

DELICATESSEN

SELECTION OF 3 OYSTERS	9
ITALIAN CURED MEATS WITH FRIED DUMPLINGS	16
EUROPEAN CHEESES SELECTION, CHESTNUT HONEY, MUSTARDS FROM MANTOVA AND SEED CRACKERS	16
SELECTIONS OF ITALIAN CURED MEATS AND EUROPEAN CHEESES	19
HOME MADE VEGAN BURGER OF CHICKPEAS AND BROAD BEANS, SOY MAYONNAISE FLAVOURED WITH TUMERIC, TOMATO SLICES, LETTUCE AND TROPEA RED ONION AVAILABLE WITH GLUTEN FREE BREAD	17
VACUUM BEEF BURGER, CRISPY BACON, AVOCADO CREAM, ROMAN SALAD, TOMATO, MUSTARD SAUCE AND HONEY AVAILABLE WITH GLUTEN FREE BREAD	19
LOBSTER ROLL WITH A CELERY HEART, MUSTARD IN GRAINS AND ORANGE FLAVOURED MAYONNAISE SERVED WITH VEGETABLE CHIPS AVAILABLE WITH GLUTEN FREE BREAD	22
CHICKEN CAESAR SALAD	16
FRENCH FRIES AND SAUCES	8

STARTERS

LOW TEMPERATURE COOKED VEAL "MAGATELLO" AND DELICATE TUNA SOUCE	16
CRUNCHY EGG WITH CORN ON TOPINAMBUR CREAM WITH HIS CHIPS, SERVED WITH TAWNY PORTO ICING	16
FENNEL AND ASPARAGUS SALAD, GREEN MANGO, PANTELLERIA CAPERS AND TOASTED ALMONDS WITH RIVIERA CITRONETTE	15

FIRST DISHES

CHICKPEAS SAUCE EMULSIFIED WITH ARDOINO'S OLIVE OIL, GLUTEN FREE TOASTS AND CRISPY ROSEMARY	16
TAGLIOLINO PASTA WITH SHRIMPS AND SQUIDS RAGOUT CITRUS FLAVOURED	18
MILAN STYLE RISOTTO WITH BRAISED VEAL SAUCE AND GREMOLADA DRESSING	20

<u>FROM THE GRILL</u> SERVED WITH HERBS FLAVOURED POTATOES AND GRILLED ZUCCHINI BEEF FILLET 300 GR CA	29
RIB EYE STEAK 350GR CA	28
PRAWNS FROM ARGENTINA	23

MAIN COURSE

MILAN STYLE VEAL CUTLET WITH HAZELNUT FLAVOURED BREADING SERVED WITH A FRESH SPINACH SALAD WITH NORCIA TRUFFLE	28
FISH OF THE DAY SERVED WITH GRILLED VEGETABLES COLD STEW OF OLIVES AND PACHINO TOMATOES	29

DESSERT

HOME MADE EGGNOG	12
THE "BLUE NOTE" TIRAMISU'	12
TARTE TATIN WITH VANILLA BOURBON ICE CREAM	12

