

APPETIZER

- ✓ **Eggplant Parmigiana**  € 9,00
with San Marzano tomato sauce, Grana Padano 24 months and buffalo mozzarella cheese Dop from Battipaglia
- Soup of mussels**  € 9,00
stewed onions and grilled artisan bread
- Fried meatballs**  € 9,00
Typical Milanese dish made from boiled meat and mortadella
- Parma Ham**  € 12,00
and buffalo mozzarella cheese DOP from Battipaglia
artisan grilled bread from mixed flour and diced tomatoes with garlic and oregano

FIRST COURSES

- ✓ **Creamy Carnaroli rice with pumpkin**  € 10,00
toasted almonds and Umbrian fossa cheese
- Blacks tagliolini with cream of organic peas**  € 12,00
with julienne of grilled Mediterranean cuttlefish
- Potato gnocchi with walnut sauce**  € 10,00
and Grana Padano 24 months
- ✓ **Homemade spaghetti "Vacidomini"**  € 10,00
with carbonara sauce and vegetables
cooked with onion and organic egg
- ✓ **Milanese style risotto**  € 10,00
Carnaroli rice, saffron e Grana Padano Dop 24 months

SOUPS

- ✓ **Pureed of biological peas**  € 10,00
with flax seeds, sesame and sunflower
- ✓ **Yellow pumpkin cream**  € 10,00
with amaretti
- "Finish your soup as desired with one of the following delights:"**
- **Grilled cuttlefish.....€ 5,00**
 - **Chicken.....€ 4,00** 
 - **Fried meatballs....€ 5,00** 
- Soup of the day**  € 10,00
a different soup every day by our chef

MAIN COURSES

- Fish and Chips**  € 15,00
with cod, potatoes and mayonnaise
- Fassona beef Hamburger**  € 15,00
Soft bread with sesame seeds, bacon, sweet-and-sour red onions from Tropea, Grana Padano cheese 24 months and steak house potatoes, barbecue e mayonnaise sauces
- Buffalo fillet with walnut sauce**  € 19,00
and rustic fried potatoes
- Slice of Piemontese Fassona beef**  € 18,00
with baked potatoes and rosemary sauce
- Milanese veal cutlet**  € 19,00
with rocket salad and cherry tomatoes
- Fresh fish of the day**  **Price according to the market**
selection of our chef of the freshest products of the market
- Chef's side courses**  € 5,00

ITALIAN PIZZA

Made in genuine Neapolitan way, slow and natural leavening, born from a mixture of fine flours: wheat flour type 00, say flour, wholemeal flour semolina and soya flour malted grains, water, salt and extra virgin oil... The strength: Buffalo Mozzarella Campana Dop from Battipaglia, the pride of our restaurant.

- ✓ **Margherita**, tomato sauce, mozzarella cheese and basil  € 9,50
- ✓ **Marinara**, tomato sauce, garlic, oregano, basil and olive oil  € 9,50
- Napoli** tomato sauce, mozzarella cheese, anchovies and oregano  € 10,00
- ✓ **Vegetariana**, tomato sauce, mozzarella cheese and grilled vegetables  € 10,00
- Diavola**, tomato sauce, mozzarella cheese and spicy salami  € 10,00

DESSERT

- Chocolate cake with Nutella**  € 5,00
with toasted almonds
- Apple strudel**  € 5,00
with apricot jam and pine nuts
- Cup of ice cream**  € 5,00
flavors: cream, hazelnut, chocolate and lemon sorbet
- Seasonal fruit**  € 5,00