



MENÚ



Open Monday to Saturday

Closed on Sundays

Dinner: 7:00 p.m. to 10:30 p.m.

COVER CHARGE
€3 PER PERSON



Do you have any allergies or intolerances?

Let us know before ordering!

Starters

#15 Charcuterie Board

20€

Cured meats and cheese board with focaccia and jams

(1,7)

Our Fassona Beef Tartare

14€

Piedmontese Fassona beef tartare served with potato chips, whole-grain mustard and mānuka honey mayonnaise

(1,3,10)

Salmon Tartare

16€

Salmon tartare with avocado and toasted almond shavings

(4,8)

Mediterranean Octopus

16€

Seared octopus tentacle* with baby spinach and potato crumble

(2,4,14)

Italian Caprese

14€

Campanian Buffalo Mozzarella DOP, ox-heart tomato and basil

(7)

Mary's Bruschetta

15€

Multigrain bread, cherry tomatoes, Cantabrian anchovy and burrata cream

(1,4,7)

The Fresh

14€

24-month San Daniele cured ham and Mantuan IGP melon

(allergen-free)

* frozen product





First Courses

Saronno-Style Risotto

14€

Saffron risotto with hand-cut sausage and
Amaretto di Saronno
(1,3,7,8,12)

Paccheri with Ossobuco

18€

Paccheri pasta with Milanese-style ossobuco
ragù and gramolata
(1,7,9,12)

Tagliatelle with Scottish Salmon

16€

“De Cecco” tagliatelle with Scottish salmon,
cream and tomato sauce
(1,4,7)

Francesco’s Risotto

14€

Carnaroli risotto with Mediterranean prawns*,
garden courgettes and Sorrento lemon
(1,2,4,7,14)

Trofie with pesto

14€

Trofie pasta with Ligurian basil pesto
(1,7,8)

Spaghettone with Sicilian Tomato

12€

“La Molisana” square-cut spaghettone with
Pachino IGP tomato and basil
(1)



* frozen product



Main Courses

Our “Milanese” Veal Cutlet

28€

Veal loin “Milanese” style served with mixed salad leaves and Pachino cherry tomatoes
(1,3,5,7)

Irish Beef Ribeye

30€

Ribeye steak with rosemary roasted potato wedges
(allergen-free)

Grilled Fillet

28€

Grilled Piedmontese Fassona beef fillet with rosemary oil
(allergen-free)

Mediterranean Swordfish Steak

22€

Swordfish with mint citronette and a fennel and orange salad
(4)

Mixed Fried Seafood

24€

Fried calamari*, prawns* and red mullet* with crispy vegetables, served with tzatziki sauce
(1,2,4,7,14)

Grilled Salmon

20€

Grilled Scottish salmon steak with mint-sauteed courgettes
(4)

* frozen product



Burgers

The Classic

Fassona beef burger with bun, iceberg lattuce, tomato, mayonnaise, cheddar and bacon, served with fries*

(1,3,7,10,11)

20€

The Gourmet

Crispy prawn* with bun, mixed salad leaves, marinated courgettes and rose sauce, served with fries*

(1,2,3,4,7,11,14)

18€

The Vegetarian

Vegetable burger* with bun, mixed salad leaves, tomato and salted pistachio yogurt, served with fries*

(1,7,8,11)

16€

Sides

French fries*

5,50€

Roasted potatoes

5,50€

Grilled vegetables

5,50€

Mixed salad

5,50€

* frozen product





Pizzas

Our doughs bases are 100% Italian*

Margherita

10€

Tomato, Mozzarella Fiordilatte, Basil, EVO Oil
(1,7)

Just

14€

Mozzarella Fiordilatte, Buffalo mozzarella from
Campania, Mortadella, Pistachio cream and
granelis, EVO Oil
(1,7,8)

Prosciutto e Funghi

12€

Tomato, Mozzarella Fiordilatte, Ham, Mushrooms,
EVO oil
(1,7)

Diavola

12€

Tomato, Mozzarella Fiordilatte, Spicy salami, EVO
Oil
(1,7)

Focaccia

8€

Maldon salt, Oregano, EVO Oil
(1)

* frozen product

Our Desserts

Fiordilatte Gelato - 6€

served with a crispy wafer and dark chocolate drops
(1,7)

Cheesecake - 7€

served with a jelly of your choice:
DiSaronno / Chocolate / Strawberry / Pistachio
(7)

Panna Cotta - 6€

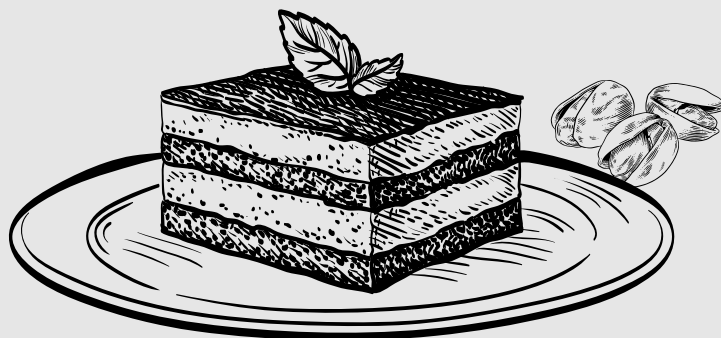
served with fresh fruit
(allergen-free)

