

APPETIZER

- ✓ **Artichoke salad**  € 12,00
pecorino romano Dop, walnuts and citronette sauce
- Smoked Norwegian salmon**  € 14,00
spreadable goat cheese, rocket pesto, pine nuts and Grana with Carasau bread
- Beef meatballs**  € 12,00
pinoli, uvetta e crema di zucca e taleggio



FIRST COURSES

- Scialatielli pasta**  € 12,00
garlic, oil, chilli and tuna bottarga
- Mixed pasta with sautéed artichokes**  € 12,00
sausage and pecorino cheese
- ✓ **Carnaroli rice with yellow pumpkin**  € 10,00
with Taleggio Dop
- ✓ **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 rosemary potatoes		€ 20,00
Sliced of Piedmontese Fassona Beef  rocket salad, cherry tomatoes and Grana Padano 24 months		€ 18,00
Rib of veal grilled vegetables		€ 19,00
Beef Hamburger      Soft bread with sesame seeds, bacon, sweet-and-sour red onions, Grana Padano cheese 24 months and steak house potatoes, barbecue e mayonnaise sauces		€ 15,00
Milanese veal cutlet     rocket salad and cherry tomatoes (typical Milanese dish)		€ 22,00
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 flourmalted 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

Quince tart      	€ 5,00
Tiramisù       with coffee, bitter cocoa and Baileys	€ 5,00
Truffle ice-cream*        White or Black	€ 5,00
Cup of ice cream      flavors: cream, hazelnut, chocolate and lemon sorbet	€ 5,00
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.