

APPETIZER



Eggplant Parmigiana



€ 9,00

with San Marzano tomato sauce, Grana Padano 24 months and buffalo mozzarella cheese DOP from Battipaglia

Soup of chickpeas and chestnuts



€ 12,00

with Mediterranean squids

"Mondeghili" Fried meatballs



€ 9,00

Typical Milanese dish made from boiled meat and mortadella

Parma Ham



€ 12,00

and buffalo mozzarella cheese DOP from Battipaglia

artisan grilled bread from mixed flour and diced tomatoes with garlic and oregano

FIRST COURSES



Creamy Carnaroli rice with pumpkin



€ 10,00

toasted almonds and Umbrian fossa cheese

Paccheri pasta with porcini mushrooms and cherry tomatoes

€ 12,00

with red prawns from Sicily



Potato "Gnocchi" with walnut sauce



€ 10,00

and Grana Padano 24 months



Homemade spaghetti "Vacidomini"



€ 10,00

with carbonara sauce and vegetables

cooked with onion and bio egg



Milanese style risotto



€ 10,00

Carnaroli rice, saffron e Grana Padano DOP 24 months

SOUPS

Yellow pumpkin cream



€ 10,00

with "amaretti" biscuits



"Finish your soup as desired with one of the following delights:"

- **Grilled cuttlefish.....€ 5,00**



- **Chicken.....€ 4,00**

- **Fried meatballs....€ 5,00**



Vegetables soup



€ 10,00

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
- Fillet of beef with mushrooms sauce**  € 20,00
and rustic fried potatoes
- Slice of Piemontese Fassona beef** € 18,00
with baked potatoes and rosemary sauce
- Milanese veal cutlet**  € 22,00
with rocket salad and cherry tomatoes
- Rib of veal** € 22,00
with grilled vegetables
- 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

- Chocolate cake with Nutella**  € 5,00
with toasted almonds
- Apple strudel**  € 5,00
with apricot jam and pine nuts
- Almond biscuits**  € 3,00
and dessert wine
- Cup of ice cream**  € 5,00
flavors: cream, hazelnut, chocolate and lemon sorbet
- Seasonal fruit**  € 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.