

Appetizers

Counter:

Burrata, anchovies and semi-dry cherry tomatoes 10.00 4,7

Bread, burrata, anchovies and lime 10.00 1,4,7

Liver pate and onion gel 9.00 1,3,4,7

Mixed cold cuts 14.00

Cheese 14.00 7

Culatta 14.00

Giardiniera 8.00 9,10

Pan di Parma (bread, tomato and culatta) 8.00 1

Codfish cream with onion gel 12.00 1,4

Marinated salmon, bread and butter 10.00 1,7

Cuisine:

Bollito Meatballs 13.00 1,3,4,5,7

Pulled Pork Meatballs 9.00 1,3,10

Shrimp* in tempura 7.00 1,2,4,5

Chicken Stripes 6.00 1,3

Deep fried baby octopus 7.00 1,2,4,5,14

Codfish croquettes 6.00 1,3,4

Fried friggitelli 5.00

Shrimps salad* Catalan style 13.00 2,4,11

Tartare of scottona with sweet and sour onion, hazelnuts and spiced
maio 15.00 3,8

Primi

Carbonara 14.00 1,3,7

Fettucelle with roasted peppers and leek 12.00 1,3

Pici with white duck ragout, parmesan cream and port reduction 15.00
1,7,9

Tonnarelli with burnt eggplant and raw red prawns from Mazzara 16.00
1,3,4

Secondi

Cuisine:

Octopus* with cream of potato and leek, confit tomatoes 17.00 4,6,7,9,14
Caesar Salad our way 13.00 1,3,7
Roastbeef Club Sandwich with Homemade French Fries 16.00 1,3,5,7
Bun with octopus and his maio, fried salad, semi-dry tomatoes and
burrata cheese with homemade french fries 18.00 1,3,7,11,14
beef diaphragm steak (served rare) with chickpeas cream and roasted
peppers 18.00 6,9
Pork cheek, green beans and currant sauce 18.00 6,19
Saltimbocca of sweetbreads 15.00 7,1
Rib of beef with French fries 28.00
Egg poché, cream of peas, goat cheese and crispy onion 12.00 3,7

Side dishes

Caponata 8.00 8,9
Mashed chicory 7.00
Marinated Courgettes alla scapece 7.00
Homemade French Fries 7.00 1,4,5

Desserts

Tiramisù 7,00 1,3,7
Yogurt mousse, crumble and coulis 8.00 1,7
Chocolate salami 5.00 1,3,7
Zabaione with cat's tongues biscuits 8.00

The numbers next to the foods refer to the allergens present whose list can be consulted by asking the staff. Products marked with an asterisk may be culled in-house or frozen.