APERITIF AND DINNER

Gourmet aperitif without cocktail [1][2][3][4][7][11]	€ 12,00
Gourmet aperitif with cocktail of your choice [1][2][3][4][7][11]	€ 14,00

FIRST COURSES	€ 15,00
Ravioli twists with meat filling in gorgonzola cheese sauce [1][7]	
Ravioli with ricotta and spinach in a butter, sage and parmesan sauce [1][7]	
Ravioli culurgiones [1][7]	
Pumpkin dumplings with a walnut sauce [1][7][8]	
Potato dumplings with cheese sauce [1][7]	
Roman potato dumplings [1][7]	
Spaghetti with cheese sauce and black pepper “cacio e pepe” [1][7]	
Risotto with porcini mushrooms (minimum 2 portions) [7]	
Pizzoccheri alla valtellinese [1][7]	

MAIN COURSES	
Grilled beef fillet	€ 20,00
Grilled salmon fillet [4]	€ 15,00
Squid backed owen [1][14]	€ 15,00
Cold veal slices coated with tuna fish sauce [3][4]	€ 16,00
Rack of lamb [1]	€ 16,00
Baked duck breast	€ 16,00
Polenta and black cuttlefish with prosecco [14]	€ 18,00
Polenta with veal and porcini mushrooms [9]	€ 18,00
Cotechino and lentils	€ 16,00

VEGETABLES	
Baked pumpkin	€ 6,00
Baked potatoes	€ 6,00
Baked Vegetables	€ 6,00
Vegetables au gratin	€ 6,00
Neapolitan style escarole [8]	€ 8,00

ADDITIONAL DISHES	
“Pinsa” Italia maxi (cured ham,burrata cheese,pesto sauce,cherry tomato) [1][7]	€ 14,00
“Pinsa” Italia mini (cured ham,burrata cheese,pesto sauce,cherry tomato) [1][7]	€ 12,00
Pizza margherita (extra toppings € 1,00) [1][7]	€ 9,00
Pizza margherita Maxi (extra toppings € 1,00) [1][7]	€ 12,00
Sliced ham, salami and cheese platter [7]	€ 14,00
Sliced ham melon platter	€ 14,00

WINES FROM THE WINE LIST	
DESSERTS	€ 5,00
WATER	€ 1,50
COVER CHARGE	€ 2,00

[ ]Allergens