

PRIMA COLAZIONE

DOLCE BUONGIORNO	4.500
Crissants and danishes, home made wood oven bread, marmalade, honey, jams and butter	
EGGS ANY STYLE	2.700
Fried, poached and scrambled omelette on toasted house bread	
GOURMAND FARMER	5.900
Wood oven baked country focaccia bread, seasoned differently daily, selection of three Italian cheeses, two homemade beef sausages in tomato sauce, one glass of bardolino wine	
CUCINA BREAKFAST	4.000
Italian beef sausages, roast vine cherry tomato, sauteed mushrooms, eggs any style and toasted home bread	
SALUTE	3.100
Organic yogurt and fresh seasonal fruit cuts	

SPUNTINI

WARM FOCACCIA FROM THE WOOD FIRE OVEN FILLED AT YOUR CHOICE

POLLETTO	3.900
Grilled chicken breast, mozzarella, arugula, tomato, mayonnaise	
GIARDINO	3.500
Grilled aubergines, buffalo mozzarella, tomato, basil and pesto	
MAMMA HO FAME	3.500
Juicy beef meatballs, taleggio cheese and tomato sauce	

BRUSCHETTE

FRESHLY BAKED HOME-MADE BREAD

BIANCHETTA	1.900
Toasted home-made bread with melted mozzarella cheese	
POMODORO	1.900
Ripe tomato, extra virgin olive oil and sweet basil	
OLIVE	1.900
Black olive home-made dip	
PIZZA BIANCA	1.900
Pizza dough with garlic	
BRUSCHETTE E SPUNTINI	2.900
Bianchetta, Pomodoro and Olive Bruschette	

ZUPPA 3.200

PASTA E FAGIOLI	
Borlotti beans and pasta soup	
STRACCIATELLA	
Chicken broth with eggs, parmesan and parsley	
MINISTRONE	
Garden vegetables soup with rice and parmesan shavings	

AMICI DEL VINO

BRESAOLA CON PECORINO	3.500
Thin sliced beef bresaola, pecorino cheese, drizzle of lemon juice and extra virgin olive oil	
BRESAOLA CON RUCOLA E PARMIGIANO	3.800
Thin sliced beef bresaola served with arugula salad and parmesan cheese drizzle of extra virgin olive oil and lemon juice	
BRESAOLA E MELONE	3.500
Thin sliced beef bresaola with rock melon	
AFFETTATI MISTI	5.900
Thin sliced of curved pork meat, San Daniele, coppa, mortadella, pancetta and Milano salami	
AFFETTATI MISTI CON PARMIGIANO	6.500
Thin sliced curved pork meat, San Daniele, coppa, mortadella, pancetta, Milano salami with parmesan cheese	
FORMAGI ITALIANI	5.900
Italian cheese board, pecorino, gorgonzola, taleggio and parmesan served with grapes, walnuts and bread	

ANTIPASTI

GAMBERI PASTELLATI	3.800
Battered prawns with chive and mayonnaise	
CALAMARI PASTELLATI	3.800
Battered baby squid rings with chive and mayonnaise	
ARANCINI	4.100
Golden fried rice balls filled with melted mozzarella and a light spicy tomato dip	
NAPOLI	3.700
Neapolitan style beef meatballs in basil tomato sauce	
MELANZANE ALLA PARMIGIANA	3.600
Aubergine parmigiana	
VERDURE GRIGLIATE	2.900
Marinated grilled garden vegetables	
FUNGHI PASTELLATI	3.400
Battered mushrooms with chilli parsley tomato dip	

INSALATE

INSALATA MISTA CON FRITTATINA AL FORMAGGIO	3.100
Frittata with mixed salad	
INSALATA DI CESARE	3.100
Caesar salad with sweet paprika, pecorino cheese, croutons and parmesan shavings	
INSALATA DI CESARE CON POLLO	3.600
Caesar salad with sweet paprika, pecorino cheese, croutons, parmesan shavings and chicken	
INSALATA DI CESARE CON GAMBERI	3.200
Caesar salad with sweet paprika, pecorino cheese, croutons, parmesan shavings and prawns	
INSALATA MISTA	3.100
Selection of baby garden greens and tomato toast in extra virgin olive oil and balsamic dressing	
INSALATA CAPRESE	3.500
Buffalo mozzarella, ripe tomato and sweet basil	

CONTORNI 1.900

PATATE SPADELLATE	
Sauteed potato in extra virgin olive oil and fine herbs	
SPINACI AL PAN GRATTATO PROFUMATO	
Baby spinach sauteed in seasoned bread crumbs	
PATATE E PEPERONI ALLA CALABRESE	
Potato and bell peppers, Calabria style	
PURE' DI PATATE	
Mashed potato with parmesan	
FUNGHI SALTATI	
Sauteed mushrooms	
ZUCCHINE SALTATE	
Sauteed baby zucchini	
PATATINE FRITTE	
French fries	

