



Classic caprese salad



Buffalo mozzarella and "camone" tomato

€ 12

Chef's salad



Green salad, bacon, grilled chicken, boiled egg, parmesan flakes, bread crouton, caesar sauce

€ 16

Parma ham and burrata cheese



Parma cured ham aged 24 months and burrata cheese

€ 22



STARTERS

PASTA

MAIN COURSES "ON FIRE"

DESSERTS

20 hours tagliatelle



Egg tagliatelle with Bolognese sauce (cooked slowly for 20 hours)

€ 16

Calamarata fresh pasta with carbonara sauce



Pecorino cheese and crispy pork cheek | 15 minutes

€ 16

Cacio e pepe risotto



Risotto with "cacio e pepe", pork cheek, fig | 25 minutes

€ 18

Seafood spaghetti



Handmade spaghetti pasta, mussel, clam, prawn, calamari and tomato sauce | 15 minutes

€ 21



FROM THE KITCHEN

Oven baked salmon

Darne of salmon with baked potato

€ 23



Grilled chicken breast

Grilled vegetables and baked potato

€ 18

Veal cutlet slowly cooked - 400g

With grilled vegetable and baked potato

€ 32

FROM THE GRILL

PASCOL ITALIAN BEEF

T-bone steak 1 kg - Origin Valle d'Aosta

With grilled vegetables and baked potatoes

€ 65

PASCOL ITALIAN BEEF

T-bone steak 1 kg - Origin Valle d'Aosta

With grilled vegetables and baked potatoes

€ 65

Sirloin Steak 250g - Origin Piedmont

With grilled vegetables and baked potatoes

€ 28

Beef fillet 250g - Origin Piedmont

Piemontese meat is very lean, less than 2% fat | With grilled vegetables and baked potatoes

€ 35

ITALIAN BEEF

Rib eye steak 500g - Origin Valle d'Aosta

With grilled vegetables and baked potatoes

€ 38

MEAT FROM THE WORLD

Flank steak of Black Angus 250gr - Origin Australia

Grilled vegetables and baked potatoes

€ 27



Homemade Pannacotta

With raspberry and white chocolate

€ 6

Homemade tiramisù

With mascarpone and coffee

€ 8



Homemade cheesecake

Pistacchio cheesecake with chocolate drops

€ 8



Home made brioche with ice cream

Home made sicilian brioche filled with ice cream | Vanilla cream, chocolate, pistachio, hazelnut, coconut

€ 8

