



Starters

- € 15 Chickpeas purée with molluscs
- € 13 Sardins in saor with late harvest radicchio from Treviso
- € 13 Beef tartare with aromatic herbes

Hams & cured meats selection

- € 15 Craft hams and cured meats selection
- € 14 Parma ham
- € 22 Patanegra ham

Pasta & Risotto

- € 15 Cicory ravioli in a clams Guazzetto (stewed with tomato sauce)
- € 15 Fresh Pasta with prawn and courgettes
- € 14 "Senatore Cappelli" spaghetti with red mullet sauce
- € 40 White truffle risotto (5gr)
- € 09 Penne with tomato

Main Courses

- € 22 Traditional ossobuco with saffron risotto (unique course)
- € 19 Milano style cutlet with cherry tomatoes
- € 20 Beef steak with potatoes
- € 18 Veal tongue with green sauce
- € 18 Grilled squid and vegetables
- € 22 Baked sea bass with sour mashpotatoes
- € 18 Cramy salt cod fish with grits

Others

- € 15 Home refined cheeses selection
- € 08 Pizza Margherita
- € 10 Rosemary focaccia e with parma ham
- € 07 Maxi toast
- € 05 Mixed salade



Dessert

- € 06 Our pastry from the trolley
- € 06 Chocolate ice cream
- € 05 Tahiti vanilla ice cream
- € 06 Mandarin sorbet
- € 04 Pear sorbet
- € 07 Old rum baba with vanilla foam

- € 02 Acqua
- € 02 Caffè espresso

Quick Menu

Craft ham and cured meats,
a choice from our **Pasta & Risotto**;
a desserts from the trolley;
with a glass of wine, water and coffee
€ 30

Menu Chic

Beef tartare with aromatic herbs or
Sardins in saor with late harvest radicchio from Treviso;
a choice from our **Main Course** (*except for the ossobuco*);
a desserts from the trolley;
with a glass of wine, water and coffee
€ 35

Kids menu € 15 (max.10 years)
Pasta with tomato sauce
Milano style cutletwith fried chips

Saturdays and Sundays for every 2 paying adults, 1 kids menu is free