

APPETIZER

- Melted buffalo mozzarella**    € 15,00
with Genoese pesto, toasted pine nuts and Culatello
- Bresaola IGP from Valtellina**  € 14,00
with rocket salad and Grana Riserva cheese
- ✓ **Cheeses from Lombardy**  € 14,00
Gorgonzola DOP, Taleggio DOP and Grana Padano 24 months
- Fried codfish***     € 14,00
pumpkin cream and Taleggio cheese fondue

FIRST COURSES

- ✓ **Cream of yellow pumpkin**    € 12,00
with grilled croutons
- Scialatielli pasta with porcini* mushrooms**    € 14,00
and Luganega sausage
- Cavatelli pasta with squid ***   € 14,00
with Mantuan pumpkin and herb breadcrumbs
- ✓ **Milanese style risotto**    € 13,00
Carnaroli rice , saffron and Grana Padano DOP (typical Milanese dish)

FISH MAIN COURSES

- Fish and Chips**     € 18,00
with cod*, French fries 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

Beef fillet € 24,00
with roast potatoes

Slice of beef with porcini* mushrooms € 22,00
and pecorino romano cheese

Beef Hamburger € 18,00

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

Milanese veal cutlet € 24,00
rocket salad and cherry tomatoes (typical Milanese dish)

Chef's side courses from € 6,00
Ask even the waiter which they are and the list of allergens

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 € 10,00

✓ **Marinara**, tomato sauce, garlic, oregano, basil and olive oil € 9,00

Napoli tomato sauce, mozzarella cheese, anchovies and oregano € 12,00

✓ **Vegetariana**, tomato sauce, mozzarella cheese and grilled vegetables € 12,00

Diavola, tomato sauce, mozzarella cheese and spicy salami € 12,00

DESSERT

Sweet of the Day € 6,00
Ask even the waiter which they are and the list of allergens

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

Seasonal fruit € 8,00

 **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.