

APPETIZER

- Salad of tender artichokes**  € 10,00
DOP buffalo mozzarella from Battipaglia and Parma ham 24 months
- Mediterranean stuffed squid**     € 10,00
with raisins, pine nuts, cherry tomatoes and desalted anchovies
- ✓ **Spisy balls of ricotta cheese**     € 10,00
on pumpkin cream and crumbled taralli with fennel

FIRST COURSES

- Paccheri with Piedmontese beef meatballs**     € 10,00
rocket salad and Grana Padano 24 months
- Tubetti pasta with anglerfish sauce**     € 12,00
cherry tomatoes and julienne of sun-dried tomatoes
- ✓ **Creamy Carnaroli rice with crispy artichokes**    € 10,00
and pecorino romano cheese
- ✓ **Milanese style risotto**     € 10,00
*Carnaroli rice, saffron e Grana Padano cheese 24 months
(typical Milanese dish)*

SOUPS

- ✓ **Lentil soup**  € 10,00
with purple crauto, cumin and lemon
- ✓ **Yellow pumpkin cream**   € 10,00
with stewed leek and flax, sunflower and sesame seeds

GRILLED MEAT

- Fillet of beef** € 20,00
and rosemary potatoes
- Slice of Piedmontese Fassona beef**  € 18,00
Rocket salad, cherry tomatoes and Grana Padano cheese
- 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
- Beef ossobuco in gremolade**  € 16,00
cooked at low temperature (typical Milanese dish)
- 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

- Pannacotta with berries**  € 5,00
- Handmade Sicilian cannoli**  € 5,00
with ricotta cream to orange flowers, candied fruit and dark chocolate
- Neapolitan Babà**  € 5,00
with Chantilly cream and cherries in syrup
- 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.