

Ferilli's

LA TRATTORIA

UPTOWN

COCKTAILS

Bellini

Peach puree, Peachtree, Prosecco

Negroni

Bombay gin, Campari bitter, red vermouth

Pornstar Martini

Grey Goose vodka, Passoã, passionfruit puree, vanilla syrup, Prosecco

Espresso Martini

Grey Goose vodka, Kahlúa, sugar syrup, double espresso

MOCKTAILS

Virgin Pornstar Martini

Pineapple juice, passionfruit puree, vanilla syrup

Coconut Bubbly

Pineapple juice, coconut syrup, double cream, soda water

Berry Sour

Fresh blueberries, rosemary syrup, cranberry juice, fresh lemon juice, pink grapefruit soda water

ANTIPASTI

Burrata pomodorini e tarallucci

Creamy burrata with sweet cherry tomatoes and crunchy tarallucci.

Bruschette miste

Selection of bruschetta: olive oil & garlic, tomatoes, fried zucchini with burrata and prosciutto.

Vitello tonnato

Thinly sliced veal with tuna mayonnaise and capers.

Carpaccio tartufo

Beef carpaccio with truffle and Parmesan.

Parmigiana di melanzane

Classic baked dish of eggplant, tomato and mozzarella.

Burrata Norcia

Burrata with truffle and fine cold cuts from Norcia.

Focaccia special

Homemade focaccia with creamy tuna sauce.

PRIMI

Carbonara

Traditional Roman pasta with guanciale, egg, pecorino and Parmesan.

Tagliolini ai tre pomodori

Fresh tagliolini with three varieties of tomato.

Tagliatelle al ragù bolognese

Classic tagliatelle with slow-cooked ragù of beef and lamb.

Ravioli bisque, gamberi e burrata

Filled pasta with bisque, shrimp and burrata.

Tagliolini al tartufo

Fresh tagliolini with black truffle.

Lasagna

Homemade oven-baked lasagna.

PIZZA

Pizza del giorno

Daily changing pizza from the chef.

ZUPPA

Zuppa del giorno

Seasonal soup, freshly prepared daily.

INSALATE

Insalata del giorno

Daily changing salad.

*If you have food allergies, please ask for our allergen list

SECONDI

Cotoletta alla milanese (chicken)

Crispy breaded chicken cutlet Milanese style.

Salmone in crosta di pistacchio e crema di burrata.

Salmon fillet with pistachio crust and creamy burrata sauce.

Tagliata di Black Angus

Grilled Black Angus beef, sliced and served with rocket, Parmesan and balsamic.

CONTORNI

Insalata verde

Mix of tomato, cucumber and green salad.

Patate al forno

Oven-roasted potatoes.

Verdure grigliate mix

Grilled seasonal vegetables.

DOLCI

Tiramisù

Homemade classic with mascarpone and espresso.

Panna cotta ai frutti rossi

Panna cotta with red fruit coulis.

Torta Caprese

Chocolate and almond cake from Capri.

Gelato italiano

Italian ice cream, daily selection.

Sgroppino

Refreshing mix of our homemade lemon sorbet, prosecco and vodka.

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