







# OUR PROPOSALS

## APPETIZERS

- ✓ **Artichoke salad**  € 15,00  
*Grana Padano Riserva, walnut and citronette sauce*
- Calamari soup\* in white wine**  € 16,00  
*chickpeas and cherry tomatoes*
- Tripe\* Milanese style**  € 16,00  
*Celery, carrots, onion, potatoes and cannellini beans*

## FIRST COURSES (Pasta dishes)

- ✓ **Egg tagliatelle with sautéed artichokes**  € 16,00  
*and pecorino romano cheese*
- Penne rigate with broccoli cream**  € 16,00  
*desalted Cantabrian anchovies and toasted breadcrumbs*
- Monza style risotto**  € 16,00  
*Carnaroli rice, saffron e Grana Padano D.o.p. and Luganega sausage in red wine*

## SOUP

- ✓ **Organic chickpea and pearl barley soup**  € 14,00

## MAIN COURSES

- Sliced beef with sautéed artichokes**  € 23,00  
*Grana Padano DOP and bacon*
- Cassoeula milanese**  € 20,00  
*Stewed cabbage with sausage and pork ribs (typical popular dish of the Lombard tradition)*

## OUR PROPOSALS OF WINES BY THE GLASS

### White wine:





- Passerina* € 4,00  
*Chardonnay* € 5,00  
*Prosecco* € 6,00

### Red Wine:



- Dolcetto* € 4,00  
*Nero di Troia* € 5,00  
*Aglianico* € 5,00

# 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**

*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.