

APPETIZER

Filet of Alaccia "slow food supervised"     € 12,00
on rye grilled bread, goat cheese, chives and tomato confit

 **Fried eggplant rolls**     € 9,00
with smoked scamorza cheese, San Marzano tomatoes and Grana Padano DOP

Stuffed saffron rice ball       € 10,00
with Bolognese and Peas, Parma ham 24 months and Oreno potato croquettes

FIRST COURSES

 **Crafted spaghetti with vegetarian carbonara**    € 10,00
with organic egg and Roman pecorino cheese

"Vicidomini" handcrafted elicons with yellow pumpkin cream   € 12,00
with grilled cuttlefish and almond   

 **Milanese style risotto**    € 10,00
Carnaroli rice, saffron and Grana Padano DOP (typical Milanese dish)
If you prefer you can also ask for the variant with luganega sausage (typical Monzese dish) 

SOUPS

 **Yellow pumpkin cream and seeds**   € 10,00
with croutons

"Finish your soup as desired with one of the following delights:"

- **Grilled cuttlefish.....€ 5,00** 
- **Chicken.....€ 4,00**
- **Taleggio cheese....€ 3,00** 

GRILLED MEAT

Grilled beef fillet € 20,00
with rosemary potatoes

Slice of Piemontese Fassona beef  € 18,00
Rocket salad, cherry tomatoes and Grana Padano Dop 24 months

Rib of veal € 19,00
with grilled vegetables

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

Milanese veal cutlet  € 22,00
with rocket salad and cherry tomatoes (typical Milanese dish)

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

Neapolitan Cheesecake  € 5,00
with wheat, ricotta cheese and candied fruit

Dark chocolate soufflé  € 5,00
with white chocolate heart and orange peel with sugar

Fried pizza dough with sugar and cinnamon  € 5,00
with dulce de leche and honey

Cup of ice cream  € 5,00
flavors: cream, hazelnut, chocolate and lemon sorbet

Seasonal fruit  € 5,00

 **Vegetarian dish**

 **Frozen product at the origin**

Symbols used to highlight the allergens contained in our dishes:

 Gluten-containing grains such as wheat, rye, barley, oats, spelled, kamut, or their strains and derivatives.

 Crustaceans and shellfish products

 Eggs and dishes containing eggs

 Fish and dishes containing fish

 Peanuts and peanut-based products

 Soy products and soy

 Milk and milk products, including lactose

 Nuts, such as almonds, hazelnuts, walnuts, pistachios and their products

 Celery and products based on celery

 Mustard and mustard-based products

 Sesame seeds and sesame seeds-based products

 Sulphur dioxide and sulphites at concentrations up to 10 mg / kg or 10 mg /

 Lupin and lupins-based products

 Molluscs and products based on shellfish

In our dishes there may be traces of cereals, nuts type nuts and almonds, sesame seeds and soybeans, to the effect of contamination due to their processing.

We also inform you that our homemade bread comes from a mixture of mixed flours, such as soy flour and spelled, and could be enriched with sesame, flax, sunflower and pumpkin seeds.

The staff is available to our CUSTOMERS, who wish to request information about the presence or absence of allergenic ingredients in food from them sorted.