

APPETIZER

- ✓ **Pan of potatoes and black truffle from Molise**   € 9,00
lactose-free milk, nutmeg, organic egg and Grana Padano Cheese 24 months
- Pumpkin Pie**    € 12,00
with spicy provolone cheese fondue and Parma ham 24 months
- Stuffed artichokes**   € 9,00
with ground Piedmontese beef and mint sauce

FIRST COURSES

- Ziti pasta with Genoese meat sauce**    € 10,00
with beef and onion stew cooked at low temperature
- Scialatielli with mussels from Taranto**    € 10,00
with borlotti beans cream and tomato confit
- ✓ **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

- ✓ **Bean soup**  € 10,00
with chicory hearts sautéed
- ✓ **Soup of cabbage and potatoes**  € 10,00

GRILLED MEAT

- Fillet of beef** € 20,00
and rosemary potatoes
- Slice of Piemontese 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)
- Baked cod fish**  € 15,00
with rosemary potatoes, red onions from Tropea and olives
- 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

- Carrots pie**  € 5,00
with walnuts cream
- Biscuit with honey**  € 5,00
with ricotta cheese and chocolate
- Neapolitan pastry**  € 3,00
with ricotta and candied fruit
- 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 / 100 g



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.**