

APPETIZER

Salad of steamed shrimp    € 12,00
cheekpeas cream and sautéed chicory

"Caprese" salad  € 12,00
mozzarella cheese and Parma ham 24 months seasoned

Tartar of Piedmont Fassona     € 12,00
rocket pesto, spicy provolone cheese and egg yolk

FIRST COURSES

Tagliatelle pasta with "Bolognese" sauce     € 10,00
made with Fassona meat from Piedmont

Paccheri pasta with Codfish     € 12,00
peppers and cherry tomatoes

 **Carnaroli Rice with seasonal asparagus**    € 10,00
with Grana Padano cheese

 **Milanese style risotto**    € 10,00
*Carnaroli rice, saffron e Grana Padano cheese 24 months
(typical Milanese dish)*

SOUPS

Soup of the day   € 10,00

GRILLED MEAT

Buffalo Fillet  € 20,00
with asparagus, spicy salami from Calabria and potatoes with rosemary

Slice of Piemontese Fassona beef   € 18,00
fennels salad with black pepper and Pecorino 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

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

Almonds parfait  € 5,00
with caramel sauce

Chocolate mousse  € 5,00
with honey biscuit

Milk cream with wild mint  € 5,00
and seasonal strawberries

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.