



# MENU

**OUT OF MENU: Puntarelle salad with pecorino romano cheese and anchovy EVO BIO oil** GF € 12,00  
Puntarelle, PECORINO ROMANO CHEESE, MUSTARD, EVO BIO oil, pepper, ANCHOVIES IN OIL

## THE RISSOLES ALONE OR TO SHARE

**Sausage and radicchio meatballs on cream of zola cheese** € 12,00  
BREAD, radicchio, sausage, EGGS, BIO EVO oil, salt, pepper, BUTTER, CREAM, GRANA PADANO CHEESE, GORGONZOLA CHEESE

**Fish meatballs with lime mayonnaise** LF € 14,00  
COD\*, REDFISH, BREAD, pepper, parsley, EGGS, salt, FLOUR, SUNFLOWER SEED OIL, lime

**Spinach, chickpea and provola cheese meatballs** V € 13,00  
spinach, chickpeas, onion, carrots, vegetable broth, BREAD, PROVOLA CHEESE, EGGS, GRANA PADANO CHEESE, BIO EVO oil, salt, pepper

**Polenta balls with lentils and black cabbage** GF, V € 13,00  
Polenta, lentils, black cabbage, GRANA PADANO, BUTTER, BIO EVO oil, salt, pepper, vegetable broth, water

**Vegetable meatballs with yogurt sauce** GF, V € 13,00  
Potatoes, black cabbage, carrots, CELERY, onion, pumpkin, cabbage, broccoli, EVO BIO oil, salt, pepper, vegan cheese, YOGURT, mint, gluten free breadcrumbs

**Typical "cheese and eggs" balls from Abruzzo** GF, V € 11,00  
EGGS, GRANA PADANO CHEESE, PECORINO CHEESE, MIXED SEASONED CHEESES, PEANUT SEED OIL, onions, carrots, CELERY, peeled tomatoes, parsley, EVO BIO oil, salt, pepper

## THE BEEF TARTARE

	<b>S</b>	<b>M</b>	<b>L</b>
<b>Beef tartare with Grana Padano flakes and black garlic mayonnaise – GF</b>	(100 gr)	(150 gr)	(200 gr)
beef rump, oil, salt, pepper, black garlic, lemon, SUNFLOWER SEED OIL, EGGS, GRANA PADANO CHEESE	€ 15,00	€ 20,00	€ 25,00

## COLD MEATS AND CHEESES SELECTION

**Tasting of 3 tuscan cured meats** GF, LF € 15,00  
Mixed Tuscan cold cuts from the Triglia Gombitelli salami factory in Camaiore (LU)

**Tasting of 3 cow cheeses** GF, V € 15,00  
Cow's milk cheeses from small artisan dairies in Lombardy

**Tasting of cold cuts and cheeses** GF € 16,00  
Mixed platter with tasting of 3 cold cuts and 3 cheeses



## FIRST COURSES

### Artichokes risotto

carnaroli rice, artichokes, vegetable broth, WHITE WINE, garlic, BUTTER, GRANA PADANO CHEESE, parsley, pepper

GF, V € 15,00

### “Pasta in risotto” with cherry tomatoes, mussels and clams sauce

SEMOLINA PASTA, MUSSELS, CLAMS, REDFISH, WHITE WINE, cherry tomatoes, onions, carrots, garlic, parsley, vegetable broth, peeled tomatoes, BIO EVO oil, salt, pepper

LF € 16,00

### “Ziti” pasta handbroken with Neapolitan Genovese meat sauce cooked under vacuum and at low temperature

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

LF € 16,00

## THE CARBONARA

WHICH SIZE FOR YOUR CARBONARA? →

S	X	XL
(100 gr)	(125 gr)	(150 gr)

### 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

### Milanese veal cutlet on the bone served with baked potatoes (about 350 gr.)

Veal knot, CRUMBLE BREAD, BUTTER, EGGS, potatoes, EVO BIO oil, salt, pepper, cherry tomatoes, rocket, sugar

€ 28,00

**ASK THE STAFF FOR THE GLUTEN-FREE VERSION**

### Lamb cheese and eggs – typical dish from Abruzzo

Leg of lamb, aromatic herbs, juniper, EVO BIO oil, salt, vegetable broth, pepper, WHITE WINE, EGGS, GRANA PADANO, lemon

GF € 18,00

### 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

### Roasted cuttlefish with fennel and orange salad

CUTTLEFISH, CRUSTACEANS, BIO EVO oil, salt, pepper, BREAD SCRAPS, WHITE WINE, orange, fennel, parsley

LF € 20,00

**ASK THE STAFF FOR THE GLUTEN-FREE VERSION**

### Baked cauliflower on creamed potatoes and beetroot

White cauliflower, onion, potatoes, beets, BIO EVO oil, salt, pepper, vegetable broth

GF, LF, V, VG € 14,00



## SIDE DISHES

<b>Fennel and orange salad</b> fennel, oranges, BIO EVO oil, salt, pepper	GF, LF, V, VG	€ 5,00
<b>Baked potatoes</b> potatoes, BIO EVO oil, salt, pepper, BUTTER	GF, V	€ 5,00

## HOMEMADE DESSERTS

<b>Il Bocconotto</b> FLOUR 00, BUTTER, ALMONDS, EGGS, cinnamon, sugar, raspberry jam, icing sugar, bitter cocoa		€ 7,00
<b>Cheesecake with pears</b> Gluten free biscuits, BUTTER, sugar, PHILADELPHIA CHEESE, pears, icing sugar, vegetable cream	GF	€ 6,00
<b>Chocolate mousse with Cervia sweet salt</b> chocolate, soy milk, vegetable cream, sugar, Cervia sweet salt	GF, LF	€ 6,00
<b>Cantucci + glass of Passito di Pantelleria sweet wine</b> EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE	LF	€ 10,00
<b>Cantucci</b> EGGS, sugar, ALMONDS, FLOUR 00, PASSITO WINE	LF	€ 4,00

<b>Service</b>	€ 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