



MENU

APPETIZERS

Beef tartare with mushrooms, celeriac mayonnaise and parmesan wafer	PF, GF	€ 14,00
Beef rump, EGGS, celeriac, PEANUT SEED OIL, oil, salt, pepper, GRANA PADANO CHEESE, parsley		
Fresh anchovy and zucchini pie	LF	€ 12,00
ANCHOVIES, courgettes, BREAD, oil, salt, pepper, mint		
Fillo pastry strudel with broccoli, potatoes and smoked provola cheese	V	€ 10,00
PASTA FILLO, broccoli, potatoes, SMOKED PROVOLA CHEESE, GRANA PADANO CHEESE, EGGS, oil, salt, pepper		
Eggplant "caponata"	PF, GF, LF, V, VG	€ 10,00
eggplants, peeled tomatoes, olives, capers, CELERY, WHITE WINE VINEGAR, red onion, PEANUT SEED OIL, salt, sugar		

FIRST COURSES

Blueberry risotto with speck and rosemary	GF	€ 14,00
Carnaroli rice, blueberries, vegetable broth (CELERY), speck, rosemary, BUTTER, GRANA PADANO CHEESE, pepper		
Half "paccheri rigati" PASTA with seafood puttanesca, clams and prawns	LF	€ 15,00
DURUM WHEAT FLOUR, olives, capers, ANCHOVIES IN OIL, garlic, peeled tomatoes, CLAMS, SHRIMPS, parsley, WHITE WINE, vegetable broth (CELERY), oil, salt, pepper, chilli		
BIO wholemeal spaghetti with garlic, oil, pepper crusco and cacioricotta cheese from Molise	V	€ 12,00
WHOLEMEAL SEMOLINA PASTA, garlic, oil, crusco pepper, SEASONED CACIORICOTTA, vegetable broth (CELERY), pepper, salt		
Gluten-free "penne rigate" pasta with seafood puttanesca, clams and shrimps	GF, LF	€ 15,00
Rummo gluten free pasta, olives, capers, ANCHOVIES IN OIL, garlic, peeled tomatoes, CLAMS, SHRIMPS, parsley, WHITE WINE, vegetable broth (CELERY), oil, salt, pepper, chilli		
Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese ("SUPER" version 125 gr € 12,00)		€ 10,00
DURUM WHEAT FLOUR, EGGS, GRANA PADANO, PECORINO ROMANO, pork cheek, salt, pepper, may contain traces of SOYA		

MAIN COURSES

Sicilian meat rolls		€ 14,00
Beef rump, BREAD CRUMBLE, PINE NUTS, GRANA PADANO, raisins, red onion, bay leaf, oil, salt, pepper		
Vegetable rissole with cream cheese	V	€ 9,00
CELERY, vegetable broth (CELERY), EGGS, GRANA PADANO CHEESE, MILK 7CREAM, GRANA PADANO, SMOKED PROVOLA CHEESE, BREAD, onion, carrots, potatoes, courgettes, peppers, oil, salt, pepper		



Fillets of sea bream with aromatic breading and cream of cherry tomatoes and anchovies

SEA BREAM, BREAD, aromatic herbs, WHITE WINE, oil, salt, pepper, cherry tomatoes, garlic, parsley, ANCHOVIES IN OIL

LF € 16,00

Rustic flax seed pie with courgettes, potatoes and leeks

FLOUR 00, BUTTER, linseed, potatoes, courgettes, leeks, vegetable broth (CELERY), EGGS, GRANA PADANO CHEESE, oil, salt, pepper

V € 12,00

SIDE DISHES

Mixed vegetables baked in the oven

eggplants, zucchini, peppers, onions, potatoes, carrots, oil, salt, pepper

GF, LF, V, VG € 5,00

Baked potatoes

potatoes, garlic, oil, salt, pepper, WHITE WINE

GF, LF, V, VG € 3,50

Sauteed spinach

eggplants, zucchini, peppers, onions, potatoes, carrots, oil, salt, pepper

GF, LF, V, VG € 3,50

DESSERTS

Chocolate brownie

dark chocolate, HAZELNUTS, WALNUTS, FLOUR 00, EGGS, BUTTER, cane sugar, salt

€ 6,00

Sweet pastry with Chantilly cream and fresh grapes

PASTA SFOGLIA, EGGS, sugar, FLOUR 00, MILK, WHIPPED VEGETABLE CREAM, LIQUEUR, grapes, icing sugar

€ 6,00

Cheesecake with blueberries

GLUTEN FREE COOKIES, BUTTER, PHILADELPHIA CHEESE, CREAM, FOOD JELLY, sugar, lemon, blueberries

GF € 6,00

Homemade cantucci

EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE

LF € 4,00



COLD MEATS AND CHEESES SELECTION

Cold meats tasting 5 different types of cold meats	€ 14,00
Goat cheese tasting 5 different types of goat cheese	€ 16,00
Cow cheese tasting 5 different types of cow cheese	€ 14,00
Goat and cow cheese tasting 3 types of cow cheese and 3 types of goat cheese	€ 18,00
Cold meats and goat cheese tasting 3 types of cold meats and 3 types of goat cheese	€ 16,00
Cold meats and cow cheese tasting 3 3 types of cold meats and 3 types of cow cheese	€ 15,00

Service

€ 1,00/lunch
€ 2,00/dinner

Each dish contains, in the description, the list of ingredients and allergens. Capitalized ingredients indicate allergens. The ingredients marked with an asterisk may be frozen or chilled

Legend of flat acronyms: PF – Cold dish, GF - Gluten Free, LF - Lactose free, V – Vegetarian, VG – Vegan, C - Raw dish, to be cooked