



MENU

THE RISSOLES ALONE OR TO SHARE

Cabbage and sausage meatballs on creamed potatoes BREAD, cabbage, sausage, EGGS, PROVOLA CHEESE, oil, salt, pepper, potatoes, vegetable broth (CELERY), BUTTER		€ 12,00
Codfish balls with beetroot mayonnaise COD*, BREAD, pepper, parsley, EGGS, salt, FLOUR, SUNFLOWER SEED OIL, beetroot, lemon	LF	€ 14,00
Pumpkin and mozzarella cheese balls whit mustard mayonnaise Pumpkin, CRUMBLE BREAD, MOZZARELLA CHEESE, BUTTER, EGGS, SEED OIL, MUSTARD, curry, rosemary, oil, salt, pepper	V	€ 12,00
Potato and cardoncelli mushroom balls with cream cheese potatoes, cardoncelli mushrooms, garlic, parsley, WHITE WINE, EGGS, GRANA PADANO CHEESE, CRUMBLE BREAD, CREAM, oil, salt, pepper	V	€ 15,00
Vegan meatballs with vegan mayonnaise Potatoes, black cabbage, carrots, CELERY, onion, pumpkin, cabbage, broccoli, oil, salt, pepper, vegan cheese, SUNFLOWER SEED OIL, soy milk, lemon, PAPRIKA, gluten free breadcrumbs	GF, V, VG	€ 13,00
Typical “cheese and eggs” balls from Abruzzo EGGS, GRANA PADANO CHEESE, PECORINO CHEESE, MIXED SEASONED CHEESES, PEANUT SEED OIL, onions, carrots, CELERY, peeled tomatoes, parsley, oil, salt, pepper	GF, V	€ 11,00

THE BEEF TARTARE

Beef tartare with parmesan flakes and honey and mustard sauce – GF beef rump, GRANA PADANO CHEESE, oil, salt, pepper, honey, mustard	S (100 gr)	M (150 gr)	L (200 gr)
	€ 15,00	€ 20,00	€ 25,00



FIRST COURSES

Risotto with black cabbage and chestnuts

Carnaroli rice, WHITE WINE, vegetable broth (CELERY), black cabbage, chestnuts, BUTTER, GRANA PADANO CHEESE, oil, salt, pepper

GF, V € 15,00

Homemade spelled “maltagliati” with octopus and chickpeas ragout

SPELLED FLOUR, SEMOLINA, EGGS, OCTOPUS, chickpeas, peeled tomatoes, parsley, garlic, oil, salt, pepper, chilli pepper, vegetable broth (CELERY)

LF € 16,00

Pumpkin soup, leeks, potatoes, mushrooms and taleggio cheese

Leeks, pumpkin, potatoes, vegetable broth (CELERY), mushrooms, garlic, parsley, aromatic herbs, oil, salt, pepper, TALEGGIO CHEESE

GF, V € 14,00

THE CARBONARA

WHICH SIZE FOR YOUR CARBONARA? →

S (100 gr)	X (125 gr)	XL (150 gr)
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Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese

DURUM WHEAT FLOUR, EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE, pork cheek, salt, pepper, may contain traces of SOYA

€ 12,00	€ 14,00	€ 16,00
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Spaghetti alla carbonara “vegetarian” - v

DURUM WHEAT FLOUR, EGGS, GRANA PADANO CHEESE, PECORINO ROMANO CHEESE, broccoli, zucchini, salt, pepper, may contain traces of SOYA

€ 12,00	€ 14,00	€ 16,00
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OUR CARBONARAS ARE ALWAYS AVAILABLE ALSO IN GLUTEN FREE VERSION

MAIN COURSES

Sicilian meat rolls

Beef rump, BREAD CRUMBLE, ALMONDS, GRANA PADANO CHEESE, PROVOLA CHEESE, raisins, red onion, bay leaf, oil, salt, pepper

€ 15,00

Creamed cod with baked polenta

COD*, WHITE WINE, MILK, apple, onion, potatoes, vegetable broth (CELERY), corn flour, GRANA PADANO CHEESE, BUTTER

GF € 16,00

Beef cheek braised in red wine served on mashed potatoes

beef cheek, RED WINE, 00 FLOUR, BUTTER, CELERY, carrots, onion, MIXED SALAMI, vegetable broth (CELERY), potatoes, MILK, GRANA PADANO CHEESE, oil, salt, pepper

€ 20,00

Anchovy, swiss chard and potato flan

FRESH ANCHOVIES, chard, potatoes, GRANA PADANO CHEESE, EGGS, onion, WHITE WINE, parsley, marjoram, CRUMBLE BREAD, oil, salt, pepper, vegetable broth (CELERY)

€ 14,00



SIDE DISHES

Sauteed spinach eggplants, zucchini, peppers, onions, potatoes, carrots, oil, salt, pepper	GF, LF, V, VG	€ 4,00
Autumn in the oven potatoes, onion, pumpkin, black cabbage, oil, salt, pepper vegetable broth (CELERY)	GF, LF, V, VG	€ 5,00

HOMEMADE DESSERTS

Cheesecake with pears Gluten free biscuits, BUTTER, sugar, PHILADELPHIA CHEESE, pears, icing sugar, vegetable cream	GF	€ 6,00
Carrot cake with Florio chantilly cream Carrots, sugar, ALMOND FLOUR, FLOUR 00, yeast, EGGS, tangerines, BUTTER, MILK, vegetable cream, FLORIO BITTER		€ 6,00
Chestnut mousse with persimmon sauce Chestnuts, soy milk, vegetable cream, persimmons, icing sugar	GF, VG	€ 6,00
Cantucci + glass of Passito di Pantelleria sweet wine EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE	LF	€ 10,00
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	€ 1,50/lunch € 2,50/dinner
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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