

## APPETIZER

**Mediterranean octopus with tomato sauce**     € 12,00  
with taggiasche olives, capers from Pantelleria and fennel taralli

**Breaded Buffalo Mozzarella Dop from Battipaglia**    € 10,00  
on pea cream, confit tomatoes and desalinated anchovies   

**Mixed cured meats and focaccia**   € 12,00  
24 months Parma ham, Bresaola Igp, Piedmontese Fassona salami and focaccia with Gorgonzola

## FIRST COURSES

 **Rice Carnaroli with yellow pumpkin**    € 12,00  
with toasted seeds and taleggio sauce

**Craft spaghetti "Vicidomini" garlic, oil and chili**   € 10,00  
with Cetara anchovy sauce and yellow Vesuvius tomatoes

**White lasagna with sausage and broccoli rabe**    € 12,00  
with buffalo mozzarella dop from Battipaglia and gratin of smoked cheese

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

## SOUPS

**Soup of the day**   € 10,00  
every day a different soup of our chef

 **Vegetable soup**   € 10,00

## GRILLED MEAT

**Grilled beef fillet** € 20,00  
with rosemary potatoes

**Slice of Piedmontese Fassona beef**  € 18,00  
Rocket salad, cherry tomatoes and Grana Padano Dop 24 months

**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)

**Entrécote of Giovenca beef**  € 20,00  
with porcini mushrooms, parsley and garlic

**Mediterranean croaker fish fillet**  € 18,00  
with light tomato sauce

**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

**Dark chocolate soufflé**  € 5,00  
with white chocolate heart and orange peel with sugar and cinnamon

**Pannacotta**  € 5,00  
with Mou sauce of milk and amaretti biscuits

**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.***