

OUR PROPOSALS

APPETIZERS

- Beef tartare**      € 18,00
with organic egg, dried tomatoes, Taggiasca olives and tzatziki sauce
- Trio of fish carpacci**    € 16,00
octopus, swordfish and smoked salmon, with citronette sauce
- Parma ham and Apulian burrata**    € 16,00
and carasau bread

FIRST COURSES (Pasta dishes)

- ✓ **Cavatelli pasta in cherry tomato sauce**     € 15,00
with Apulian stracciatella, Ligurian pesto and toasted pine nuts
- Artisanal Scialatielli pasta**     € 16,00
with yellow cherry tomatoes and swordfish stewed in white wine
- Tagliatelle alla Bolognese**     € 16,00

MAIN COURSES

- Fish and Chips**     € 19,00
desalted cod*, fried potatoes and mayonnaise
- Seared yellowfin tuna with sesame**   € 22,00
with rocket and cherry tomatoes
- Grilled rib eye steak (500g)** € 30,00
with baked potatoes

PIZZA

- Stuffed focaccia**, with rocket, cherry tomatoes, Parma ham and Apulian burrata    € 16,00

OUR PROPOSALS OF WINES BY THE GLASS

White wine:

- Vermentino € 5,00
Custoza € 5,00
Prosecco € 6,00

Red Wine:

- Nero di Troia € 5,00
Primitivo € 6,00
Carigliano del Sulcis € 6,00

Coperto € 3,00 p.p.

THE CLASSICS

APPETIZERS

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

FIRST COURSES

- ✓ **Spaghetti pasta "Vacidomini" with tomato sauce and Basil**   € 14,00
- ✓ **Milanese style risotto**    € 15,00
Carnaroli rice, saffron e Grana Padano D.o.p. (typical Milanese dish)

SINGLE MILAN DISH

- Risotto + veal cutlet**      € 36,00

MAIN COURSES

- Fresh fish of the day**    *Selection of our chef of the freshest products of the market* **Price in according to 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**       *Ask even the waiter which they are and the list of allergens* **from € 6,00**

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.