

BRUSCHETTE

FRESH BREAD
JUST BAKED



01

PANE ALL'AGLIO
Garlic Bread

80/100 B
3 PZ/4 PZ



02

PANE ALL'AGLIO CON MOZZARELLA
Garlic Bread with Mozzarella Cheese

120/150 B



03

BRUSCHETTA POMODORO
Toast Bread with Chopped Tomatoes

120/150 B

04



BRUSCHETTA AL FORMAGGIO
Toast Bread with Mozzarella and Blue Cheese

150/190 B



05

BRUSCHETTA RUSTICA
Toast Bread with Cheese, Anchovies and Tomato

200/260 B

06



BRUSCHETTE MISTE
Mix Toast Bread

180/230 B



07

BRUSCHETTE TUNA MAYO
Toast Bread With Tuna, Mayonnaise and Onion

180/230 B



SALAD

ALL SALADS ARE SERVED IN THE
TRADITIONAL ITALIAN WAY,
WITH
FRESH BREAD
EXTRA VIRGIN OLIVE OIL
AND BALSAMIC VINEGAR



11

INSALATA VERDE 120 B
Green Salad



12

INSALATA DI POMODORI 120 B
Tomato Salad



13

INSALATA MISTA 170 B
Mix Salad



14

INSALATA DI TONNO 200 B
Tuna Salad



15

INSALATA DI CAROTE 120 B
Carrot Salad



16

RUCOLA E GAMBERI 290 B
Rocket Salad with Shrimps and
Parmesan Flakes



17

RUCOLA E SALMONE 290 B
Rocket Salad with Smoked Salmon
and Parmesan Flakes



18

RUCOLA E POMODORINI 240 B
Rocket Salad and Cherry Tomatoes



919

COCKTAIL DI GAMBERI 330 B
Shrimps Cocktail



19

CAPRESE 330 B
Buffalo Mozzarella and Tomatoes



20

INSALATA DELLA CASA 270 B
Cheese, Boiled Eggs and Ham



COLD MEAT



21

CARPACCIO DI MANZO CON RUCOLA 440 B
Sliced Beef Fillet with Parmesan Flakes and Rocket Salad



22

AFFETTATI ITALIANI 420 B
Sliced Italian Cold Meats



23

PROSCIUTO CRUDO DI PARMA 480 B
Parma Ham



24

PARMA E MOZZARELLA DI BUFALA 620 B
Parma Ham with Fresh Buffalo Mozzarella



25

CRUDO DI PARMA E MELONE 480 B
Parma Ham with Melon



26

ANTIPASTO DELLA CASA 340 B
Eggs, Tomatoes, Small Artichokes, Olives, Buffalo Mozzarella Cheese

CHICKEN MEAT

31



POLLO ALLA GRIGLIA 260 B
Grilled Chicken Breast

32



COTOLETTA DI POLLO 300 B
Fried Chicken Breast

33



POLLO DELLO CHEF 380 B
Chicken with Parma Ham, Dry Bread,
Mozzarella Cheese, Tomato Sauce

PORK MEAT

41



SALSICCIA ALLA GRIGLIA 300 B
Grilled Italian Sausage

42



BRACIOLA DI MAIALE AI FERRI 260 B
Grilled Pork Chop

43



COTOLETTA ALLA MILANESE 300 B
Fried Pork Fillet Escalope

44



AL VINO BIANCO 320 B
Escalope with White Wine

45



SCALOPPINE AL LIMONE 320 B
Escalope with Lemon Sauce

Side Dishes

French Fries

Roasted Potatoes

Mashed Potatoes

Spinach

Broccoli

46



ALLA PIZZAIOLA 340 B
Escalope with Tomato Sauce,
Oregano and Black Olive

47



AI FUNGHI 360 B
Escalope with Mushroom Sauce

48



AL GORGONZOLA 360 B
Escalope with Blue Cheese Sauce

SOUP

... ARE SERVED WITH
FRESH BREAD
EXTRA VIRGIN OLIVE OIL
BALSAMIC VINEGAR

V



51

CREMA DI POMODORI
Tomatoes Soup

160 B

V



52

CREMA DI FUNGHI
Mushrooms Cream Soup

160 B

SIDE DISH

V



61

SPINACH
With Butter/Oil

140 B

V



62

BROCCOLI
With Extra Virgin Olive Oil

140 B

63



PATATE FRITTE
French Fries

100 B

64



PATATE FORNO
Roasted Potatoes

120 B

65



PUREE
Mashed Potatoes

140 B

SEAFOOD

SERVED WITH
FRESH BREAD

71



VONGOLE ALLA MARINARA 280
Clams with Garlic and White Wine

72



INSALATA DI MARE 360 B
Seafood Salad

73



VONGOLE AL POMODORO 280 B
with Tomato Sauce and Oregano

74



COZZE ALLA MARINARA 320 B
Mussels with Garlic and White Wine

75



COZZE AL POMODORO 340 B
Mussels with Tomato Sauce and Oregano

76



FRITTURA DI CALAMARI 320 B
Deep Fried Squids

77



CALAMARI E GAMBERI 390 B
Deep Fried Squids and Shrimps

78



FRITTURA DI GAMBERI 370 B
Deep Fried Shrimps

79



FILETTO DI DENTICE CON
POMODORO E OLIVE 440 B
Sea Bream Fillet with Tomato Olive

80



BARRACUDA
CON ASPARAGI E SPINACI 440 B
Barracuda with Asparagus and Spinach

919



COCKTAIL DI GAMBERI 330 B
Shrimps Cocktail