

Diana's Place

AN ITALIAN GOURMET STORY

Appetizers

TARTARE

Beef with black truffle, anchovies, Meaux mustard and poached organic egg..... € 16

Beef with green asparagus, crisp salsify, Parmigiano Reggiano ice-cream and balsamic vinegar from Modena..... € 16

BUFFALO MOZZARELLA CHEESE 125 gr

with tomato..... € 12

with dried tomatoes, Salina capers, Sicilian oregano, Taggiasca olives and mixed salad..... € 14

with scapece-style zucchini, mint and powdered mussel from Gaeta..... € 14

with ham..... € 16

"THE TIMELESS"

Zucchini soup with Cuttlefish and orange dust..... € 16

Octopus, Mantovan pumpkin cream and coffee..... € 18

Fillo shrimp skewer with mortadella mousse..... € 18

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Food and Wine

Discover our menu of authentic and balanced flavours.

We'll happily recommend the best food and wine pairing, drawing on labels from our wine cellar.

Unwind and enjoy the journey

Tasting

Tasting of aged Parmigiano Reggiano with chutney and balsamic..... € 10

Selection of cured meats..... € 12

Selection of cured meats and cheeses..... € 16

"Cheese Route"..... € 20

Our Wine Cellar

More than a thousand labels from the best "Maisons" from Italy and the World!

An ancient temple of wine

Bread basket and table service € 2

Based on seasonality and availability, some products some may be frozen or blast-chilled on site. The fish we purchased is fresh and undergoes blast chilling in accordance with Reg. CE 853/2004.

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First courses

- Ravioli stuffed with buffalo burrata served with prawns, clams & candied lemon..... € 16
- Fusillone with guinea-fowl ragu, thyme and buffalo ricotta cheese..... € 14
- Beetroot risotto, gorgonzola & rocket..... € 16
- Homemade Fettuccine with San Biagio sausages, porcini & pecorino mousse..... € 14
- “Cacio & Pepe” Spaghetti with crunchy artichokes and Codfish..... € 16
- Trofie, pesto and small fried calamari..... € 14

TRADITIONAL COURSES

- Tagliolini whit three types of tomatoes..... € 12
- “Pastificio Masciarelli” guitar spaghetti alla Carboanara..... € 14
- “Pastificio Mancini” mezzi Rigatoni all’Amatriciana..... € 14

Main courses

- Sliced beef on potato and rosemary sauce with rocket and Parmesan cheese..... € 24
- Diana’s burger with beef, smoked scamorza caramelized Tropea onions, tomato, lettuce ginger mayonnaise & fried potatoes..... € 20
- Lamb, roast leg and sirloin steak on pecorino sauce and black peel chips..... € 24
- Salmon with yellow onion, focaccia cherry tomatoes, almonds and hazelnuts, carrot quenelle..... € 24
- Sea bass Filet with spinach, chamomile gel Greek yogurt with cuttlefish ink & avender confit tomatoes..... € 25
- Amberjack with froasted raspberries,, veal bottoms and katsuobushi..... € 22

Salad & side dish

- Royalfresh..... € 8
- Rocket, feta, piccadilly tomatoes, Itrane olives crumbled taralli
- Diana..... € 13
- Lettuce, rocket, cottage cheese, salmon, nuts
- Caesar..... € 12
- Fried chicken breast, lettuce, mayonnaise, hard boiled eggs, bacon, parmesan, croutons
- Wild Chicory..... € 6
- French fries..... € 6

Dessert

- Cheesecake with passion fruit..... € 7
- Tiramisù..... € 7
- Chocolate mousse with fresh strawberries and cream..... € 7
- “Broken” Sicilian Cannolo with pistachio and candied fruit..... € 7
- Ice cream..... € 7
- Fresh Fruit..... € 7

Enjoy
The Experience

A continuous journey of discovery through Italian cuisine.

Each dish on our menu creates a harmonious balance on the palate & memorable flavours!

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