

APPETIZER

✓ **Grilled pumpkin terrine**   € 10,00
with Gorgonzola and walnuts

Fried dumplings with ricotta cheese and Parma Ham 24 months   € 12,00
with cherry tomato salad

Squid* stuffed with potatoes    € 12,00
on pea cream, crumbled tarallo and Cantabrian anchovies

FIRST COURSES

Strascinati pasta with yellow pumpkin    € 14,00
with prawns * Mazara del Vallo and stracciatella cheese from Puglia

✓ **Rigatoni pasta with ricotta cheese**     € 10,00
with dried tomato pesto, pine nuts and Grana Padano Riserva

Carnaroli rice with cardoncelli mushrooms   € 12,00
with Amatrician bacon and Roman pecorino cheese

✓ **Milanese style risotto**    € 10,00
Carnaroli rice, saffron and Grana Padano DOP (typical Milanese dish)

SOUPS

✓ **Pumpkin cream**    € 10,00
with mixed seeds and croutons

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

- **Fried codfish€ 8,00**   
- **Chicken....€ 5,00**
- **Taleggio cheese....€ 4,00** 

FISH MAIN COURSES

Fish and Chips    € 15,00
codfish*, potatoes and mayonnaise

Fresh fish of the day    **Price according to the market**
selection of our chef of the freshest products of the market

MEAT MAIN COURSES

Grilled beef fillet € 20,00
rosemary potatoes

Sliced of Piedmontese Fassona Beef € 18,00
with sautéed cardoncelli mushrooms and pecorino cheese

Rib of veal € 19,00
grilled vegetables

Beef Hamburger € 15,00

Soft bread with sesame seeds, bacon, sweet-and-sour red onions, Grana Padano cheese 24 months and steak house potatoes, barbecue e mayonnaise sauces

Milanese veal cutlet € 22,00
with grilled pumpkin and Taleggio fondue

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 Dop.

✓ **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 and almond cake € 5,00

Dissociated cannolo € 5,00
with ricotta, chocolate drops and candied fruit

Truffle ice-cream* € 5,00
White or Black

Cup of ice cream € 5,00
flavors: cream, hazelnut, chocolate and lemon sorbet

Seasonal fruit € 5,00

Fresh seasonal fruit compote € 8,00

Vegetarian dish

- * The product could be frozen on site or replaced by a frozen product 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.