



Appetizer

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

Chef's special soup (v) 16

chef's choice soup made with seasonal ingredients

Insalata Mele e Noci (gf)(v) 20

Hydroponic farm salad (spring mix, arugula, baby kale), organic apple, walnuts, gorgonzola cheese (imported from Italy) vinaigrette evo oil

Crostone vegetariano (v) 20

Sliced bread with grilled zucchini, bellpepper and scamorza cheese, basil and evo oil

Main dishes

(gluten free pasta always available upon request)

Tonnarelli Cacio e pepe(v) 24

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 26

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

Lasagna alla Bolognese 30

Hand -made lasagna with only beef ragu, bechamel ,parmigiano reggiano cheese aged 24 month

Lasagna Cacio e pepe 30

Hand -made lasagna with pecorino cheese, mozzarella, bechamel, parmigiano reggiano aged 24 months, black pepper

Liguria (v) 29
Fresh Trofie pasta with homemade pesto sauce, made with Hydroponic basil, french beans, sliced potatoes

Scialattielli alla norcina 28
Homemade noodles prepared with flour and water with sausage and ricotta e pecorini romano dop ,black pepper

Bucatini all'amatriciana 26
Bucatini pasta with spicy tomato sauce , pecorino romano cheese and guanciale(crispy pork cheek) imported from Italy

Raviolacci ai funghi porcini e tarufo (v) 34
Homemade ravioli filled with porcini mushrooms and served with a white truffle sauce

Ravioli alla salsa di noci (v) 28
Homemade ravioli filled with ricotta cheese and spinach served with walnuts sauce made with parmigiano reggiano, pecorino romano, pine-nuts,walnuts,milk

Gnocchi di zucca (v) 26
Homemade gnocchi with organic butternut squash served with butter,sage and butternut sauce,parmigiano reggiano cheese

Fettuccine pomodoro e basilico (v) 25
Homemade fettuccine with our tomato sauce and fresh basil and cherry tomatoes

Branzino al cartoccio (gf) 36
Branzino filet foiled and baked with cherry tomato, lemon ,fresh herbs , olive taggiasche,served with homemade majonnaise

Chef's Special 34
Weekly special italian dish (beef or chicken or veal or pork)

Desserts

Ricotta and Nutella pie (Claudia's "must" here at Fromscratch) **12**
Homemade Napoleon Lemon custard cream, berries , puff pastry **14**
Homemade crostata with ricotta, belgian chocolate and nutella **12**

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 -