

OUR PROPOSALS

APPETIZERS

- ✓ **Eggplant parmigiana**  € 12,00
with purple aubergines, San Marzano tomato puree and Agerola mozzarella
- Monkfish morsels* in white wine**  € 16,00
on yellow pumpkin cream and its seeds
- Parma ham and Apulian stracciateda cheese**  € 15,00
with fried dumplings of our production



FIRST COURSES (Pasta dishes)

- ✓ **Cavatelli pasta with ricotta cheese**  € 15,00
with dried tomato pesto, pine nuts and Grana Padano Riserva
- Scialatielli pasta with stewed Luganega in white wine**  € 16,00
with tomato sauce and sautéed porcini mushrooms*
- Macaroni with yellow pumpkin**  € 16,00
with sea bream ragout*, garlic, oil, chilli pepper and tarallo crumbs

SOUP

- Yellow pumpkin cream and its seeds**  € 12,00
with grilled bread
"Top your soup to taste with one of the following delights:"
 - Grilled chicken.....€7.00
 - Tocchetti di Taleggio....€7.00 

MAIN COURSES

- Chicken escalope**  € 20,00
with Gorgonzola cheese and porcini mushrooms*
- Beef Burger**  € 20,00
soft sesame bread with mayonnaise, bacon, sweet and sour red onion and flakes of Grana Padano D.O.P. with french fries and barbecue sauce

OUR PROPOSALS OF WINES BY THE GLASS

White wine:





- Passerina € 4,00
Vermentino € 5,00
Prosecco € 6,00

Red Wine:



- Dolcetto € 4,00
Nero di Troia € 5,00
Valpolicella € 6,00

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)

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.