

ENTRATE I INSALATE

Starters and salads

Focacce e Grissini
Bread selection

Olive miste
Olives

Formaggi | Pecorino, Montasio, Gorgonzola, Taleggio e Scamorza
Cheese selection

Salumi | Prosciutto di Parma, Bresaola, Ventricina Calabrese, Speck, Coppa e Salame
Charcuterie selection

Bruschette | Asparagi, 'Ndduja, Acciughe, Pesto e Parmigiano
Toasted bread with: tapenade, green asparagus, Calabria chorizo paste, anchovies, pesto and parmesan

Arancini
Rice cake stuffed with minced meat sauce

Peperoni ripieni
Stuffed peppers

Funghi con pancetta e salvia
Mushrooms with pancetta and sage

Pizza frita con pomodoro, mozzarella e origano
Fried pizza with tomato, mozzarella and oregano

Vitello Tonnato
Cold sliced veal with a creamy mayonnaise sauce, flavored with tuna

Frittura di Gamberi
Frittata with prawns

Insalata di patata dolce, salame di Napoli e cipolla grigliata
Sweet potato, salami and grilled onion salad

Panzanella
Bread salad

Caprese
Mozzarella, tomato and basil salad

Pomodoro con Ricotta, salame e basilico
Tomato with ricotta, salami and basil

Carciofi con Acciughe
Artichokes with anchovies

Tagliata con Funghi e Olio di Truffa
Filet mignon salad with mushrooms and truffle oil

Caponata
Sautéed eggplant

MINESTRA I PRIMI I ABBINAMENTI

Soup, main dishes and side dishes

Minestrina Minestrone
Soup

Risotti | Alla Milanese, ai Funghi, con Zucca e Gorgonzola, Nero di Seppia, Frutti di Mare, Primavera
Risotto (one option per week): Milanese, mushrooms, pumpkin with gorgonzola, cuttlefish ink, seafood, spring

Paste | Amatriciana, Carbonara, Cacio e Pepe, Pesto, Salsiccia Fresca, Ragù di coda di bue
Pasta Amatriciana (tomato, bacon and pecorino cheese); Carbonara (bacon, eggs and Parmesan cheese); Cacio pepe (cheese and pepper); Pesto (basil, pine nuts, cheese, garlic, olive oil and black pepper); Fresh sausage, oxtail ragu (one option per week)

Carni | Porchetta, Saltimbocca, Ossobuco, Pollo alla Milanese
Meat (one option per week): Porchetta (boneless pork roast); Saltimbocca (veal scallops); Ossobuco (veal shank); Chicken Milanese (Breaded chicken scallops)

Pesce | Cacciucco; Tonno e Capperi; Polpo con Arancia e Rosmarino; Pesce Spada con Gremolata
Fish (one option per week): Cacciucco (Fish Stew); Tonno and Capperi (tuna with capers); Polpo with Arancia and Rosmarino (Octopus with Orange and Tarragon) | swordfish with green sauce

Abbinamenti | Polenta Frita con Rosmarino, Parmigiana, Patate Toscane con Rosmarino, Vegetali Grigliati con olio, erbe e pomodoro secco
Side dishes: Fried polenta with rosemary | Eggplant parmesan | Tuscan potatoes with rosemary | Grilled vegetables with herb oil and sun-dried tomatoes

DOLCE

DESSERTS

Tiramisù, Torta di Ricotta con miele e frutti secchi, Tartelettes di frutta, Zabbaione, Torta Caprese, Panna Cotta di Frutta Fresca

Tiramisù, Ricotta pie with honey and nuts; Fruit tartlets; Zabaione (Eggs, sugar and Marsala wine), Caprese Cake (Cocoa and almonds); Fresh fruit panna cotta

BIBITE

DRINKS

Appetizer | Bellini, Mimosa, Rossini, Aperol Spritz, Campari Sangria, White and Red Wine
Water
Coffee and Amaretti

BREAKFAST CLASSICS...

Croissants, crepes, cereals, fruit, nuts and seeds, fresh fruit jams, honey and butter

Selection of milk with and without lactose, natural and liquid yogurt, assorted fruit juices, coffees, teas

Scrambled eggs, crispy Bacon, turkey Sausages