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PICCOLI

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**Bocconcini di Parmigiano (v) 10**

Crispy bites of parmesan cheese with truffle mayonnaise and parmesan cream.  
Intense and addictive!

**Ana's Caprese Bruschetta (v) 12**

Toasted homemade brioche bread, served with creamy stracciatella, confit cherry tomatoes, and basil gel

**Tomino al Forno Cheese (v) 14**

Aromatic oven-baked Tomino cheese from the Piedmont region, served with grilled asparagus and homemade focaccia

**Marinated Olives (v) 5**

A selection of Italian olives marinated with citrus and aromatic herbs



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STARTERS

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**Gazpacho all'Italiana (v) 14**

Refreshing tomato gazpacho with creamy stracciatella, confit cherry tomatoes, and crispy croutons

**Smoked Eggplant with Stracciatella (v) 14**

Grilled smoked eggplant with creamy stracciatella, toasted pistachios, and a balsamic reduction. The perfect combination of smoky and fresh flavors



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**Arancini all'Amatriciana 11**

A flavor-packed rice ball all'amatriciana, crispy on the outside, creamy on the inside. Tomato sauce, crispy guanciale, pecorino, and mozzarella, served with amatriciana sauce and caramelized guanciale



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**Gran Fritto del Mediterraneo 24**

An exquisite selection of sea bass, monkfish, squid, prawns, and boquerones, lightly battered and fried. Accompanied by lime-lemon mayonnaise and salmon eggs.  
Perfect for sharing

**Beef Tenderloin Tartare 19**

Selected beef tenderloin, served on roasted bone marrow, with pickled cucumber, capers, and finished with grated cured egg yolk



## PASTAS

### **Gnocchi with Truffle Sauce (v) 18**

Homemade gnocchi, sautéed in a truffle, butter, and sage sauce. Served with a parmesan cheese and saffron fondue. Creamy, intense, and absolutely unforgettable!

### **Spaghetti al Limone e Gamberi 23**

Lemon infused spaghetti, emulsified with Parmigiano Reggiano for a creamy texture. Served with butter-basted, grilled tender shrimp. Summer on a plate, perfect to pair with a glass of white wine

### **Ana's Cannelloni 19**

Our most iconic dish. Cannelloni filled with sausage ragu and smoked eggplant cream, gratinéed with béchamel sauce, Parmigiano Reggiano and smoked scamorza cheese, finished with demi-glace and lemon zest

### **Lasagna Portofino (v) 17**

Layers of fresh pasta with pistachio pesto, creamy stracciatella, confit cherry tomatoes, béchamel sauce, and gratinated parmesan cheese.

### **Classic Spaghetti alla Carbonara 17**

The great Roman classic. Creamy sauce of pecorino, parmesan cheese, and egg yolk. With crispy guanciale and black pepper

### **Paccheri alla Norma 2.0 (v) 17**

Paccheri served on a bed of smoked eggplant cream, tomato sauce, fried eggplant, and grated ricotta salata

### **Pappardelle alla Genovese 21**

Pappardelle with oxtail and beef cheek, slow-braised with onions and white wine, and finished with a parmesan fondue

### **Lasagna Bolognese 18**

Layers of fresh pasta with a sauce of minced beef braised with tomatoes, béchamel, and gratinated parmesan cheese

## RISOTTOS

### **Porcini Risotto (v) 20**

Creamy rice with porcini mushrooms cooked in white wine and parmesan cheese, accompanied by grilled oyster mushrooms

### **Classic Risotto alla Milanese with Ossobuco 26**

Creamy Milanese risotto infused with saffron and served with a terrine of ossobuco alla Milanese, slow-cooked and shredded for a melt-in-your-mouth texture. Served with its seared marrow and demi-glace reduction.

An authentic Italian experience

### **Asparagus Risotto with Stracciatella and Prawn Tartare 25**

Creamy rice with green asparagus and parmesan cheese, served with prawn tartare and a touch of lemon zest

## SALADS

### **Caprese Salad (v) 15**

Burrata with confit cherry tomatoes, arugula, lamb's lettuce, pistachio pesto, and toasted pistachios

### **Chicken Caesar Salad 15**

Fresh Romaine lettuce leaves, served with crispy chicken, golden croutons, our homemade Caesar dressing, and lots of grated parmesan

## MEATS

### **Ossobuco Ana's Style 25**

A masterpiece of slow-cooked tradition: tender, hand-shredded ossobuco terrine served alongside its rich, flame-seared bone marrow, on a bed of silky potato parmentier and demi-glace reduction. Tender, rich, and full of flavor.

### **Tagliata of Sirloin Steak 32**

Tagliata of sirloin steak served with celeriac purée, confit potatoes, demi-glace, and crispy parmesan cheese.

### **Corvina alla Puttanesca 26**

Roasted corvina served on a puttanesca sauce with tomato, capers, and olives.

## PIZZAS

### **Prosciutto & Arugula 18**

Tomato sauce, fior di latte mozzarella, cured Italian ham, arugula, and grated parmesan cheese

### **La Norma (v) 17**

Tomato sauce, smoked eggplant cream, fior di latte mozzarella, roasted eggplant, confit cherry tomatoes, grated ricotta salata, and fresh basil

### **The Roast Beef 21**

Slow-cooked ossobuco sauce base, fior di latte mozzarella, smoked scamorza cheese, and slices of roast beef tenderloin, finished with demi-glace and freshly grated parmesan cheese. Intense, juicy, and absolutely irresistible.

