

Appetizers

<i>Selection of Starters, Antipasto Fantasia (3*,7*,9*,12*)....min for 2...each...</i>	€.18,00
<i>Tartar Selection (3*,7*,10*) (veal, beef, fassona, bull) (mix di tartar: vitello, manzo, fassona, toro)</i>	€.18,00
<i>Culatello Ham with Pears and Parmesan Cheese (12*)(Culatello Pere e Grana)</i>	€.15,00
<i>Burrata Cheese with Dry Tomatoes (7*)(Burrata di Andria con Pomodori Secchi)</i>	€.16,00
<i>Puntarelle Salad with Anchovies Sauce (4*)(Puntarelle Romane all'Acciuga)</i>	€.15,00
<i>White Celery & Parmesan Cheese Salad (7*,9*)(Insalata di Sedano Bianco e Grana)</i>	€.14,00
<i>Grilled Artichokes in Olive Oil (12*)(Carciofi Scottati sott'Olio)</i>	€.16,00
<i>Chef's Patè with fig jam & toasted bread (7*)(Patè con Confettura di Fichi e Crostini)</i>	€.14,00
<i>Cured Raw Beef from Valtellina with Olive Oil and Lemon (12*)(Bresaola della Valtellina)</i>	€.14,00
<i>Tuscan Prosciutto (hand cut) (12*) (Prosciutto Toscano al Coltello)</i>	€.14,00
<i>Mozzarella di Bufala Cheese from Campania (7*) (Mozzarella di Bufala Campana)</i>	€.14,00
<i>Cecina de Leon (7*)</i>	€.15,00

Pasta Plates

<i>Spaghetti Ribot with Tomatoe Sauce (1*) (Spaghetti Ribot)</i>	€.15,00
<i>Maccheroni Montalcino with Beef Ragù (1*,7*)(Maccheroni Montalcino)</i>	€.15,00
<i>Green Gnocchi with Gorgonzola Cheese (1*,7*) (Gnocchetti Verdi al Gorgonzola)</i>	€.14,00
<i>Risotto with Saffron (7*)(Risotto Giallo alla Milanese)</i>	€.14,00
<i>Taglierini Fresh Pasta with Culatello Ham and Walnuts (3*,7*,8**) (Taglierini Noci)</i>	€.16,00
<i>Ravioli with Ricotta Cheese, Walnuts & Truffle Cream (1*,7*,8*) (Ravioli Ricotta, Noci e Crema Tartufo)</i>	€.16,00

DEAR CUSTOMER FOR ANY INFORMATION ON SUBSTANCES & ALLERGENS YOU CAN CONSULT THE LIST (*)
Celiac Disease and Allergies: the restaurant does not guarantee any contamination during preparation.

Cheeses (Formaggi) €.13,50 - Salads (insalate) €. 6,50

Tax included. Cover charge €.5,00 – Mineral Water S. Pellegrino €. 4,50 – Coffee €. 2,50

(**) May be the following products have been frozen according to the European Haccp Norm.

...Have a Nice Sunday...Have a Nice Sunday...
Chef's Specialties

<i>“ANTICA AL TEGAME”</i> (7*,9*)(Pan with Cooked Vegetables and Slices of Beef Meat) min.2....each... <i>“Cuberoll” Pan Cooed Sirlon Spices,Herbs & Vegetables</i> (7*)(Cuberoll) min.2 people.....each... <i>Bavarian T-Bone Steak</i> (7*)(Fiorentina Bavarese) min.2 people...each... <i>Marbling:</i> ○○○○○	€.26,00
<i>“Cuberoll” Pan Cooed Sirlon Spices,Herbs & Vegetables</i> (7*)(Cuberoll) min.2 people.....each... <i>Bavarian T-Bone Steak</i> (7*)(Fiorentina Bavarese) min.2 people...each... <i>Marbling:</i> ○○○○○	€.26,00
<i>“Rib-Eye” with Potatoes</i> (7*)(Rib – Eye con Patate) <i>Marbling:</i> ○○○○○	€.29,00
<i>“Danish Crown” Tenderloin with Potatoes and Chef's Sauce</i> (7*) (Danish con Salsa Chef) <i>Marbling:</i> ○○○○○	€.29,00
<i>T-Bone Steak with Potatoes</i> (7*)(Costata di Femmina Bavarese e patate) <i>Marbling:</i> ○○○○○	€.29,00
<i>Breaded Veal Cutlet with Potatoes</i> (1*,3*,7*) (Cotoletta alla Milanese con Patate)	€.30,00
<i>Cheese Basket with Mushrooms & Potatoes</i> (7*)(Cestino di Grana con Funghi e Patate)	€.23,00
<i>Thin Beef Slices “Tagliata” with Potatoes</i> (7*) (Tagliata di Manzo con Patate)	€.23,00
<i>Veal Fillet with Beer and Crunchy Vegetables</i> (7,9*) (Filetto alla Birra e Verdure Croccanti)	€.27,00
<i>Beef Fillet with Potatoes Cream, Leeks and Asparagus</i> (1,7*) (Filetto di Manzo con vellutata)	€.28,00
<i>Beef Tartar</i> (4,7*) (Tartar di Manzo) (Oil,Salt,Pepper,Lemon,Worcestershire Sauce,Capers,Anchovies,Cucumbers,Onions)	€.24,00
<i>Piemontese Beef Tartar</i> with Parmesan Cream, Black Truffle,Quail Egg and Nuts (3,7,8*)(Tartar di Fassona)	€.25,00
<i>Chianina Tartar</i> (Capers, Anchovies,Tabasco,Oil,Salt) (3,4,7*)	€.25,00
<i>Thinly Sliced Fassona Raw Meat with Salad and Citrus Vinegrette</i> (7*) (Carpaccio Fassona)	€. 24,00
<i>Veal Tuna</i> (3,4*)(Vitello Tonnato)	€.24,00