



# MENU

## APPETIZERS

<b>Beef tartare with apple and horseradish mayonnaise</b> Rump of beef, apples, EGGS, PEANUT SEED OIL, RAFFIN CREAM, oil, salt, pepper	PF, GF, LF	€ 14,00
<b>Bruschetta with goat ricotta, grilled peaches and raw ham</b> BREAD, GOAT RICOTTA CHEESE, peaches, raw ham, oil, pepper, songino salad	PF, V	€ 10,00
<b>Sardines in Saor</b> SARDINES, FLOUR, WHITE WINE VINEGAR, PINE NUTS, PEANUT SEED OIL, onions, bay leaf, salt, raisins, pepper	PF, GF, LF	€ 12,00
<b>Salad with beef tongue, vegetables and green sauce</b> beef tongue, carrots, CELERY, onions, courgettes, BREAD, ANCHOVIES IN OIL, EGGS, WHITE WINE VINEGAR, garlic, parsley, capers, oil, salt, pepper, songino salad	PF	€ 10,00

## FIRST COURSES

<b>Risotto with sausage and grapes</b> carnaroli rice, sausage, grapes, VEGETABLE BROTH, GRANA PADANO CHEESE, BUTTER, pepper	GF	€ 14,00
<b>“Tubetti” pasta with chickpeas and mussels</b> DURUM WHEAT SEMOLINA PASTA, MUSSELS, WHITE WINE, VEGETABLE BROTH, CELERY, carrots, onions, garlic, parsley, chickpeas, oil, salt, pepper	LF	€ 14,00
<b>Fettuccine at “crusco pepper” made by us with cheese and pepper</b> EGGS, REMILLED SEMOLINA FLOUR, BUTTER, GRANA PADANO CHEESE, VEGETABLE BROTH, crusco pepper, salt, pepper	V	€ 12,00
<b>Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese (“SUPER” version 125 gr € 12,00)</b> DURUM WHEAT FLOUR, EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE, pork cheek, salt, pepper, may contain traces of SOYA		€ 10,00

## GLUTEN FREE FIRST COURSES

<b>Risotto with sausage and grapes</b> carnaroli rice, sausage, grapes, VEGETABLE BROTH, GRANA PADANO CHEESE, BUTTER, pepper	GF	€ 14,00
<b>Mezzi rigatoni pasta with chickpeas and mussels</b> Rummo gluten-free pasta, MUSSELS, WHITE WINE, VEGETABLE BROTH, CELERY, carrots, onions, garlic, parsley, chickpeas, oil, salt, pepper	GF, LF	€ 14,00
<b>Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese (“SUPER” version 125 gr € 12,00)</b> Gluten free pasta, EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE, pork cheek, salt, pepper, may contain traces of SOYA	GF	€ 10,00

## MAIN COURSES

<b>Sicilian meat rolls</b> Beef rump, BREAD CRUMBLE, PINE NUTS, GRANA PADANO CHEESE, raisins, red onion, bay leaf, oil, salt, pepper		€ 14,00
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### Braised pork cheek with plums

pork cheek, RED WINE, CELERY, BUTTER, VEGETABLE BROTH, plums, onion, garlic, carrots, FLOUR 00, sugar, cloves, oil, rosemary, thyme, salt, pepper

€ 15,00

### Vegetable balls with roasted pepper mayonnaise

CELERY, vegetable broth (CELERY), EGGS, GRANA PADANO CHEESE, CRUMBLE BREAD, onion, carrots, potatoes, courgettes, peppers, oil, salt, pepper, PEANUT SEED OIL, lemon

V

€ 9,00

### Stuffed squid

SQUID, BREAD, parsley, GRANA PADANO CHEESE, EGGS, capers, garlic, WHITE WINE, oil, salt, pepper, vegetable broth (CELERY), cherry tomatoes, peppers, songino salad

€ 16,00

## SIDE DISHES

### 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

### Sauteed beets

chard, garlic, oil, ANCHOVIES IN OIL, CRUMBLE BREAD, VEGETABLE BROTH, salt, pepper

GF, LF, V,  
VG

€ 6,00

### Stewed zucchini

courgettes, onion, tomato sauce, oil, salt, pepper, VEGETABLE BROTH

GF, LF, V,  
VG

€ 6,00

## CHILDREN'S MENU

### Penne with tomato sauce

DURUM WHEAT SEMOLINA PASTA, onion, celery, carrots, peeled tomatoes, oil, salt

LF

€ 10,00

### Vegetable burger with baked potatoes (served with toast)

fresh vegetables, CELERY, BREAD, GRAIN, MILK, EGGS, oil, salt

V

€ 12,00

## DESSERTS

### Apple pie with custard

apples, EGGS, BUTTER, sugar, lemon, FLOUR 00, YEAST, MILK, cinnamon

€ 6,00

### Shortcrust pastry whipped with hazelnut cream and jam

BUTTER, FLOUR 00, WHOLEMEAL FLOUR, EGGS, GRAPPA, HAZELNUTS, FRUIT JAM, icing sugar, granulated sugar

€ 6,00

### Tiramisù

PASTEURIZED EGGS, MASCARPONE, SAVOIARDI, sugar, coffee, cocoa powder

€ 6,00

### Homemade cantucci + glass of Passito di Pantelleria sweet wine

EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE

LF

€ 10,00

### Homemade cantucci

EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE

LF

€ 4,00



## COLD MEATS AND CHEESES SELECTION

*Please, ask the room staff to check product availability*

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