



---

## INSALATE

---

### **POLLO**

Rosemary fried chicken with romaine lettuce, croutons, parmesan and caesar dressing.

### **TONNO**

Seared and marinated fresh tuna with thinly sliced fennel, orange, grapefruit, capers and citronette.

### **VITELLO**

Grilled veal with crispy salad, tomatoes, red onion, capers, celery, lemon and tonnato dressing.

### **CAPRETTA**

Winter salad with thinly sliced radishes, cabbage, kale, fresh goat cheese, grilled croutons and honey & balsamic dressing.

145

---

## CARPACCIO

---

### **CARPACCIO DI BRESAOLA**

Bresaola di Valtellina carpaccio with datterini tomatoes, rucola, parmesan, olive oil and lemon.

### **CRUDO E BUFALA**

Thin slices of prosciutto crudo, rucola, datterini tomatoes, olive oil and a whole mozzarella di bufala.

155

---

## PANINI

---

### **PARMA**

Neapolitan pizza bread with mozzarella, prosciutto, tomato, arugula and basil.

### **GIUSTO**

Country bread with grilled chicken, capretta cheese, tomato and green olive tapenade.

115

---

*PLEASE ASK YOUR WAITER OR WAITRESS ABOUT ALLERGENS*

---



---

# PASTE

---

## GARGANELLI CON CREMA DI ZUCCA

Fresh pasta with roasted pumpkin creme, pecorino romano, crispy almonds and lightly smoked ham from Valtellina.

## SPAGHETTI ALL'AMATRICIANA

Fresch pasta with guanciale, tomato sauce, white wine, pecorino romano, peperoncino and olive oil.

## MEZZE MANICHE

### AL RAGÚ DI CODA DI BUE

Chunky ragu on slow cooked oxtail, tomato, red wine, garlic, sage, rosemary and parmesan.

## GARGANELLI AL PESTO GENOVESE

Fresh pasta with chef Marco's ligurian pesto sauce with roasted pine nuts and parmesan.

## PANZEROTTI AI FUNGHI

Porcini mushroom filled fresh pasta with salsiccia, oyster mushroom, chanterelle, rosemary, garlic and parmesan.

## CARBONARA

Mezze maniche with guanciale, egg yolk, pecorino romano and black pepper. "Our Carbonarais salty with a lot of pepper and no cream".

160

# DOLCI

## AMARETTI DI SARONNO

Bitter sweet almond macaron.

30

## TIRAMISÚ

No explanation needed...

85

## CANNOLI SICILIANI

Pastries filled with chocolate, pistachio or lemon

30

## SORBETTO

A scoop of sorbet, flavour of the day.

50

## GELATO

A scoop of ice cream, flavour of the day.

50

*WE HAVE MORE SMALL PASTRIES AT THE BAR*

---

*CURATED BY CHEF MARCO BAUDONE*

---