

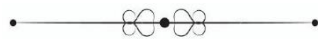
- Antipasti -

Starters

Bocconcini di polpo in umido, polenta di Storo e funghi cremi.

Stewed octopus bites with buckwheat polenta
and sautéed cremini mushrooms.

13



Mondeghili fritti della tradizione, crema di sedano rapa, borretane agrodolci e salsa verde.

Homemade Milanese traditional meatballs with celeriac cream,
sweet & sour borretane onions and green sauce.

12



Carpaccio di gamberi rossi di Mazara del Vallo, frutta d'inverno, nocciole tostate e mozzarella di bufala.

Mazara red prawns carpaccio with seasonal fruits,
toasted hazelnuts & buffalo milk mozzarella.

15



Salumi e formaggi locali, tigelle, miele, composta e frutta secca.

Selection of high quality cold cuts
& cheese served with homemade mustard and jam.

13

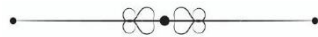
- Primi piatti -

First courses

Risotto classico alla milanese.

Classic milanese risotto with saffron.

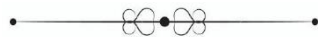
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Orecchiette pugliesi all' amatriciana di spada affumicato e basilico.

Orecchiette pasta with sautéed smoked salmon, tomato sauce
sweet Tropea red onions and basil.

13



Maccheroni al torchio al sugo di costine della Nonna e ricotta stagionata.

Maccheroni al torchio egg pasta with pork ribs sauce
and aged ricotta cheese.

12



Ravioli di branzino e scampi saltati al burro, cime di broccoli e olive taggiasche.

Homemade ravioli with sea bass and scampi filling butter sautéed,
broccoli leaves and olives.

13

- Secondi piatti -

Main courses

Trancetti di salmone alle erbe, broccoli e patate al salto in salsa alla bagna cauda.

Salmon slices with herbs crust, sautéed broccoli and potatoes with bagna cauda - hot sauce made from garlic & anchovies -

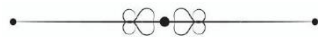
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Ossobuco di vitello in gremolada con risotto classico alla Milanese

Braised veal shank served with classic
Milanese risotto.

22



Cotoletta di vitello alla milanese. Nuda o vestita.

Milanese breaded veal chop with rocket and tomatoes **or** sautéed potatoes.

24



Baccalà mantecato all' extravergine d'oliva, patate schiacciate, funghi cremini e fondente al pecorino

Extra virgin oil melted salt cod with mashed potatoes,
cremini mushrooms and sheep's cheese cream.

20

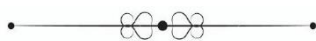
- Le nostre carni selezionate -

Our selected meats

***Costine di maiale cotte a bassa temperatura,
marinate in salsa teriyaki.***

Pork ribs cooked at low temperature, marinated in teriyaki sauce.

350g 20



Tagliata di Extra Marezzato friulano

Friulano Extra marezzato cut of beef.

300g 26



Filetto di scottona piemontese

Scottona piemontese beef fillet.

250g 28



***Galletto nostrano allevato a mais
marinato allo yogurt e lime.***

*Young rooster marinated in yoghurt and lime
cooked at low temperature*

20

Le nostre carni sono accompagnate da patate fritte e mais.
our meats are served with fries and cobs

Coperto - cover charge € 3