







OUR PROPOSALS

APPETIZERS

- ✓ **Eggplant parmigiana**  € 12,00
with purple aubergines, San Marzano tomato puree and mozzarella
- Smoked Norwegian salmon**  € 16,00
spreadable goat cheese, cherry tomato salad and Carasau bread
- Selected mixed cured meats**  € 15,00
24 month Parma raw ham, Bresaola PGI, Mortadella and Salame Milano

FIRST COURSES (Pasta dishes)

- ✓ **Sorrento style potato gnocchi**  € 14,00
San Marzano tomato sauce and mozzarella from Campania D.O.P.
- Spaghetti "Vicidomini" with prawns sautéed in white wine**  € 16,00
yellow cherry tomatoes and citrus zest
- Mixed pasta from Gragnano with Luganega sausage**  € 16,00
pumpkin cream and chopped pistachios

SOUP

- ✓ **Seasonal vegetable soup**  € 14,00

MAIN COURSES

- Sliced beef with sautéed porcini mushrooms***  € 23,00

OUR PROPOSALS OF WINES BY THE GLASS

White wine:





- Falanghina € 5,00
Pinot Grigio € 5,00
Prosecco € 6,00

Red Wine:



- Bardolino € 5,00
Nero di Troia € 5,00
Carignano del Sulcis € 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 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















- 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**

Covered restaurant€ 3,00 p.p.

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.