



Starters

TAGLIERE MISTO 24

Selection of cured meats and cheeses

BRUSCHETTA AL POMODORO 8

Toasted bread with garlic, fresh tomatoes and basil

CARPACCIO DI TROTA 16

Trout carpaccio with capers, salicornia, lemon oil and cream cheese

TARTARE DI MANZO 21

Beef tartare with truffle mayonnaise, quail egg, French fries and rocket salad

CANTALOUPE E PROSCIUTTO 12

Melon and prosciutto crudo

FRITTURA DI CALAMARI 14

Crispy calamari with garlic mayonnaise

PATATINE FRITTE 7

French fries with garlic or truffle mayonnaise

Salad

CAPRESE 17

Buffalo mozzarella with a mix of tomatoes and basil

GAMBERI RUCOLA E GRANA POMODORINI E CARCIOFI 18

Tiger prawns with garlic, chili, cherry tomatoes, shaved Grana Padano, artichokes and rocket salad

INSALATA RUCOLA E GRANA 7

Rocket salad and shaved Grana Padano



Soup

ZUPPA DI POMODORO

11

Slightly spicy tomato soup with goat cheese

Pasta & risotto

RAVIOLI AI GAMBERI

16

Handmade ravioli filled with tiger prawns
in a seafood sauce

TORTELLI AL PROSCIUTTO CON PANNA E PARMIGIANO

16

Handmade tortelli filled with prosciutto
in a creamy Parmigiano sauce

PAPPARDELLE AI GAMBERI

19

Pappardelle pasta with tiger prawns in garlic,
parsley and white wine sauce

SPAGHETTI ALLA CARBONARA

16

Spaghetti with guanciale, eggs and
Pecorino cheese sauce

SPAGHETTI AL PESTO CON BURRATA

16

Spaghetti with pesto and burrata

LASAGNE ALLA BOLOGNESE


17

Beef lasagne with tomato sauce,
Parmigiano Reggiano, fior di latte and basil

RISOTTO AI FUNGHI

17

Risotto with mushrooms, Parmigiano Reggiano
and truffle Pecorino cheese





Main

FILETTO DI TROTA 28

Grilled trout fillet with mashed potatoes, zucchini and spinach white wine sauce

COTOLETTA DI POLLO ALLA MILANESE 24

Breaded chicken breast cutlet with green salad, pomegranate seeds and cherry tomatoes

FILETTO DI MANZO CON SALSA AL VINO ROSSO 35

Grilled beef tenderloin with green salad, cherry tomatoes and red wine sauce

FILETTO DI MANZO AL PEPE VERDE 35

Grilled beef tenderloin with garlic mashed potatoes, portobello mushrooms, broccolini and cognac – green peppercorn sauce

MELANZANE ALLA PARMIGIANA 16

Grilled eggplant with tomato, mozzarella, Grana Padano, basil and rocket salad

Dessert



TIRAMISÙ 9

Mascarpone cream, savoiardi biscuits, espresso coffee, cocoa

SORBETTO ALL' ARANCIA 9

Orange sorbet with prosecco foam and Aperol orange

PANNA COTTA 9


Panna cotta with fresh berries and passion fruit sauce

TORTA AL CICCOLATO 10

Chocolate brownie with vanilla ice cream, pistachio crumble, raspberry sauce and raspberries

AFFOGATO AL CAFFE 7

Vanilla ice cream with espresso





Pizza

MARGHERITA

12

Tomato sauce, fior di latte and basil

BUFALA

13

Tomato sauce, Parmigiano Reggiano, basil and buffalo mozzarella

PROSCIUTTO E FUNGHI

14

Tomato sauce, fior di latte, ham and mushrooms

PROSCIUTTO CRUDO

16

Tomato sauce, fior di latte, rocket, prosciutto crudo and shaved Grana Padano

4 STAGIONI CON CARNE

16

Tomato sauce, fior di latte, salami, spicy salame, prosciutto crudo, and ham

4 FORMAGGI

16

Fior di latte, provola, gorgonzola and Parmigiano Reggiano

GAMBERI

16

Tomato sauce, fior di latte, prawns and rocket salad

CALABRIA

16

Tomato sauce, fior di latte, 'nduja and spicy salame

SALAME PICCANTE

15

Tomato sauce, fior di latte, spicy salame and garlic

SALAME

15

Tomato sauce, fior di latte and spicy salame

TARTUFO

17

Fior di latte, truffle, mushrooms, truffle pecorino and Parmigiano Reggiano

MY PIZZA

11+

You are the chef – compose your own pizza!

TOPPINGS:

Rocket salad / garlic / champignon mushrooms

1

Gorgonzola / fior di latte / Grana Padano / 'nduja sausage / ham / salami / spicy salami / porcini mushrooms

3

Buffalo mozzarella / prociutto crudo / tiger prawns

5

