

## ENTRATE | INSALATE

### Starters and salads

**Focacce e Grissini**  
*Bread selection*

**Olive miste**  
*Olives*

**Formaggi | Pecorino, Montasio, Gorgonzolla, 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 | PRIMI | ABBINAMENTI

### Soup, main dishes and side dishes

**Minestra | 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, Caccio 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 com 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 and Rossini.**  
**Pinot grigio, Chianti and Sangria, White and Red Wine**  
**Water**

## 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

**Nota:** La qualità della nostra cucina dipende dalla freschezza e disponibilità degli ingredienti, quindi il menu potrebbe subire variazioni.  
**Note:** The quality of our cuisine relies on the freshness and availability of ingredients, so the menu may be subject to change.