

OUR PROPOSALS

APPETIZERS

Octopus in tomato sauce      € 16,00
with tarallo crumbs and Taggiasca olive paté

Parma raw ham aged 24 months    € 16,00
with Apulian stracciatella cheese and carasau bread

FIRST COURSES

Trofie pasta with swordfish    € 16,00
with cardoncelli mushrooms and San Marzano tomatoes

Mixed pasta "Vicidomini" with Luganega sausage      € 16,00
with dried tomato pesto and borlotti beans

MAIN COURSES

Beef chunks with bacon     € 24,00
with red wine reduction and baked potatoes

Salmon fillet with pink pepper    € 22,00
with spinach and grilled bread

SALAD

Bresaola, vegetables in oil and Grana Padano Reserve    € 18,00
with mixed salad, carrots and tomato

PIZZA

Pork from Ariccia, with mozzarella and cherry tomatoes    € 16,00

OUR PROPOSALS OF WINES BY THE GLASS

White wine:

Vermentino € 4,00

Pinot Grigio € 5,00

Prosecco € 5,00

Red Wine:

Dolcetto € 4,00

Nero di Troia € 5,00

Carigliano del Sulcis € 6,00

THE CLASSICS

APPETIZERS

- ✓ **Selection of Lombard cheeses**   € 16,00
and onion sauce with balsamic vinegar
- Parma ham**  € 15,00
and buffalo mozzarella from Campania DOP
- Bresaola PGI from Valtellina**  € 15,00
with rocket salad and Grana Riserva
- ✓ **Buffalo Caprese**  € 10,00
with tomato and buffalo mozzarella from Campania DOP

FIRST COURSES

- ✓ **Spaghetti pasta "Vicidomini" with tomato sauce and Basil**   € 12,00
- ✓ **Milanese style risotto**    € 15,00
Carnaroli rice, saffron e Grana Padano D.o.p. (typical Milanese dish)

MAIN COURSES

- Fresh fish of the day**    **Price in according to the market**
Selection of our chef of the freshest products of the market
- Slice of beef**  € 23,00
with rocket salad, cherry tomatoes and Grana Padano cheese
- Milanese veal cutlet**      € 26,00
Veal rib with bone, rocket sala and cherry tomatoes (typical Milanese dish)
- Chef's side courses**       **da € 6,00**
Ask even the waiter which they are and the list of allergens

PIZZE

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

- Homemade desserts** 🧀🍊🍰🌿 € 7,00
- 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.