PASTA

LINGUINE CON POLLO E POMODORO	4.900
Linguine with chicken and tomato	
PENNE ARRABIATA	4.100
Penne in tomato sauce, hot chili and black olives	
FETTUCCINE AL SALMONE	5.900
Fettuccine with smoked salmon in a creamy tomato sauce	
LINGUINE ALLA MODA TIMBALLO	4.900
Linguine in a pesto sauce and eggplant Milanese	
GNOCCHI DI SPINACI AL GORGONZOLA E NOCI	4.900
Spinach, gorgonzola and walnut gnocchi	
LASAGNE ALLA BOLOGNESE	4.700
Beef lasagna in Bolognese sauce with melted mozzarella	
SPAGHETTI CON POLPETTINE DI CARNE	4.200
Spaghetti with meat balls	
FUSILLI AL RAGU' BIANCO	4.200
Fusilli in an onion and meat sauce	
SPAGHETTI AGLIO & OLIO	4.200
Spaghetti in a garlic, oil and cherry tomato	
LINGUINE AL CARTOCCIO	5.500
Linguine with prawns, mussels, clams, baby squids and cherry tomato	
CREPPELLE DI SPINACI RICOTTA E FUNGHI	5.500
Crepes with spinach, ricotta and mushrooms	
PENNE ALLA NORMA	4.100
Penne on a tomato, aubergines and mozzarella sauce	
RIGATONI TRE COLORI	5.900
Rigatoni in a cherry tomato, cream sauce, arugula and prawns	
PENNE TIROLESIS	4.900
Penne in a cheese cream and tomato sauce	
ORECCHIETTE BOLOGNESE	4.100
Orecchiette in a Bolognese sauce	
RIGATONI CON POLLO CREMA E FUNGHI	4.900
Rigatoni in a chicken, mushroom and cream sauce	

RISOTTI

RISOTTO AI FRUTI DEL MARE	5.900
Risotto in a mixed seafood stew	
RISOTTO AI FUNGHI	4.700
Risotto with mild mushrooms	
RISOTTO FORTUNATO	4.700
Risotto with beef sausages, butternut squash and parmesan shavings	
RISOTTO ALLA MILANESE CON ARAGOSTA	6.200
Saffron risotto with lobster	

SECONDI PIATTI DI CARNE

MEAT MAIN COURSES

POLENTA CON POLPETTINE E SALSICCIA	6.800
Polenta with meat balls and beef sausages	
BISTECCA IN GUAZZETTO E GNOCCHI	8.500
Grilled beef rib eye with gnocchi	
BISTECCA FIORENTINA	23.900
One kg Angus prime rib of beef, bread crumbs, spinach and potato (Cooking time 15 to 20 minutes)	
FILETTO DI MANZO CON RUCOLA	8.500
Grilled beef tenderloin on a bed of arugula and balsamic dressing	
ROLLE' DE POLLO	6.800
Chicken involtini with sun dried tomato, spinach and arugula	
POLPETTE DI TREVISO	6.800
Meat balls in a tomato sauce on parmesan risotto	
POLLO ALLA MILANESE	7.200
Breaded pan fried chicken fillet and salted potato	
AGNELLO CON PASTA FRESCA CROCCANTE	8.500
Baby lamb stew cooked in tomato and herbs sauce	

SECONDI DI PESCE

FISH AND SEAFOOD MAIN COURSES

CERNIA IN PADELLA	6.800
Pan fried hamour in a seafood sauce served on toasted risotto	
IMPEPATA DI COZZE	7.500
Mussels sauteed with a touch of chili and tomato sauce	
DORATO	6.800
Pan-fried breaded fillet of creamy dory, potato gratin	
VONGOLE IN BIANCO	5.500
Steam mussels in white wine and chili sauce	
CERNIA ALLA ACQUA PAZZA	6.800
Fillet of hamour cooked in mussels and clams bouillon	
FILETTO DI PESCE ALLA PALERMITANA	6.800
Catch of the day with grilled vegetable in a lemon butter sauce	
SALMONE ALLA FIORENTINA	7.500
Grilled salmon fillet on a bed of spinach with provolone cheese sauce	

PIZZA F/C IS INCLUSIVE OF WOOD COST

	9"	11"	13"
MASSAIA	4.400	4.900	5.900
Pizza with mozzarella, tomato sauce, chicken, mushroom and broccoli			
DIAVOLA	3.700	4.900	6.500
Mozzarella, tomato and hot chili with beef spicy salami			
PIZZA AL SALMONE	4.400	4.900	6.500
Tomato sauce, mozzarella, spinach, mushroom and smoked salmon			
BOSCAIOLA SAN DANIELE	4.400	4.900	6.200
Porcini and button mushrooms, gorgonzola cheese, tomato, mozzarella and San Daniele Ham			
MARGHERITA	2.900	3.900	5.400
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil and mozzarella			
4 STAGIONI	3.700	4.700	6.200
Fresh herbs seasoned tomato sauce, extra virgin olive oil, olives, sweet basil, mozzarella, chicken, smoked beef and artichoke hearts			
CAPRICCIOSA	3.700	4.700	6.200
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, mushrooms, smoked beef, egg, black olives and artichoke heart			
FUNGHI ROSA E MOZZARELLA	3.400	4.400	5.900
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella and mushrooms			
MANZO E FUNGHI	3.700	4.700	6.200
Mushrooms, beef salami, smoked beef, tomato and mozzarella			
VEGETARIANA	3.800	4.500	5.000
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, courgettes and aubergines			
QUATTRO FORMAGGI	3.400	4.300	5.900
Mozzarella, parmesan, taleggio and pecorino cheeses			
BOSCAIOLA	3.500	4.500	6.300
Porcini and button mushrooms, gorgonzola cheese, tomato and mozzarella			
PESCATORA	4.300	4.900	6.500
Mozzarella, mussels, baby calamari, tomato sauce and prawns			
NORCINA	4.300	4.900	6.500
Tomato sauce, mozzarella, bresaola and parmesan shaving			

CALZONI FOLDED FILLED PIZZA

TACCHINO	4.300
Mozzarella, smoked turkey and extra virgin olive oil	
VEGETARIANO	4.100
Mozzarella, extra virgin olive oil, courgettes, mushroom, aubergines and bell peppers	
CONTADINA	3.900
Mozzarella, cherry tomato and beef salami	