

APPETIZER

-  **Milano-style asparagus**   € 14,00
with organic egg and Grana Padano
- Creamed cod fish***   € 16,00
on chickpea cream, Taggiasca olives and capers
- Gorgonzola and Parma ham aged 24 months**   € 15,00
with tomato bruschetta and oregano

FIRST COURSES

-  **Tonnarelli pasta with Green Asparagus Carbonara**     15,00
with organic egg and Grana Padano Riserva
- Fusilli from Gragnano with yellow cherry tomatoes**     € 16,00
with swordfish* in white wine
- Paccheri with courgette cream**     € 15,00
with Luganega sausage and Pecorino Romano DOP
-  **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

Chicken breast escalope with lemon    € 16,00




Slice of beef  
with asparagus, spring onion and Taleggio Dop sauce € 23,00



Milanese veal cutlet     
rocket salad and cherry tomatoes (typical Milanese dish) € 26,00





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




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

✓ **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

Ricotta and wheat cheesecake      € 7,00

Mango Parfait     
and white chocolate fondue € 7,00


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


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.