

## Salads

Big Italian green salad.....	<b>920</b>	Ligurian seafood salad.....	<b>1100</b>
Caprese salad with basil cream.....	<b>600</b>	Nizzarda salad with tuna confit .....	<b>860</b>
Salad made of mini spinach with young goat cheese and pecans .....	<b>640</b>	Tuscan cale with sardine fry and baked pumpkin .....	<b>880</b>
Romano salad with crispy vegetables .....	<b>540</b>		

## Pasta

### Primi piatti

Alio Olio Spaghetti Peperoncino.....	<b>380</b>
Fettuccine «La costola» with stewed onions.....	<b>420</b>
Cazarecce with bottarga.....	<b>600</b>
Penne with shrimp and pistachio.....	<b>580</b>
Trofie with sea urchin.....	<b>600</b>
Spaghetti al cartocchio with vongole.....	<b>920</b>
Spaghetti with bacalao.....	<b>480</b>
Linguine Carbonara.....	<b>480</b>
Paccheri with stewed lamb and fava bean.....	<b>460</b>
Gnocchi with langoustines.....	<b>580</b>
Risotto with porcini mushrooms and black truffle.....	<b>900</b>
Risotto with seafood.....	<b>1200</b>

## Cold appetizers

Carpaccio made of pumpkin marinated in red oranges .....	<b>420</b>
Carpaccio made of cauliflower .....	<b>460</b>
Carpaccio made of zucchini .....	<b>540</b>
Carpaccio made of artichoke with Bottarga.....	<b>1100</b>
Carpaccio «Incollato» made from marbled beef .....	<b>560</b>
Carpaccio made of branzino in tomato water.....	<b>940</b>
Carpaccio made of pagro with citrus sauce.....	<b>820</b>
Crudo made of pink langoustine .....	<b>740</b>
Crudo made of sea bass .....	<b>620</b>
Tartar made of langoustine enrobbed in avocado.....	<b>880</b>
Tartar made of faroe salmon with sea urchin sauce .....	<b>920</b>
Tonnato Tonnato .....	<b>580</b>
Pollo Tonnato .....	<b>580</b>
Vitello Tonnato.....	<b>860</b>
Tonnato Vitello.....	<b>640</b>
Salad with persimmon and stratatella.....	<b>580</b>
Lardo from Chilean sea bass with bottarga .....	<b>900</b>
«Ravioli» made of octopus.....	<b>880</b>
Cannoli with crab and pistachio aioli.....	<b>920</b>
Cheese assortment.....	<b>1200</b>
Deli meat assortment.....	<b>1100</b>

## Pizza

Pizza Rossini .....	<b>1800</b>
Classical Margarita.....	<b>450</b>
Alla Devil.....	<b>840</b>
6 cheeses.....	<b>820</b>
<i>(Mozzarella/Ricotta/Mascarpone/Scamorza/Gorgonzola/Pecorino)</i>	
Gorgonzola with pear .....	<b>640</b>
White pizza with black truffle.....	<b>1600</b>
Russian style pizza with slightly salted salmon and red caviar .....	<b>1800</b>
Pizza with sweet shrimp, salmon and leaf cabbage.....	<b>900</b>
Meat pizza with pastrami and corn beef .....	<b>960</b>
Roman style pizza with duck prosciutto and arugula.....	<b>740</b>
Roman style pizza Il Dotoro.....	<b>860</b>
Pizza with artichokes and bottarga... ..	<b>1800</b>
Barley pizza with bakalao and stracciatella .....	<b>680</b>
Multi-cereal pizza with beetroot mousse, goat cheese, Tuscan cabbage and pine nuts.....	<b>660</b>
<b>Focaccia:</b>	
Rye with rosemary .....	<b>180</b>
Multigrain with pesto .....	<b>220</b>
Wheat with garlic and sea salt.....	<b>140</b>
Barley with parmesan .....	<b>460</b>

## Hot dishes

Grilled octopus with cream made of Jerusalem artichoke.....	<b>1600</b>
Cacciucco made of seafood.....	<b>1600</b>
Halibut in prosecco sauce .....	<b>940</b>
Sea bass inside «crazy-boiling» water .....	<b>920</b>
Dorado with stewed tomatoes, capers and olives .....	<b>880</b>
Common sole baked butter oil (100 g).....	<b>440</b>
Blue fin tuna steak .....	<b>1600</b>
Faroe salmon steak with stewed spinach.....	<b>940</b>
Alla Devil chicken .....	<b>900</b>
Duckling in honey glaze with thyme and mustard seeds.....	<b>690</b>
Calf liver with fried onions Venetian style.....	<b>580</b>
Milanese hammered steak.....	<b>1200</b>
Tagliatta wague with black truffle .....	<b>1600</b>
Skirt steak with green pesto .....	<b>1400</b>
Tournedo Rossini.....	<b>2400</b>
Large chopped Rossini beefsteak with stewed foie gras and zucchini chips .....	<b>900</b>
Stewed rib with Barolo sauce.....	<b>900</b>
Stewed kid with polenta made with fresh goat cheese .....	<b>880</b>

## Hot appetizers

Eggplant roast with fresh parmesan.....	<b>620</b>
Cauliflower steak with parmesan cream and bottarga .....	<b>600</b>
Fried mushrooms with onion confiture .....	<b>960</b>
Baby squid stuffed with langoustines.....	<b>880</b>
Soft-shelled crab with duck prosciutto and corn cream .....	<b>1100</b>
Fritto mysto .....	<b>900</b>

## Soups

Green minestrone.....	<b>420</b>
Cheese soup made of shrimp and corn chips .....	<b>540</b>
Saffron tomato soup with seafood .....	<b>620</b>
Chicken soup with green peas and potato gnocchi.....	<b>460</b>
Lentil soup with mini pasta and quail .....	<b>600</b>
Pepperoni soup with capers and spicy salsa .....	<b>560</b>