



STARTERS

- (1) - Parma Ham with fried dumpling € 12
- (7,10) - Crispy chicory with anchovy oil and burrata € 12
- (7,10) - Small beef tartare with mixed salad, mustard and raspadura bella Lodi € 13
- *(7,4,9) - Rosemary octopus with potato cream € 13

FIRST COURSES

- *(7,9) - Carnaroli rice with porcini mushrooms € 13
- (1,7,3) - Pumpkin gnocchi with parmesan cream and black truffle € 13
- (1,9) - Pasta and beans in "our" way € 12
- *(9) - Vegetable soup with pearl barley € 11
- *(1) - Fresh orecchiette with broccoli, octopus and tarallo crumbs € 12

" ITALIANISSIMI "

- (1,7,3) - Carbonara spaghetti € 12
- (1,9) - Amatriciana spaghetti € 12

MAIN COURSES

- Fillet of beef with porcini mushrooms and chestnuts € 23
- (1,3) - Milanese cutlet € 21
- (9) - Carre 'of lamb with thyme and artichokes € 21
- *(4,9) - Sword stew with peppers, potatoes and olives € 17

SIDE DISHES

- Season salad € 5
- Sauteed Zucchini € 5
- Baked potatoes € 5
- Tomatoes with origan € 5

DESSERT

- (1,7,3,6,8) - Nougat parfait €6
- (7,3) - Orange Cream brulèè € 6
- (7,3) - Tiramisù (gluten free) € 7
- Fresh fruit (based on availability) € 5

Service € 2,00

From Monday to Saturday, from 7 a.m. to 10 p.m., reservation is required

Allergen Legend:

- 1: Cereals and derivatives 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soy
- 7: Milk 8: Nuts 9: Celery 10: Mustard 11: Sesame 12: Sulfur dioxide and Sulphites
- 13: Lupins

*Products might be deep frozen