



## STARTERS

<b>PALOTTE CACIO E UOVA</b> fried cheeseball filled with eggs and pecorino, tomato sauce <i>allergens: milk-egg-gluten</i>	<b>180,-</b>
<b>TARTARE DI MANZO</b> tartar of beef with egg, capers, red onion and vinaigrette <i>allergens: egg-mustard</i>	<b>250,-</b>
<b>CARPACCIO DI BARBABIETOLA</b> carpaccio of beetroot with pickled onion, almonds, dill and raspberry coulis <i>allergens: nuts-mustard</i>	<b>250,-</b>
<b>ANTIPASTO MISTO</b> selection of cheeses, cured ham and sausages, pickled vegetables and olives <i>allergens: milk-gluten-mustard-egg</i>	<b>2 PERSONS 389,-</b> <b>4 PERSONS 698,-</b>
<b>BAGNA CAUDA</b> bullion of olive oil, garlic, anchovies, cream and butter, serves with bread <i>allergens: milk-gluten-fish</i>	<b>200,-</b>
<b>SALMONE</b> marinated salmon with chutney, trout caviar, spring onion and lime <i>allergens: fish-mustard</i>	<b>250,-</b>
<b>POLPETTE DELLA NONNA</b> homemade meatballs in tomato sauce <i>allergens: gluten-egg</i>	<b>230,-</b>
<b>BRUSCHETTA AL POMODORO</b> crispy bread with tomato, garlic and basil <i>allergens: gluten-mustard</i>	<b>200,-</b>
<b>FOCACCIA</b> homemade focaccia with dip <i>allergens: gluten-milk-egg-mustard</i>	<b>125,-</b>
<b>PIZZA AL ROSMARINO</b> crispy bread with rosemary, sea salt, olive oil and parmesan <i>allergens: gluten-milk</i>	<b>125,-</b>



## HOMEMADE PASTA

<b>MACCHERONI NDUJA</b> cream sauce of Nduja, (spicy sausage) Gorgonzola and pistachios <i>allergens: egg-gluten-sulfitt-milk-nuts</i>	230,-
<b>SPAGHETTI FRUTTI DI MARE</b> squid, prawns, gambas, tomato sauce and parsley <i>allergens: egg-gluten-shellfish-sulfitt-celery-milk</i>	270,-
<b>TAGLIATELLE ALLA BOLOGNESE</b> meat- and tomato sauce, parmesan <i>allergens: egg-gluten-milk-celery</i>	230,-
<b>MACCHERONI SALSICCIA</b> spicy Salsiccia sausage in a reduced redwinesause, Caciocavallo cheese <i>allergens: egg-gluten-sulfitt-milk</i>	250,-
<b>MACCHERONI AI FORMAGGI E TARTUFO</b> creamy sauce of Gorgonzola, Taleggio, Fontina, Parmesan and truffles <i>allergens: egg-gluten-milk</i>	260,-
<b>MACCHERONI CON CIME DI RAPA</b> baby broccoli, chili and anchovies <i>allergens: egg-gluten-sulfitt-milk-fish</i>	230,-

## MAIN COURSES

<b>FILETTO DI MANZO</b> fillet of beef sous vide, served with Gorgonzola cream potatoes and caramelized onion <i>allergens: milk-sulfitt-celery</i>	450,-
<b>POLPETTONE</b> Roll of beef filled with cured ham and cheese, potato mousse with mustard and cream <i>allergens: milk-sulfitt-celery-mustard</i>	340,-
<b>MERLUZZO FRITTO</b> fried cod with sauce tartare and potatoes <i>allergens: egg-mustard-celery-milk-glutenfish</i>	430,-
<b>SALMONE CROSTA</b> crusted salmon with breadcrumbs, parsley, lime and pistachios, parsnip purée and a saffron cream <i>allergens: fish-milk-gluten-nuts</i>	450,-



## FOR THE LITTLE ONES

### MARGHERITA

mozzarella and tomato sauce  
*allergens: milk-gluten*

139,-  
WITH HAM: 159,-

### LASAGNA

pasta, tomato-meat sauce and cheese  
*allergens: milk-gluten-egg-celery*

250,-

### PASTA AL FORNO

ovenbaked pasta with meat sauce and cheese  
*allergens egg-gluten-celery-milk*

169,-

### PASTA E POLPETTE

with meatballs and tomato sauce  
*allergens: egg-gluten-celery-milk*

169,-

## DESSERT

### TIRAMISÚ

mascarpone, savoiardibisquit, amaretto and coffee  
*allergens: milk-egg-gluten-nuts*

145,-

### GELATO

selection of homemade icecream, ask your waiter  
*allergens: melk-egg-gluten-sulfitt-notter*

1 SCOOP 59,-

### PANNA COTTA

cream pudding served with berries  
*allergens: milk-egg-gluten*

145,-