### **Truffa & Co. 20**

Fior di latte mozzarella, guanciale, truffled burrata, roasted oyster mushrooms and black truffle cream

### **Calabrese 18**

A vibrant tribute to the South. A creamy white base of fior di latte and gorgonzola, topped with fiery 'nduja and a sweet-heat honey vinaigrette. Toasted Sicilian pistachios add a crunch to every bite

### **Queen Margherita (v) 14**

The queen of all pizzas. Tomato sauce, fior di latte mozzarella and fresh basil

### **The Chef's 18**

Tomato sauce, fior di latte mozzarella, spicy spianata, gorgonzola, red onion and spicy honey vinaigrette

### **La Burrata (v) 19**

Tomato sauce, arugula, creamy burrata, confit cherry tomatoes, pistachio pesto and balsamic cream

## DESSERTS

### **Tiramisu 9**

Velvety mascarpone cream layered with espresso-soaked ladyfingers, finished with cocoa crumble

### **Cheesecake with Flamed Crema Catalana 9**

Creamy cheesecake on a Lotus biscuit base, with a layer of traditional Catalan cream and caramelized sugar

### **Brioche Royale 9**

Homemade brioche with vanilla ice cream, warm chocolate ganache, and flamed Italian meringue

# DRINKS

## SOFT DRINKS

Water	3
Sparkling	3.5
Coca-cola	3.5
Coca-Cola Zero	3.5
Sprite	3.5
Fanta Orange, Lemon	3.5
Fuse Tea	3.5
Aquarius	3.5
Juice Orange, Peach, Pineapple	3.5
Homemade Lemonade	6

## COFFEE

Espresso	2
Americano	2,2
Cortado	2,5
Cappuccino	3,2
Coffee With Milk	2,9
Vanilla Iced Latte	6
Tea Green, Black Red, Rooibos, Mint, Chamomile, Blueberry And Orange, Chai	2

## BEERS

	0.33L	0.50L
Stella Artois	3.5	5.5
Alhambra Roja	5.5	7.5
Non-Alcoholic Beer	4.5	
Gluten Free Beer	4.5	
Clara	3.5	

## WHITE WINE

	Glass	Bottle
<b>Pinot Grigio Pietrame</b> Region: Abruzzo / Terre Di Chieti Grape: Pinot Grigio	4	17
<b>Vizar Verdejo Lias</b> Region: Castilla Y León Grape: Verdejo, Sauvignon	6	27
<b>Verdicchio Del Castelli Di Jesi Classico</b> Region: Marche, Italy Grape: Verdicchio	6	27
<b>Frascati Superiore Silvestri DOCG</b> Region: Lazio Grape: Malvasía, Greco Y Trebiano		33
<b>Chardonnay Conti D'arco</b> Region: Trentino, Norte Grape: Chardonnay		34
<b>Passione e Sentimiento</b> Region: Veneto, Norte-Este Grape: Garganega		38
<b>Bric Amel Langhe - DOC 2021</b> Region: Piemonte Grape: Arneis, Chardonnay, Sauvignon		80
<b>Chardonnay Collezione Fabrizio Bianchi</b> Region: Toscana Grape: Chardonnay		95

## RED WINE

	Glass	Bottle
<b>Montepulciano Pietrame</b> Region: Abruzzo Grape: Montepulciano	4	17
<b>Vizar Joven Tempranillo</b> Region: Castilla Y León Grape: Tempranillo	4.5	20

## RED WINE

	Bottle
<b>Soraie - Cecilia Beretta</b> Region: Veneto Grape: Merlot, Corvina, Cabernet And Croatina	29
<b>Barbera D'asti Rinaldi DOCG</b> Region: Piemonte Grape: Barbera	36
<b>Antiche Vie – Chianti DOCG 2020</b> Region: Tosacana, San Miniato Grape: Sangiovese, Colorino, Canaiolo, Malvasia Nera	40
<b>Cabernet Sauvignon Fossa Mala</b> Region: Friuli, Norte-Este Grape: Cabernet Sauvignon	45
<b>Mezzapezza Primitivo Bio Trullo Di Pezza IGP</b> Region: Puglia Grape: Primitivo	50
<b>Valpolicella Classico Superiore Zenato DOC</b> Region: Zenato, Veneto Grape: Corbina, Rondenella, Corvinone	60
<b>Barbaresco DOCG Giuseppe Cortese</b> Region: Piemonte Grape: Niebbiolo	125

## ROSÉ WINE

	Glass	Bottle
<b>La Sastreria</b> Region: Navarra Grape: Garnacha Rosé	4	17
<b>Kreos Negroamaro Castello Monaci IGT</b> Region: Puglia Grape: Kreos Negroamaro		34
<b>Tempranillo Rose' Fresco Di Nero</b> Region: Toscana Grape: Tempranillo		45

## SPARKLING WINE

	Glass	Bottle
<b>Marquès De Monistrol Brut Nature</b> Region: Penedès, Spain Grape: Macabeo, Xarel-Lo, Parellada	5.5	24
<b>Perelada Stars Brut Nature</b> Region: Perelada, Spain Grape: Macabeo, Xarel-Lo, Parellada		38
<b>Trevisiol Valdobbiadene Prosecco</b> Region: Veneto, North-Este Grape: Glera		45
<b>Juvé Y Camps</b> Region: Penedès Grape: Macabeo, Xarel-Lo Y Parellada		45
<b>Lini 910 Metodo Classico Bianco</b> Region: Emilia-Romagna Grape: Pinot Nero		76
<b>Moët &amp; Chandon</b> Region: Champagne Grape: Pinot Noir, Chardonnay Y Pinot Meunier		95