

L A R T E

BELLO, BUONO E BEN FATTO



BRUSCHETTE E TAGLIERI

BRUSCHETTA AL POMODORO (VG)



Cherry tomatoes, fresh Italian garlic,
EVO, basil, oregano

52

BRUSCHETTA CAPONATA SICILIANA E RICOTTA AL LIMONE (V, D)



Roasted eggplant, red peppers, cherry
tomatoes, red onion, green olives, ricotta

52

PANINI

PANINI VEGETARIANI ALLA GRIGLIA (V, D)

Panini, grilled zucchini, eggplant, bell
pepper, goat cheese

65

PANINI PROSCIUTTO E FORMAGGIO (D)

Panini, prosciutto, pecorino, rocket, balsamic
glaze

69

ZUPPE

MINISTRONE (V, D, N)



Mixed seasonal vegetables, beans,
tomatoes, basil pesto, Parmesan

48

ZUPPA DI PESCE (SF, A)

Mixed seafood, crustacean bisque,
crusty garlic bread

99

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ANTIPASTI E INSALATE

BURRATA CON INSALATA DI POMODORI E PESTO DI PEPERONI (V, D) 	95	POLPETTINE DI MELANZANE (V, D)	57
Fresh burrata, tomato salad, red capsicum pesto, basil, EVO		Fried eggplant in breadcrumbs, taleggio truffle cheese sauce	
VITELLO TONNATO (SF)	79	CALAMARI FRITTI CON ZUCCHINE (SF, D)	65
Slow-cooked veal loin, tuna sauce, capers, sweet and sour onion		Crispy calamari, zucchini, tartar sauce	
INSALATA CAESAR (SF, D)	76	ARANCINI SICILIANI (D)	54
Romaine lettuce, Caesar dressing, anchovies, chicken fillet, Parmesan		Saffron Carnaroli rice, Parmesan, beef ragout	

STUDIO ONE PLATE DISH


This dish is made entirely from repurposed ingredients as part of the Studio One Plate initiative, creating sustainable, carbon-neutral dishes. Find out more by visiting:

studioonehotel.com/sustainability

INSALATA DI RAPE ROSSE (V, D) 	65
Mixed beetroot salad, pumpkin seeds, roasted sweet potato, goat's cheese, mustard lemon dressing	

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PASTA


PENNE ALL' ARRABBIATA (VG)	86	RAVIOLI RICOTTA E SPINACI (V, D) 	95
Penne, garlic, chilli flakes, tomato sauce, parsley, EVO		Homemade ricotta and spinach ravioli, cherry tomato sauce, stracciatella	
FUSILLI AL PESTO (V, D, N) 	76	TAGLIATELLE ALLA BOLOGNESE (D)	87
Fusilli, basil pesto, boiled potatoes, green beans, Parmesan, cherry tomatoes		Homemade fresh tagliatelle, Bolognese sauce	

PIZZA

MARGHERITA (V, D)	79	DIAVOLA (D)	99
Tomato sauce, mozzarella, basil, EVO, Parmesan		Tomato sauce, mozzarella, basil, EVO, spicy salami	
VEGETARIANA (V, D)	79	FILETTO DI POLLO E CREMA DI AVOCADO (D)	96
Tomato sauce, mozzarella, basil, EVO, Parmesan, olives, grilled mixed vegetables, oregano		Tomato sauce, mozzarella, basil, EVO, chicken fillet, avocado cream, rocket, chilli flakes	

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RISOTTO


RISOTTO AI FUNGHI (D) 102

Carnaroli rice, porcini mushrooms,
black truffle

SECONDI TERRA E MARE

POLLETTO ALLA GRIGLIA (D)  109

Grilled corn-fed baby chicken, kale,
mushroom sauce

SPIGOLA ALLA  107

MEDITERRANEA (SF, GF, A)

Mediterranean seabass,
guazzetto sauce, rocket

SALMONE ALLA GRIGLIA (SF) 105

Grilled salmon, asparagus,
beetroot, lemon butter sauce

ROBA DA PICCOLI

MARGHERITA (V, D, N) 57


Tomato sauce, mozzarella, basil,
EVO, Parmesan and a drink

PENNE AL POMODORO (SF, A) 57

Penne pasta, tomato sauce and a drink

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SIDE DISHES


PATATE FRITTE	37	PUREA DI PATATE E TARTUFO	43
French fries		Truffle mashed potatoes	
SPINACI	37	FUNGHI TRIFOLATI	43
Sautéed spinach		Sautéed wild mushrooms	

