

SALADS AND APPETIZERS

Argentinian Shrimps with porcini mushrooms and zucchini	€ 16
Octopus, potatoes, zucchini and olives	€ 16
Thin slices of smoked swordfish with garden rocket	€ 15
Squid, zucchini, balsamic vinegar	€ 16
Parma ham, 18 months aged	€ 12
Parma ham, garden rocket and parmesan shavings	€ 16
Mozzarella of buffala (or burrata) with black truffle oil	€ 12
Caprese with mozzarella of buffala (or burrata)	€ 11
Green salad, fresh tomatoes, corn, tuna, hard boiled eggs	€ 9
Green salad and fresh tomatoes	€ 7

Dry pasta Spaghetti - Penne € 1

Fresh pasta

Ravioli with wild vegetables and meat (pork and beef) € 3,50 Trofie € 2

Home made fresh pasta

Tagliolini - Tagliatelle - Fettuccine -
Strozzapreti - Penne - Potato Gnocchi € 2

You can buy our home made pasta: 7 € kg

Traditional sauces

Garlic, olive oil and hot peppers	€ 9,50
Butter and sage	€ 9,50
Tomato sauce and basil	€ 10,50
Zucchini "al dente" with fresh tomatoes and basil	€ 12,50
Tomato sauce, mozzarella cheese and oregano	€ 13,50
Cream, bacon and peas	€ 13,50
Carbonara (bacon, egg, cream and parmesan cheese)	€ 13,50
Amatriciana (tomato sauce, bacon, basil)	€ 13,50
Arrabbiata (tomato sauce, bacon, garlic, hot peppers)	€ 13,50
Puttanesca (tomato s., anchovies, capers, hot peppers, garlic, olives)	€ 13,50
Pesto (basil sauce) with tomato sauce	€ 13,50
Pesto, with or without potatoes and green beans	€ 14,50
Ragù Bolognese (beef and pork with tomato sauce)	€ 14,50
Walnut sauce	€ 14,50
Gorgonzola	€ 14,50
Gorgonzola with zucchini, tomatoes and cream	€ 15,50
Four cheeses (parmesan, edamer, fontina, gorgonzola)	€ 14,50
Truffle mushroom cream	€ 15,50
Boscaiola (mushrooms, beef, pork, bacon, peas, tomato sauce)	€ 14,50
Smoked salmon with cream	€ 15,50
Chicken curry	€ 14,50
Chicken curry whit zucchini and cream	€ 15,50

The chef's suggestions

Tagliolini with lobster	€ 23,50
Tagliolini with lobster and zucchini	€ 25,50
Spaghetti with clams	€ 19,50
Tagliolini with clams and and zucchini	€ 21,50
Tagliatelle with mushrooms and foie gras	€ 18,50
Tagliatelle with cuttlefish ink	€ 18,50
Tagliatelle with chicken curry and seafood	€ 19,50
Tagliatelle with shrimps, mushrooms, champignons and tomato	€ 19,50
Fettuccine with shrimps in lemon sauce and fresh tomatoes	€ 18,50
Fettuccine with seafood	€ 20,50
Tagliolini with rabbit and olives	€ 18,50
Tagliolini "cacciatora" (rabbit, olives, tomato sauce)	€ 18,50
Tagliolini with squids, saffron and olives	€ 18,50
Strozzapreti with aubergines, tomato, mozzarella, basil	€ 17,50
Gnocchi with mushrooms and cream	€ 16,50
Gnocchi with cod and cream	€ 18,50
Ravioli (wild vegetables, pork, beef) with mushrooms and cream	€ 19,50
Fresh penne with octopus and tomato sauce	€ 18,50
Fresh penne with mussels, courgettes, tomatoes, saffron	€ 17,50
Fresh penne with shrimps, zucchini, tomato	€ 18,50
Fresh penne with smoked salmon, fresh tomatoes and cream	€ 18,50

Cuttle-fish, squid, cod, shrimps and octopus frozen

Home-made desserts

Choice of Italian cheeses : Grana Padano, Pecorino Sardo, Gorgonzola	€ 8,50
Lemon ice cream with Vodka	"
Lemon ice cream with Limoncello	"
Affogato with coffee (vanilla icecream, Chantilly, coffee)	"
Vanilla ice-cream, black cherries, Chantilly	"
Catalan crème brulée, orange flavour, vanilla from Madagascar	€ 6,50
Pineapple salad	"
Tiramisù	"
Baked pears with wine and vanilla ice cream with cinnamon	"
Pasticciera cream and gianduja chocolate with almond cookies	"
Cooked cream pudding (panna cotta), vanilla from Madagascar	"
Ice cream : (vanilla, chocolate, lemon, melon, wild berries, pistachio)	"

