

## ZUPPE SOUPS

Minestrone di verdure freddo con il pesto fatto in casa

Cold vegetable soup with homemade pesto

16,00 €



## ANTIPASTI APPETIZERS

Il vitello tonnato

Roasted veal in tuna sauce

22,00 €

Carpaccio di manzo con il sedano julienne  
e il parmigiano invecchiato

Beef filet carpaccio with vegetable julienne and aged  
parmesan

24,00 €

Salmone marinato gravad lax con mostarda di pere

Marinated “gravid lax” salmon with pear mustard

21,00 €

## SALATE SALADS

Verde di stagione, gorgonzola,  
pere glassate, uva, nocciole  
Green seasonal salad with gorgonzola,  
glazed pears and hazelnuts

18,00 €

Tarassaco radicchio, spinaci,  
uova di quaglia, vinegretta al guanciale  
Dandelion salad with chicory, spinach,  
quail egg, guanciale pork dressing

19,00 €

Carpaccio di carciofi, rucola, pecorino toscano  
Artichoke carpaccio with rocket  
and pecorino cheese from tuscany

17,00 €

Caprese con pesca brasate  
Caprese with braised peach

19,00 €

# PIZZA

## Margherita

Margarita

17,00 €

## Vegan con Verdure di stagione

Vegan with seasonal vegetables

18,00 €

## Chorizo Piccante

Spicy with chorizo

20,00 €

## Gorgonzola, fico e noci

Gorgonzola, figs and walnuts

19,00 €

# PASTE E RISOTTI

## PASTA AND RISOTTO

### Cacio e Pepe

Spaghetti with butter, parmesan and black pepper  
19,00 €

### Aglione e Peperoncino

Spaghetti with garlic and spicy pepper  
18,00 €

### Lasagna con Ragout Piemontese

Fresh lasagna with beef ragu "Piemonte" style and mushrooms  
24,00 €

### Gnocchi di spinaci alla bava

Potato and spinach gnocchi with cheese sauce  
18,00 €

### "Calamarata" con i frutti di mare

"Calamarata" seafood pasta  
31,00 €

### Risotto con Aragosta

Risotto with Lobster  
42,00 €

## SECONDI PIATTI MAIN COURSES

Filetto di branzino croccante con erbe di campo  
e salsa limone

Crispy seabass filet with wild herbs and lemon sauce

28,00 €

Cotoletta di vitello alla milanese,  
asparagi e parmigiano

Veal cutlet “ala Milanese”  
with asparagus and parmesan

29,00 €

Saltimbocca alla romana con puré di patate

Pork filet with sage, copa cold cut and potato purée

25,00 €

Tagliata di manzo, misticanza, pomodorini,  
parmigiano e balsamico

Beef filet tagliata served with mini salad of cherry  
tomatoes, parmesan and balsamic vinegar

32,00 €



## DOLCI DESSERTS

### Ab-Fab

Baked Amaretto Disaronno cream

10,00 €

### Perfetta al Valrhona

Valrhona chocolate cake

12,00 €

### Bacio di Dama

Mascarpone cream with bitter almond biscuit

11,00 €

### Semifreddo caffè con salsa all arancio

Semi-chilled coffee cream with orange sauce

9,00 €

**Annex II outlines the 14 allergens (and products thereof) that can cause allergic symptoms:**

- 1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats,**
- 2. Eggs and Egg products**
- 3. Fish**
- 4. Peanuts**
- 5. Soybeans**
- 6. Milk (including lactose)**
- 7. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts**
- 8. Celery (including celeriac)**
- 9. Mustard**
- 10. Sesame**
- 11. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg or 10mg/L in the finished product. This can be used as a preservative in dried fruit**
- 12. Crustaceans for example prawns, crabs, lobster, crayfish**
- 13. Lupin, which includes lupin seeds and flour and can be found in types of bread, pastries and pasta**
- 14. Molluscs like, mussels, whelks, oysters, snails and squid**

**All prices include VAT and municipal tax**