



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, BUTTER		€ 12,00
Codfish balls with beetroot mayonnaise COD*, BREAD, pepper, parsley, EGGS, salt, FLOUR, SUNFLOWER SEED OIL, beetroot, lemon	LF	€ 14,00
Chestnut, pumpkin and taleggio meatballs on mushroom cream chestnuts, pumpkin, mushrooms, oil, salt, PEPPER, vegetable broth, TALEGGIO CHEESE, EGGS, GRANA PADANO CHEESE, BREADCRUMDS	V	€ 14,00
Carrot, artichoke and mozzarella meatballs with lime mayonnaise carrots, artichokes, MOZZARELLA CHEESE, vegetable broth, EGGS, GRANA PADANO CHEESE, BREAD, oil, salt, pepper, garlic, parsley, SUNFLOWER SEED OIL, lime	V	€ 14,00
Vegetable meatballs with eggless 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 fennel salad and ginger mayonnaise – GF, LF beef rump, oil, salt, pepper, ginger, fennel, SUNFLOWER SEED OIL, EGGS, lemon	S (100 gr)	M (150 gr)	L (200 gr)
	€ 15,00	€ 20,00	€ 25,00

COLD MEATS AND CHEESES SELECTION

Tasting of 3 tuscan cured meats Mixed Tuscan cold cuts from the Triglia Gombitelli salami factory in Camaiore (LU)	GF, LF	€ 15,00
Tasting of 3 cow cheeses Cow's milk cheeses from small artisan dairies in Lombardy	GF, V	€ 15,00
Tasting of cold cuts and cheeses Mixed platter with tasting of 3 cold cuts and 3 cheeses	GF	€ 16,00



FIRST COURSES

Risotto with sausage, leeks and taleggio cheese

Carnaroli rice, WHITE WINE, vegetable broth, leeks, sausage, TALEGGIO CHEESE, BUTTER, GRANA PADANO CHEESE, oil, salt, pepper

GF € 15,00

Pasta with potatoes and mussels

SEMOLINA PASTA, garlic, MUSSELS, WHITE WINE, PROVOLINO, onion, potatoes, vegetable broth, oil, pepper

LF € 16,00

“Ziti” pasta handbroken with Neapolitan Genovese meat sauce

DURUM WHEAT PASTA, onion, beef, peeled tomatoes, vegetable broth, carrots, oil, salt, pepper, WHITE WINE

LF € 16,00

Winter soup with leeks, kale and pumpkin

Leeks, carrots, black cabbage, potatoes, pumpkin, vegetable broth, GRANA PADANO CHEESE, oil, salt, pepper

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

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

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, 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, potatoes, MILK, GRANA PADANO CHEESE, oil, salt, pepper

€ 20,00

Polenta cake with winter vegetables and taleggio cheese

Corn flour, BUTTER, GRANA PADANO CHEESE, broccoli, black cabbage, pumpkin, onion, oil, salt, pepper, vegetable broth, TALEGGIO CHEESE

GF, V € 13,00



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	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
Mandarin carrot cake with Florio chantilly cream Carrots, sugar, ALMOND FLOUR, FLOUR 00, yeast, EGGS, tangerines, BUTTER, MILK, vegetable cream, FLORIO BITTER		€ 6,00
Chocolate mousse with Cervia sweet salt chocolate, soy milk, vegetable cream, sugar, Cervia sweet salt	GF, LF	€ 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

Service € 1,50/lunch
€ 2,50/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