Cappuccino.....€ 3

Coffee.....€ 2

Coperto 1 €

Red wines

	bottle	1/2 bott.	glass
Ornellaia “ Il Carisma “ 2015 Ornellaia	€ 320		
Tignanello Antinori 2018	€ 160		
Le Volte dell’Ornellaia Ornellaia 2017	€ 70		
Brunello di Montalcino DOCG Frescobaldi 2018	€ 48		
Barolo Sordo DOCG 2015	€ 48		
Rosso di Montalcino DOC Frescobaldi 2018	€ 38		
Rossese Bricco Arcagna Terre Bianche 2019	€ 32		
Nebbiolo D’Alba DOC Fontanafredda 2019	€ 32		
Chianti Ruffino DOCG 2020	€ 32	16	8
Rossese di Dolceacqua Terre Bianche 2021	€ 27	15	
Barbera d’Alba DOC Nicolon A. Negro 2019	€ 27	15	7
Lambrusco dry or sweet (fizzy)	€ 23		
House wine Merlot fizzy (carafe) 25 cl.	€ 4,50	50 cl. € 9	100 cl. € 18

White wines

	bottle	1/2 bott.	glass
Chateau Minuty Prestige 2021	€ 35		
Blange’ Langhe BIO Arneis DOC Ceretto 2020	€ 29		
Pigato Terre Bianche DOC 2021	€ 27	15	
Remole Frescobaldi 2021	€ 27	15	7
Vermentino di Sardegna Sella & Mosca DOC 2021	€ 27	15	7
Sauvignon blanc Attems 2020	€ 25		

Sparkling white wines

Dom Perignon Vintage 2010	€ 290		
Giulio Ferrari Riserva del Fondatore Ferrari 2007	€ 180		
Franciacorta brut DOCG Contadi Castaldi	€ 30		
Servo Suo Col Saliz Prosecco DOC	€ 26		7
Asti Spumante Sweet DOCG	€ 24		7
Champagne Moet & Chandon or Veuve Clicqot P.	€ 70		10
House wine Chardonnay fizzy (carafe) 25 cl.	€ 4,50	50 cl. € 9	100 cl. € 18

Rose’ wines

	bottle	1/2 bott.	glass
Chateau Minuty Prestige 2021	€ 35		
Remole Frescobaldi 2020	€ 27		
Bardolino Chiaretto DOC Bolla 2021	€ 27	15	7
Champagne Moet & Chandon Rose’	€ 78		

Purified water, still or sparkling 0,75 lit € 3

	1/4 liter	1/2 liter	liter
Coca Cola (carafe)	€ 2,50	€ 3,50	€ 7
Fanta, Sprite, Coca Zero, Esta Tea peach	€ 3 (can 33 cl.)		
Red Bull € 3,50	Juices (orange, pear, pineapple, abricot, apple)		€ 3

Beer small 20 cl large 40 cl

Amstel (draught)	€ 3,50	€ 7
Peroni 33 cl	€ 5	
Messina Cristalli di Sale 33 cl	€ 5	
Beck’s non alcoholic 33 cl	€ 5	

DEAR CUSTOMERS
IN ORDER OF THE VERY IMPORTANT INCREASE OF PRICES
OF ELECTRICITY, GAS, OIL, FLOUR
WE ARE OBLIGED TO ADD THE
“ COPERTO” 1 €

Our aperitifs

Lemon Three limoncino, prosecco, seltz	€ 5,50
Martini, Whisky, Pastis, Campari, etc.	“
Maison Cointreau, vanilla liqueur, rose'wine, orange juice	“
Aperol Spritz Prosecco, Aperol, sparkling water	“
Martini Spritz Asti Spumante, Martini Bianco	“
Campari Spritz Campari, Aperol, sparkling water	“
Campari Orange Campari, orange juice	“
Americano Campari, Martini Rosso, sparkling water	“
Kir White fizzy wine, crème de Cassis	“
Gin Tonic	€ 7
Negroni Martini rosso, Campari, Gin	“
Whisky and Coke	“
Cuba Libre (Rhum and coke)	“
Vodka Red Bull	“
Kir Royal Champagne, crème de Cassis	€ 10
Prosecco (dry) , Asti Spumante (sweet)	€ 7
Champagne Moët & Chandon or Veuve Clicquot Ponsardin	€ 10
Campari Soda, Crodino, Sanbitter	€ 3,50

OUR POLOS FOR SALE
18 €