

## Starters

Aubergine gratin with tomatoes, mozzarella and Grana Padano cheese	174,-
Slices of Bresaola (60g) with fresh avocado, Datterino tomatoes and mustard dressing	238,-
Gratinated goat cheese with green salad and chutney from cantalupian melon	215,-
Bruschetta of homemade bread with tomatoes, red onions, olives, basil and virgin olive oil	145,-
Mozzarella Burrata with Datterino tomatoes, Ligurian olives, basil pesto and olive oil	248,-

## Soups

Carrot soup with mozzarella Burrata and pumpkin oil	87,-
Soup of the day	87,-

## Salads

(the size of the main dish)

Mixed green salad with fresh seasonal vegetables	174,-
Mixed green salad with gratinated goat cheese, strawberries and passion fruit dressing	225,-
Fennel salad with grilled chicken (120g), orange, roasted pine nuts and raspberry dressing	238,-
Mixed green salad with smoked salmon (50g), radish and slices of avocado	268,-

## Fresh pasta and risotto

Lasagne with Bologna meat ragout	232,-
Risotto with basil pesto, salsiccia, cherry tomatoes, roasted pine nuts and mozzarella Burrata	248,-
Spaghetti Aglio olio e peperoncino with pancetta	174,-
Gratinated homemade ravioli stuffed with ricotta, tomato sauce and fresh basil	254,-
Tagliatelle with roasted beef tenderloin with garlic, sun-dried tomatoes and rucola	255,-
Linguine with roasted shrimps and artichokes with chilli, garlic and fresh parley	284,-

## Roasted meat and fish

Beef sirloin steak (200g) with shallot demi glace and spinach potatoes	522,-
Sous-Vide pork tenderloin (200g) stuffed with pancetta, sauce of roasted garlic, brussels sprouts and baby carrots	377,-
Grilled chicken breast (200g) stuffed with parma ham and sun-dried tomatoes, potato puree	295,-
Swordfish fillet (150g) with lemon sauce, roasted vegetables and white beans	465,-
Duck breast (200g) with thyme sauce, homemade tagliatelle with mushroom Portobello and spring onion	377,-

# Pizza

(on our pizza we use mozzarella fior di latte)

Margherita (tomato sauce, mozzarella, basil)	185,-
Quattro Formaggi (gorgonzola, mozzarella, G.Padano, Taleggio, tomato sauce)	232,-
Vegetariana (aubergine sauce, peppers, cherry tomatoes, champignons, zucchini)	203,-
Margherita di Bufala (Buffalo mozzarella, cherry tomatoes, basil, tomato sauce)	245,-
Cefalù (tomato sauce, mozzarella, fresh spinach, lemon, Grana Padano)	203,-
Diavola (mozzarella, salsiccia Napolitana, basil, tomato sauce, chilli)	225,-
San Daniele (San Daniele ham, mozzarella, rucola, tomato sauce, basil)	261,-
Capricciosa (courgette, mozzarella, cooked ham, champignons, tomato sauce)	232,-
Prosciutto cotto (cooked ham, tomato sauce, mozzarella, basil)	203,-
Calabra (mozzarella, tomato sauce, salsiccia, roasted peppers, pancetta, chilli)	232,-
Salsiccia e rucola (salsiccia, tomato sauce, pecorino, mozzarella, rucola)	203,-
Tonno, olive e capperi (tomato sauce, tuna, olives, capers, cherry tomatoes, onion)	261,-
Napoletana (tomato sauce, anchovies, mozzarella, capers, cherry tomatoes)	203,-
Valtelina (dried beef ham Bresaola, tomato sauce, rucola, Grana Padano)	261,-
Ai funghi (tomato sauce, mozzarella, basil, champignons)	203,-

# One meter pizza "Alforno"

we will prepare for you one meter pizza from our menu

(Maximum four types of pizza )

1185,-

## Focaccia

Rosmarino e aglio - with fresh rosemary and garlic 87,-

Pomodorini e Origano - with cherry tomatoes and oregano 116,-

Zucchine e Grana Padano - with courgette and Grana Padano 87,-

Ricotta e pomodori secchi - with ricotta and sun-dried tomatoes 116,-

Information about allergens contained in our meals are available on the request.