef Steak (8oz.)

Prime beef steak flambé with brandy, in Madagascar green pepper cream. Served with a side dish of baked potato and vegetable confit

### Gorgonzola Steak

Beef steak in gorgonzola sauce, with a touch of white wine. Served with potatoes, asparagus, and tomatoes.

## TAGLIATA (8oz.)

Prime beef steak prepared with grated Grana Padano cheese, fresh arugula, coarse sea salt, and house balsamic glaze. Served with a side dish of baked potato and vegetable confit

## SEAFOOD

### Mad Giant Shrimp

Baked in serving dish with our special hot tomato sauce

### Salmon with Spinach

Salmon laden with pomodoro, served on a bed of sautéed spinach and capers

## DIVORCED BOWL

We suggest that you ask for a 'bib'!!! When returning to land, seafarers - who were starving - cooked a delicious bowl with the fresh catch of the day. Once they had eaten all the seafood, and after licking their fingers, they cooked pasta in the remaining sauce. Undoubtedly, this was a complete, unique, and delicious meal.

(1.5 pounds of seafood: 200 gr clams, 120 gr squid, 100 gr shrimp, 100 gr salmon, 200 gr crab).