

## 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 celery and aged parmesan

22,00 €

Salmone marinato gravad lax con mostarda di pere  
Marinated "gravid lax" salmon with pear mustard

20,00 €

## 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 €

### Aglie Olio e Peperoncino

Spaghetti with garlic, parsley 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

11,00 €

### 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