

## Our Chef's Buffet

Every day from monday to friday our restaurant offers an appetizing buffet lunch with a great range of dishes: you will taste soups, traditional first meals, a juicy main course, vegetables, fresh seasonal fruit, a selection of the best local products and homemade bread and "focaccia" just taken out from our oven.

In all of our courses you will find the passion and the feelings of simple and traditional cooking, that will enliven your lunch break without renouncing the quality dishes cooked by the sage hands of our Chef.

Price: € 15,00 per person, water and coffee included

Appetizers	First Courses
Chicory salad,	Fusilli with fresh tomato,
anchovies and buffalo mozzarella DOP € 10,0	stracciatella cheese from Puglia and basil € 10,00
Saucepan of grilled vegetables,	Creamed Carnaroli rice
smoked cheese and concassé tomatoes € 10,0	with fish fillets, capers, olives and breadcrumbs € 12,00
Tartare of Piemontese Fassona beef,	Spaghetti with artichokes,
egg yolk, dried tomatoes and rocket salad € 14,0	with bacon and pecorino cheese € 10,00
	Soup of the day € 10,00
	<i>₱</i>

#### Le tradizioni milanesi

 Carnaroli rice with saffran
 € 10,00
 Milanese veal cutlet with bone,

 rocket salad and cherry tomatoes
 € 19,00

The cattle of the Piedmontese breed Fassona are considered first among those with a very low cholesterol meat, and we make use of the experience of the farm Simone and Roberto Bosio, at the initiative of which was born the brand "The Fassona" to revive the breed of cattle from the white cloak and enhance consumption.

The symbol  $\bigvee$  to the right of the description indicates that it is a vegetarian dish. If you have food allergies, the symbol under the description indicates which allergen is contained in the dish. See the legend of the symbols of the allergens on the last page to find out what it is.



# Luxury street food

Fassona beef Hamburger, soft bread with sesame seeds, bacon, sweet-and-sour red onion from Tropea and Grana Padano cheese with steak house potatoes, barbecue sauce and mayonnaise

€ 15.00



Additional charge for extra additions

"Fish and Chips" with cod, potatoes

and mayonnaise € 15,00



### **Main Courses**

Filet of buffalo,

€ 19.00 with Barbera wine reduction



## Sliced of Piemontese Fassona beef,

rocket salad, cherry tomatoes and Grana

cheese 24 months € 18,00



#### Fillet of Palamita Tuna,

cherry tomatoes, capers, olives and herbs € 16.00



## Fresh fish of the day

selection of fresh seafood from the market

Price according to the market by our chef



€ 5,00 Chef's side courses



## Italian Pizza

Made in genuine Neapolitan way, slow and natural leavening, born from a mixture of fine flours: wheat flour type 00, soy 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.

Additional charge for extra special additions

#### Margherita

Tomato sauce, mozzarella cheese and basil



## <u>\* 🕮 \* </u> Marinara

Tomato sauce, garlic, oregano, basil, olive oil



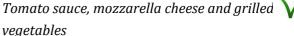
€ 10,00

#### Napoli

Tomato sauce, mozzarella cheese, anchovies

€ 10,00 and oregano







#### Diavola

Tomato sauce, mozzarella cheese and spicy

€ 10,00



#### Desserts

<b>Tiramisù</b> with amaretti and chocolate flakes	€ 5,00
Vanille ice cream and Nougat sandwich	€ 5,00
Seasonal fruit	€ 5,00
Cup of ice cream, various flavours	€ 5,00



# 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

For all products on the menu, we can not guarantee the absence of allergens, for effect of any cross-contamination.