

OUR PROPOSALS

APPETIZERS

- ✓ **Breaded mozzarella cheese**      € 14,00
on pumpkin cream and toasted hazelnuts
- Octopus* Luciana-style**   € 16,00
San Marzano tomatoes, capers and Taggiasca olives
- Fried meatballs on a salad and balsamic vinegar dressing**       € 14,00
(typical dish of Lombard cuisine)

FIRST COURSES (Pasta dishes)

- ✓ **Potato gnocchi with sautéed porcini mushrooms***    € 16,00
with pumpkin and Grana Padano Riserva cheese
- Homemade spaghetti pasta with cuttlefish***    € 16,00
cuttlefish* in white wine, pea cream and confit cherry tomatoes
- Scialatielli pasta with braised sausage**    € 16,00
yellow cherry tomatoes and Apulian burrata cheese
- ✓ **Milanese vegetable soup**  € 14,00
with seasonal vegetables and legumes

MAIN COURSES

- Sliced beef with porcini mushrooms***  € 23,00
- Gratinated chicken cutlet**     € 20,00
with speck and Taleggio cheese Dop
- Cassoeula (stewed cabbage with sausage and pork ribs)**  € 18,00
(typical dish of Lombard cuisine)

OUR PROPOSALS OF WINES BY THE GLASS

White wine:

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

Red Wine:

- Aglianico € 5,00
Nero di Troia € 5,00
Nebbiolo € 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 "Vicidomini" 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**    **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**       **from € 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 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.