

APPETIZER

Parma Ham and Organic Egg  € 15,00
*Raw Parma ham aged 24 months, organic poached egg
on grilled artisan bread*

Stuffed squid  € 15,00
with capers, anchovies, Taggiasca olives and bread, on a stew of cherry tomatoes

 **Purple Eggplant Parmigiana**  € 12,00
with San Marzano DOP tomato, basil and buffalo mozzarella

Bresaola PGI from Valtellina  € 14,00
with rocket salad and Grana Riserva

FIRST COURSES

 **Tagliatelle with pumpkin ragout and yellow cherry tomatoes**  € 14,00
with chopped pistachios and Grana Padano reserve

Eliconi "Vacidomini" with broccoli cream  € 15,00
with EVO oil, tuna bottarga and toasted breadcrumbs

"Vacidomini" ditaloni with borlotti beans  € 15,00
with Luganega sausage in red wine and stewed red onion

 **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

Mediterranean chicken supreme 🌿🥬🍞 € 16,00
with cherry tomatoes, capers, olives and lemon zest

Slice of beef 🍷 € 23,00
with rocket salad, cherry tomatoes and Grana cheese

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 🌿🍷 € 10,00

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

Crudo di Parma, tomato sauce, mozzarella cheese and Parma ham 24 months 🌿🍷🍷 € 15,00

The addition of buffalo mozzarella involves an increase in cost of €3.00

The addition of other fillings involves an increase in cost starting from €2.00 per ingredient

DESSERT

Cannoli with ricotta cheese 🍷🍅🍷🍷 € 7,00
and chocolate drops

Caprese cake 🍷🍅🍷🍷 € 7,00
with cream ice-cream

Babà with limoncello 🍷🍅🍷🍷 € 7,00
with whipped cream and berries

Cup of ice cream 🍅🍷🍷🍷 € 6,00
flavors: cream, chocolate, milk cream and lemon sorbet

Seasonal Fruit 🍷🍷 € 9,00



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.