Tiramisù - 6€

Mascarpone cream, coffee-soaked savoiardi biscuits and
bitter cocoa dusting
(1,3,7,8)

Macedonia - 6€

mix of fresh fruit
(allergen-free)





Drinks

Mineral waters

Still or Sparkling - 90 cl

3,50€

Soft drinks

Coca Cola, Coca Cola Zero, Fanta,
Sprite, Tonic, Lemon Soda, Red Bull,
Peach or Lemon ice tea, Ginger ale

4€

Fruit juices

Orange, Pineapple, pear, peach, apple

4€

Our Beers

In bottle

Alcohol-free Beer	0%	5,50€
Beck's 33cl	7%	5,50€
Poretti 4 Luppoli Chiara	5%	5,50€
Poretti 6 Luppoli Rossa	7%	5,50€
Ichnusa non filtrata 50cl	5%	7,50€
Messina Cristalli di Sale	5%	7,50€

Bavarian Handcrafts

Red 33cl	8,5%	6,00€
Hell Weizen 50cl	5,5%	7,50€
Export 50cl	5,5%	7,50€

Draft Beer

0.4L - medium - 6,00€ | 0.5L - large - 7,50€



We recommend

Sparkling Wines

FERRARI PERLÉ 54 MONTHS — Trento DOC Ferrari

65€

Fifty-four months on the lees to reach its finest expression. The finest bubbles, notes of yeast, white fruit and toasted almond. Silky and long-lasting, it's the choice for those who want to celebrate in style.

With salmon, prawns, or as a welcome to the table.

White Wines

LUGANA DOC Pratello — Padenghe sul Garda

27€

From the Brescian shore of Lake Garda, made from Turbiana grapes grown on unique soils. Mineral, savoury, with hints of white flowers and citrus. A white wine that tastes of the lake and its land.

With octopus, salmon tagliatelle, swordfish, fresh cheeses.

VERMENTINO ETICHETTA GRIGIA — Colli di Luni DOC Lunae

27€

From Lunigiana, where Liguria and Tuscany meet and the sea is in the air. Aromatic and savoury, with notes of white peach and Mediterranean herbs. A white wine that brings the scent of the Mediterranean to the table.

With trofie al pesto, grilled salmon, caprese.

PINOT GRIGIO — Friuli DOC Valvitis

22€

Fresh, clean, food-friendly. From the Friulian vineyards where the tradition of great white wines is at home. Never overpowering, it accompanies every dish with quiet elegance.

With mixed fried seafood, salmon tartare, fish-based first courses.

Red Wines

BARBERA D'ASTI DOCG "BLINA" Agostino Pavia & Figli — Agliano Terme

25€

Barbera in its most authentic form: cherry, raspberry, fine spices and a lively acidity that makes it one of Italy's most food-friendly reds. Old vines, Piedmontese character.

With Fassona beef tartare, Saronnese risotto, grilled fillet.

ROSSO DI MONTEPULCIANO DOC Tenuta di Gracciano Della Seta

25€

Wild berries, violet, gentle tannins. Immediate and soft, it's the perfect Tuscan red for those seeking quality without complexity. A classic that never disappoints.

With paccheri all'ossobuco, rib steak, Milanese cutlet.

PRIMITIVO DI PUGLIA IGT Paololeo

22€

The South in a glass: plum, blackberry, dark chocolate and an enveloping warmth that wins you over at the first sip. Generous and sincere, just like the land it comes from.

With the classic burger, rib steak, Diavola pizza.

Rosé Wines

PIEMONTE ROSATO "4 BUCCE" Dezzani — Cocconato d'Asti

20€

Four Piedmontese grapes — Dolcetto, Barbera, Nebbiolo and Freisa — in one elegant rosé. Onion-skin pink, floral aromas, fresh and versatile on the palate. The rosé that pleases everyone.

With San Daniele ham, grilled salmon, caprese.

Wines by the Glass

Prosecco DOC

6€

Chardonnay

6€

Rosato del Salento

6€

Cabernet Sauvignon

6€

Ask our staff for
the full wine list



Allergens

Lista Allergeni

Allergen list

1) Cereali contenenti glutine

Cereals with gluten

2) Crostacei e prodotti a base di crostacei

Crustaceans and products with them

3) Uova e prodotti a base di uova

Eggs and eggs products

4) Pesce e prodotti a base di pesce

Fish and fish product

5) Arachidi e prodotti a base di arachidi

Peanuts and peanut products

6) Soia e prodotti a base di soia

Soy and soy products

7) Latte e prodotti a base di latte

Milk and milk products

8) Frutta a guscio: mandorle, nocciole, noci

Nuts: almonds, hazelnuts, walnuts

9) Sedano e prodotti a base di sedano

Celery and celery products

10) Senape e prodotti a base di senape

Mustard and mustard-based products

11) Semi di sesamo e prodotti a base di sesamo

Sesame seeds and sesame products

12) Anidride solforosa e solfiti

Sulphur dioxide and sulphites

13) Lupini e prodotti a base di lupini

Lupins and lupin-based products

14) Molluschi e prodotti a base di molluschi

Molluscs and products with them