DOLCI FATTI IN CASA

TORTA AL LIMONE (D,N)	54	TIRAMISU CLASSICO (D)	54
Buttery crust, lemon curd, soft meringue, almonds		Mascarpone cream, coffee-soaked ladyfingers, cocoa	
CANNOLI ALLA SICILIANA (G, N, D)	46		
Traditional Sicilian cannoli, pistachio cream, candied orange ricotta			

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VINI BIANCHI

	BTL
VENTITERRE PINOT GRIGIO, DELLE VENEZIE IGT	250
Veneto Pinot Grigio	
ZENATO SOAVE CLASSICO DOC	310
Veneto Chardonnay, Garganega	
VILLA ANTINORI BIANCO DOC	350
Tuscany Trebbiano	
ALOIS LAGEDER GEWURZTRAMINER, DOC BIODYNAMIC WINE 	530
Trentino Gewurztraminer	

VINI ROSSI

	BTL
BARTENURA ROSSO TOSCANA (k)	250
Tuscany Sangiovese	
VENTITERRE VALPOLICELLA, DOC	290
Veneto Rondinella, Corvina, Molinara	
RIFF ROSSO CABERNET, MERLOT, IGT	350
Trentino Alto Adige Cabernet, Merlot	
ZONIN AMARONE DELLA VALPOLICELLA, DOCG	1055
Veneto Rondinella, Corvina, Molinara	

VINI ROSATI


	BTL
ITALIA PINOT GRIGIO ROSÉ	225
Pavia Pinot Grigio, Pinot Noir	
MASSERIA ALTEMURA ZINZULA, IGT	375
Puglia Negroamaro	
M DE MINUTY	395
Provence Grenache, Cinsault, Syrah	
WHISPERING ANGEL ROSE	585
Provence Grenache, Vermentino, Cinsault	

BOLLICINE

	BTL
GRAN VENTINO BRUT	215
Veneto Glera	
CA' DEL BOSCO CUVEE PRESTIGE DOCG	1055
Lombardy Chardonnay, Pinot Negro, Pinot Bianco	

SPIRITS

	SINGLE
ABSOLUT VODKA	45
GREY GOOSE VODKA	65
BEEFETER GIN	55
HENDRICK'S GIN	65
MONKEY SHOULDER WHISKEY	55
GLENFIDDICH 15Y WHISKEY	65
CHIVAS REGAL 12Y WHISKEY	85
CHIVAS REGAL 18Y WHISKEY	110
HENNESSY VS COGNAC	65
HENNESSY VSOP COGNAC	80
JOSE CUERVO SILVER TEQUILA	45
JOSE CUERVO GOLD TEQUILA	50
CAPTAIN MORGAN DARK RUM	55
CAPTAIN MORGAN SPICED RUM	45
ZACAPA 23Y RUM	85

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BIRRA

	BTL
BIRRA MORETTI	48
Bottled Beer	
HEINEKEN 0%	37
Bottled Beer	
STRONGBOW	49
Bottled Cider	

DIGESTIVI

AMARO MONTENEGRO	49
FERNET BRANCA	49
LIMONCELLO	49
GRAPPA BAROCCA	52
JÄGERMEISTER	55

JUICES

APPLE	29
CRANBERRY	29
PINEAPPLE	29
ORANGE	29
MANGO	29

FRULLATI

ACAI KICK	35
ALOE HA	38
BLACK DETOX	38
CARRIBEAN KISS	35
GREEN MACHINE	35
MANGO PARADISE	35
PINK DRAGON	35
RASPBERRY LOVE	35
REFRESH MINT	35
STRAWBERRY SPLIT	35
TROPICOLADA	35

SOFT DRINKS

FANTA	22
COKE	22
DIET COKE	23
SPRITE	22
DIET SPRITE	23
GINGER ALE	23
SODA WATER	23
RED BULL	45

CAFFE' E TE'

AMERICANO	24
CAPPUCCINO	26
ESPRESSO	22
DOUBLE ESPRESSO	26
MACCHIATO	24
LATTE	26
CAFFE' FREDDO	24
CIOCCOLATA CALDA	30