

ROBERTO'S

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ANTIPASTI

Insalata Mista Roberto's

Bitter and sweet leaves, seasonal tomatoes, pines nuts and balsamic dressing with your choice of:

Blu di bufala EUR 14-

or

Bresaola Valtellina EUR 14-

or

Scallops EUR 19-

La Mozzarella di Bufala Campana

Your choice of mozzarella from the tray:

Traditional

or

Treccia

or

Affumicata

served with "Cuore di Bue" tomatoes and basil
EUR 18-

Carpaccio Cipriani

Thinly sliced sirloin with classic sauce as created by Giuseppe Cipriani at Harry's Bar in the 1950's
EUR 16-

Paté di Fegatini di Pollo

As prepared in the Ristorante San Domenico in Imola with the Nino Bergese recipe. Served with fried red onions, thyme honey and Toasted brioche
EUR 16-

Il Prosciutto di San Daniele "Riserva"

Cured for 16 months in Friuli and served with your choice of ripe melon or fresh figs
EUR 16-

Finissima di Tonno

Thinly sliced raw yellow-fin tuna with tuna sauce and fried capers
EUR 17-

Il Dripping di pesce di Gualtiero Marchesi

Seafood salad created by the most famous Italian chef and inspired by Jackson Pollock's expressionism, with hand-made mayonnaise and "painted" with squid ink, tomato sauce and herb oil
EUR 17-

PRIMI

Pappa col Pomodoro

Rustic soup of Tuscan bread, San Marzano tomatoes, basil and extra virgin oil from the Chianti Classico region
EUR 10-

Burrida di Pesce

Light fish soup from the Ligurian Riviera. With tomatoes, garlic and Calvi Oro Ligurian extra-vergine
EUR 12-

Tagliolini

Hand-made pasta with melted buffalo butter and 28 month-aged Parmigiano Reggiano
EUR 10-

With a whole ? Kg. Canadian lobster (off the shell)
EUR 45-

Linguini a la Crudaioia

Linguini with raw chopped "cuore di bue" tomatoes, fresh basil and Puglian olive oil
EUR 12-

Tortelli alla Guardi

Home-made tortelli filled with ricotta and spinach and tossed with a tomato-cream sauce. Inspired by the colourful paintings of the Italian Renaissance painter Francesco Guardi
EUR 15-

Raviolo aperto "Sapore di Mare"

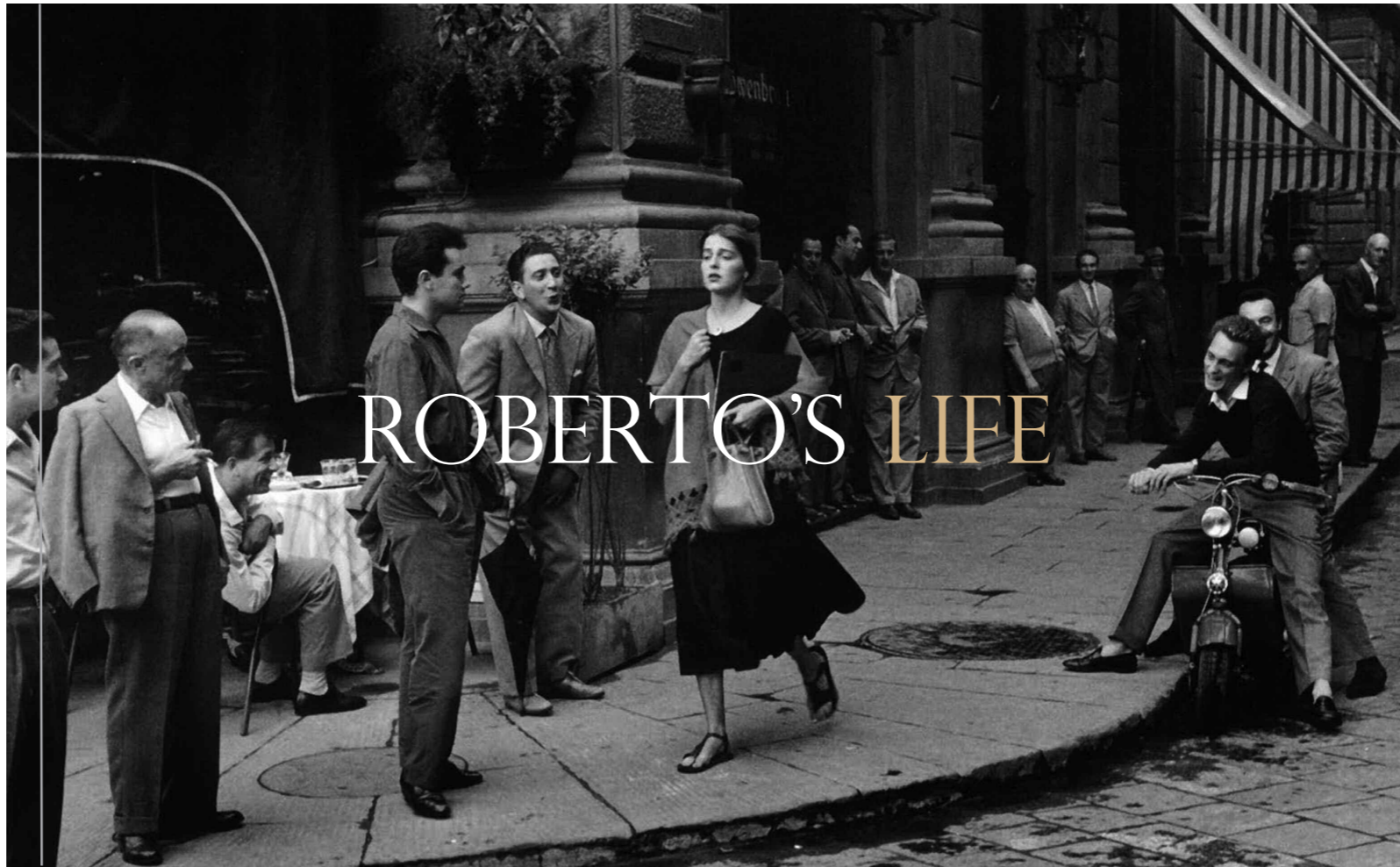
Dario Fiorino's open raviolo with pan-fried sea scallops and wild prawns in a light lobster sauce
Eur 22-

Spaghettoni Martelli

The world's best spaghetti with "vongole veraci" from Chioggia, garlic, Calabrian chillies and parsley
EUR 16-

Penne alla Norma

The most famous pasta dish from Sicily named after Bellini's opera: penne with fried aubergines, tomato sauce and dried ricotta
EUR 14-



ROBERTO'S LIFE



Signature Cocktails

Finissima di tonno e 14

Dun gesneden rauwe tonijn met tonijnsaus
engefrituurde kappertjes
Thinly sliced tuna with traditional 'tonnato' sauce

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