

## STARTER

### SHRIMP TARTARE 18

Shrimp tartare, gazpacho and purple potato chips \* 1/2/9

### VITELLO TONNATO 16

Veal with tuna sauce, toasted hazelnuts and coffee powder 4/8

### CULATELLO DI ZIBELLO 18

Culatello di Zibello ham, Parmigiano Reggiano  
Red Cows 24 months old and pickled vegetables 7/9

### BATTUTA DI FASSONA 18

Fassona beef tartare with poached quail egg  
and gorgonzola sauce 4/7

### PUMPKIN FLAN 14

Pumpkin flan, fondue and chestnut bread crumble 1/3/7

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## FIRST COURSE

### LINGUINE WITH MUSSELS 16

Linguine with mussels cream, cherry yellow tomatoes  
and Burrata 1/7/14

### PACCHERI WITH OCTOPUS 18

Paccheri with octopus ragout and pecorino cheese \* 1/7/14

### TAGLIATELLE WITH RABBIT RAGOUT 16

Green tagliatelle with rabbit ragout and artichoke 1/3/7/9

### HERB TORTELLI 16

Tortelli with herbs and cheese, butter,  
sage and dehydrated egg 1/3/7

### SPAGHETTI WITH TOMATO SAUCE 16

Spaghetti with Tomatoes sauce  
of yellow and red "datterini" tomatoes 1/7/9

## SECOND COURSE

### CATCH OF THE DAY 22

Catch of the day with asparagus and saffron sauce 4/9

### PORK TENDERLOIN 18

Pork fillet, roasted potatoes  
and "porcini" mushroom cream 7/12

### ENTRECÔTE 24

Grilled Argentine Angus entrecôte 250 gr  
with sautéed seasonal vegetables 7/12

### DUCK BREAST 24

Duck breast, orange sauce, spring onion 7/12

### ARTICHOKE CBT 16

Artichoke cooked at low temperature, chickpea cream  
and emulsion of EVO oil and mint

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## DESSERT

### TIRAMISU' 7

Mascarpone cream, savoiardi biscuits, coffee 1/3/7

### GINGER PARFAIT 7

Semifreddo with ginger, cocoa sand, caramelized pineapple,  
EVO oil and orange emulsion 1/3/7

### HAZELNUT TART 7

Tart with hazelnut custard  
and fresh toasted meringue 1/3/7/8

### DARK CHOCOLATE MOUSSE 7

70% dark chocolate orange mousse with  
chocolate nuggets and candied orange 3/7

### GELATO 7

Cream flavored Gelato, pastry crumble and salted toffee  
sauce 1/3/7

### SCIACCHETRA' & CANESTRELLI 10

Sciacchetrà 40 ml and traditional canestrelli 1/3/7/8/12

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#### Allergen legend

**1. Cereals containing gluten:** wheat, rye, barley, oats, spelt, kamut. **2. Crustaceans and crustacean products.** **3. Eggs and egg products.** **4. Fish and fish products.** **5. Peanuts and peanut products.** **6. Soybean and soy products.** **7. Milk and milk-based products.** **8. Nuts:** almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products. **9. Celery and celery products.** **10. Mustard and mustard products.** **11. Sesame seeds and sesame seed products.** **12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/litre.** **13. Lupins and products therein.** **14. Molluscs and mollusc products.**

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*Service and cover Euro 5.00*

\* In the absence of fresh product, a high quality frozen or frozen product will be used. Fish intended to be eaten raw or practically raw has undergone a preventive remediation treatment in accordance with the requirements of Regulation (EC) No 853/2004, Annex II, Section VIII, Chapter 5 (D) (3)

# BISTROT PROPOSALS

*Available from 6pm*

## CULATELLO DI ZIBELLO DOP 18

Culatello di Zibello DOP, Parmigiano Reggiano  
Red Cow and pickled vegetables <sup>9/7</sup>

## SELECTION OF CHEESES 16

Selection of cheeses with honey and jams <sup>7</sup>

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## CLUB SANDWICH 18

Triple-layer toasted sandwich with mayonnaise, bacon,  
tomato, egg, lettuce and chicken breast & fried potato <sup>1/3/6/7/8</sup>

## CHEESEBURGER 21

Milk bun, 200 g Angus beef patty, bacon, cheese, mixed  
greens, tomato, mayonnaise & fried potato <sup>1/3/6/7/8</sup>

## VEGGY BURGER 21

Milk bun, plant-based burger, caramelized onions, cheese,  
mixed greens, tomato, mayonnaise & fried potato <sup>1/3/6/7/8</sup>

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## CESAR SALAD 16

Mixed salad with chicken, Parmigiano Reggiano, confit  
cherry tomatoes, crispy bacon, croutons, and Caesar sauce  
<sup>1/3/7/8/11</sup>

## SALMON SALAD 16

Mixed salad, marinated salmon, orange, fennel, avocado,  
sesame seeds, and citrus citronette <sup>4/11</sup>

## VEGGIE SALAD 14

Mixed salad, confit cherry tomatoes, caramelized walnuts,  
avocado, sunflower seeds, and citrus citronette <sup>8</sup>

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# PIZZE GOURMET

## MONTEROSSO 18

“Burrata” cheese, confit tomatoes and *Monterosso* anchovies  
<sup>1/3/4/6/7/8/11/10</sup>

## LA SPEZIA 18

Tomato sauce, mussels and yellow cherry tomatoes <sup>1/3/6/8/11/10/14</sup>

## PARMA 18

Parma “Prosciutto” aged 24 months and Brie Cheese  
<sup>1/3/4/6/7/8/11/10</sup>