

APPETIZER

-  **Bismarck asparagus**   € 12,00
with organic egg, Grana padano Riserva and melted butter
- Octopus* Luciana style**     € 16,00
with capers, Taggiasca olives and tarallo crumbs
-  **Vegetable pan in foil**   € 12,00
with Greek feta cheese and oregano
- Beef tartare**  € 18,00
with capers, onion, black olives and organic egg yolk

FIRST COURSES

- Cavatelli pasta with asparagus**     € 14,00
with crunchy speck and Roman pecorino fondue
-  **Scialatielli pasta with cherry tomato sauce**    € 14,00
with wild rocket and Apulian stracciatella
- Paccheri with white monkfish ragout***    € 16,00
with onion stewed in white wine
-  **Milanese style risotto**    € 15,00
Carnaroli rice, saffron and Grana Padano DOP (typical Milanese dish)

FISH MAIN COURSES

- Fish and Chips**      € 19,00
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 bites    € 23,00
flat bacon, scapece zucchini and balsamic vinegar reduction

Slice of beef  € 23,00
asparagus, pecorino cheese and black pepper

Milanese veal cutlet      € 26,00
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

✓ **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     € 13,00

✓ **Vegetariana**, tomato sauce, mozzarella cheese and grilled vegetables    € 13,00

Diavola, tomato sauce, mozzarella cheese and spicy salami    € 13,00

DESSERT

Neapolitan cheesecake      € 6,00

Panna Cotta with strawberries and mint sauce   € 6,00

Dark chocolate mousse and chocolate flakes   € 6,00

Cup of ice cream     € 6,00
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.