OUR PROPOSALS

APPETIZERS

*Yellow pumpkin velouté with sautéed porcini mushrooms** — *€ 15,00*

Warm salad of salt cod and steamed Calabrian broccoli* — *€ 16,00*
black olives and lemon

24-month-aged Prosciutto di Parma — *€ 15,00*
mozzarella breaded with couscous

FIRST COURSES (Pasta dishes)

Egg pasta tagliatelle — *€ 16,00*
with porcini mushrooms sautéed in butter, with garlic and Grana Padano Riserva cheese*

Cavatelli pasta with a walnut and Gorgonzola PDO cream sauce — *€ 16,00*
with anchovies in oil

Hand-rolled fusilli pasta — *€ 16,00*
with red wine-braised radicchio, speck, and cow's milk ricotta cheese

Vegetable and legume soup — *€ 15,00*

SPECIAL DISH

Sliced beef with porcini mushrooms and shavings of Grana Padano cheese* — *€ 25,00*

White pizza, mozzarella, spicy salami, and porcini mushrooms — *€ 16,00*

OUR PROPOSALS OF WINES BY THE GLASS

White wine:

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

Red Wine:

Nero di Troia	*€ 5,00*
Dolcetto	*€ 5,00*
Bardolino	*€ 6,00*

Restaurant cover charge € 3.00 per person

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 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 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 *flavors: cream, chocolate, milk cream and lemon sorbet*	*€ 6,00*
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.