

SPECIALS

Roast Beef

17

Roast beef servito con salsa manzata*, misticanza e capperi
Roast beef served with beef sauce*, mixed leaves and capers
G - U - S - LA - SD - AS - SP

Mondeghili*

15

Crema di Parmigiano 36 mesi, spinaci al burro e jus di manzo
Crispy Milanese meatballs* with 36-month-aged Parmesan cream, buttered
spinach and beef jus
G - U - S - LA - SD - AS

Zucca Hokkaido BBQ

15

Burrata, nocciole tostate, miele al timo e salvia croccante
BBQ Hokkaido pumpkin with burrata, toasted hazelnuts, thyme honey and crispy
sage
LA - F

MAINS

Pappardelle

17

Pappardelle* ai 100 tuorli, ragù bianco di vitello e pecorino
100-yolk pappardelle* with white veal ragù and Pecorino
G - U - LA - SD - AS

Tagliatelle* al datterino giallo

19

Burrata, tartare di gambero crudo, lime e polvere di peperone crusco
Homemade tagliatelle with yellow datterino tomato, burrata, raw prawn tartare,
lime and crusco pepper powder
G - U - C - LA - SD

Spaghetti fatti in casa ai tre Pomodori

15

Salsa ai tre pomodori, olio d'oliva e basilico
Spaghetti with tomato sauce made with three varieties, olive oil and basil
G - U

Ombrina* alla brace

24

Crema di carote arrosto, radicchio scottato e fondo di pesce
Chargrilled meagre* with roasted carrot cream, seared radicchio and fish jus
P - SD - AS

Picanha alla brace

25

Picanha alla brace, pesto di rucola, Grana Padano, patate novelle arrosto e jus di
manzo*
Chargrilled picanha with beef jus*, rocket pesto, Grana Padano and roasted baby
potatoes
P - SD - AS

Double Smash Burger

25

Doppio hamburger di manzo* schiacciato, cheddar, cipolla grigliata e bun tostato
Double smashed beef patty*, cheddar, grilled onion and toasted bun
G - U - LA

SALADS

Insalata di orzo e zucchine

15

Orzo con zucchine alla scapece, pomodoro camone, feta e olio al basilico
Pearl barley with marinated scapece courgettes, Camone tomatoes, feta and basil oil

G – U – S – LA – F – SD – AS – SP

Caesar salad

18

Pollo* grigliato, Parmigiano, crostini, limone, salsa Caesar allo yogurt greco
Grilled chicken*, Parmesan, croutons, lemon and Greek yoghurt Caesar dressing

G – U – P – S – LA – F – SD – AS – SP

Insalata orientale

16

Insalata orientale con avocado, gamberi* marinati agli agrumi e olio al coriandolo
Oriental salad with avocado, citrus-marinated prawns* and coriander oil

C – G – U – S – F – SD – AS – SP

Insalata nizzarda

15

Misticanza, patate novelle, fagiolini, pomodoro camone, uovo morbido, olive taggiasche, acciughe del cantabrico e vinaigrette alla senape
Mixed leaves, baby potatoes, green beans, camone tomato, soft-boiled egg, taggiasca olives, cantabrian anchovies and mustard vinaigrette

U – P – SD – SP

DESSERTS

Tiramisu

10

Savoiardi bagnati al caffè, crema morbida al mascarpone e cacao
Coffee-soaked savoiardi biscuits, smooth mascarpone cream and cocoa
G, U, LA

Sorbetto al cioccolato fondente e mandarino

10

Cacao amaro e mandarino fresco
Dark chocolate and mandarin sorbet
S

Gelato* alla vaniglia

9

Pera caramellata
Vanilla ice cream*, caramelised pear
LA – U

ALLERGENI / ALLERGENS

Glutine / Gluten G, Soia e derivati / Soy and derivatives S, Uova e derivati / Eggs and derivatives U, Frutta a guscio e derivati / Nuts and derivatives F, Crostacei e derivati / Crustaceans and derivatives C, Semi di sesamo e derivati / Sesame seeds and derivatives SE, Pesce e derivati / Fish and derivatives P, Lupino e derivati / Lupins and derivatives L, Arachidi e derivati / Peanuts and derivatives A, Molluschi e derivati / Shellfish and derivatives M, Latte e derivati / Milk and derivatives LA, Anidride solforosa e solfiti / Sulphur dioxide and sulphites AS, Senape e derivati / Mustard and derivatives SP, Sedano e derivati / Celery and derivatives SD

*A seconda della stagionalità alcuni alimenti possono essere surgelati
Depending on the season, some food elements can be frozen