

OUR PROPOSALS

APPETIZERS

- ✓ **Vegetable pan**  € 14,00
Mixed seasonal vegetables au gratin and Taleggio Dop cheese
- Swordfish carpaccio***  € 16,00
Citrus-marinated swordfish, crispy fennel, and balsamic oil
- Beef tartare**  € 18,00
with capers, onion, taggiasca olives and organic egg yolk and mustard

FIRST COURSES (Pasta dishes)

- ✓ **Radicchio risotto**  € 16,00
creamed with ricotta, Grana Padano Riserva and extra virgin olive oil
- Cavatelli pasta with creamed Calabrian broccoli**  € 16,00
with desalted cod flavoured with lemon*
- Tagliatelle egg-pasta with wild boar* ragù**  € 16,00
with thyme and juniper berries
- ✓ **Stewed cabbage soup**  € 15,00
with cumin beans and grilled home-made bread

AIN COURSES

- Mediterranean-style stewed cod***  € 20,00
with tomato sauce, capers and olives
- Chicken escalope with Gorgonzola cheese**  € 20,00
and chopped pistachios
- ✓ **Grilled cauliflower**  € 15,00
with chickpea cream and crunchy capers

OUR PROPOSALS OF WINES BY THE GLASS

White wine:

- Sauvignon* € 5,00
Verdicchio € 5,00
Prosecco € 6,00

Red Wine:

- Rosso Piceno* € 5,00
Nero di Troia € 5,00
Chianti DOCG Sup € 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.