

# Dinner menu

## *Appetizers*

### **Focaccia di Recco con speck** 20

Warm Focaccia filled with stracchino Cheese, served with speck (smoked prosciutto) and salad

### **Formaggi (gf)** 28

Selection of 4 different cheese imported from Italy with fruit and jams

### **Polpettine cacio e pepe** 20

Organic ground beef ,mortadella with pistachio, bread, milk, pecorino romano cheese and black pepper

### **Burrata e Panzanella (v)** 22

Burrata imported from Italy and panzanella salad (is a tuscan chopped salad of soaked stale bread,onions,cocumber, cherry tomato , basil)

### **Insalata Meditteranea (gf)(v)** 20

Hydroponic farm salad ( spring mix, arugula, baby kale), avocado,goat cheese,cherry tomato and black olives, balsamic vinagrette

## *Main dishes* (gluten free pasta always available upon request)

### **Tonnarelli Cacio e pepe(v)** 23

Fresh pasta with roman “pecorino” cheese DOP and Memot and Kampot pepper from Cambodia

### **Tonnarelli alla Gricia** 25

Fresh pasta with roman “pecorino” cheese DOP and Memot and Kampot pepper from Cambodia and guanciale crispy cheek pork

### **Bucatini alla Carbonara** 25

Bucatini pasta with carbonara sauce (eggs,pecorino cheese) and guanciale crispy cheek pork , Memot and Kampot pepper from Cambodia

### **Bucatini alla carbonara with truffle cream** 32

<b>Lasagna alla Bolognese</b>	29
Hand –made lasagna with only beef ragu, bechamel ,parmigiano reggiano cheese aged 24 months	
<b>Lasagna Cacio e pepe</b>	29
Hand –made lasagna with pecorino cheese, mozzarella, bechamel, parmigiano reggiano aged 24 months , black pepper	
<b>Liguria (v)</b>	29
Fresh Trofie pasta with homemade pesto sauce, made with Hydroponic basil, french beans, sliced potatoes	
<b>Paccheri Portofino(v)</b>	25
Fresh pasta with homemade pesto , ricotta and fresh tomato sauce	
<b>Bucatini all'amatriciana</b>	25
Bucatini pasta with spicy tomato sauce , pecorino romano cheese and guanciale(crispy pork cheek) imported from Italy	
<b>Gnocchi ai funghi porcini (v)</b>	28
Fresh potatoes gnocchi filled with porcini mushrooms , served on porcini mushrooms cream	
<b>Ravioli alla salsa di noci (v)</b>	28
Homemade ravioli filled with ricotta cheese and spinach served with walnuts sauce made with parmigiano reggiano, pecorino romano, pinenuts,walnuts,milk	
<b>Branzino al cartoccio (gf)</b>	36
Branzino filet foiled and baked with cherry tomato, lemon ,fresh herbs , olive taggiasche,served with homemade majonnaise	
<b>Chef's Special</b>	34
weekly special italian dish (beef or chicken or veal or pork )	

### *Desserts*

<i>Ricotta and Nutella pie ( Claudia's "must" here at Fromscratch)</i>	12
<i>Homemade Tortino peach ,ricotta, almond flour and creme anglaise (gf)</i>	12
<i>Homemade Napoleon Lemon custard cream, berries , puff pastry</i>	14
single espresso-deca espresso	4
double espresso-deca double espresso	6
sparkling water	6

Please report any intolerance or allergy. our environment is not gluten free.  
 All our items are cooked to order, please be patient No half portion  
 -20% of gratuity for tables of 6 people and more -