

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

Chicory salad,
anchovies and buffalo mozzarella DOP € 10,00



Saucepan of grilled vegetables, ✓
smoked cheese and concassé tomatoes € 10,00



Tartare of Piemontese Fassona beef,
egg yolk, dried tomatoes and rocket salad € 14,00



First Courses

Fusilli with fresh tomato,
stracciatella cheese from Puglia and basil € 10,00



Creamed Carnaroli rice
tomatoes, cuttlefish and its black € 12,00



Scialatielli pasta with pumpkin flowers,
zucchini, saffron and Grana cheese € 10,00



Soup of the day € 10,00



Le tradizioni milanesi

Carnaroli rice with saffron ✓ € 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 ✓ 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, with Barbera wine reduction **€ 19,00**



Sliced of Piemontese Fassona beef, rocket salad, cherry tomatoes and Grana cheese 24 months **€ 18,00**



Rib eye steak and grilled vegetables **€ 19,00**

Swordfish with citrus fruits **€ 16,00**



Fresh fish of the day
selection of fresh seafood from the market
by our chef **Price according to 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, 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  **€ 9,50**
Tomato sauce, mozzarella cheese and basil




Marinara  **€ 9,50**
Tomato sauce, garlic, oregano, basil, olive oil



Napoli
Tomato sauce, mozzarella cheese, anchovies and oregano **€ 10,00**



Vegetariana  **€ 10,00**
Tomato sauce, mozzarella cheese and grilled vegetables



Diavola
Tomato sauce, mozzarella cheese and spicy salami **€ 10,00**



Desserts

Tiramisù with amaretti and chocolate flakes **€ 5,00**



Parfait of crunchy almonds and caramel sauce **€ 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.