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

Beef burger — ***€ 20,00***
soft sesame bread, salad, tomato, bacon and flakes of Grana Padano D.O.P. cheese
with French fries, barbecue sauce and mayonnaise

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)

Grilled beef rib (500g) — *€ 30,00*
with rosemary potatoes

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 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 vegetebles*	*€ 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.