

Allergen list	
Sesame	SS
Crustaceans	CC
Lupins	AT
Gluten	GL
Fish	F
Soy	S
Sulfur dioxide	DA
Eggs	H
Mustard	MT
Molluscs	MC
Dairy	L
Peanuts	CH
Celery	A
Dry Fruits	FC

## SEASONAL RECOMMENDATIONS

### OUR FABULOUS ITALIAN PRODUCTS

1 product €9-- 2 products €17-- 3 products €24-- 4 products €29

Prosciutto di Parma Dop 24 months

Truffled bologna mortadella

30-month Parmigiano and green olives

White truffle salami

Focaccia al Rosmarino (Accompaniment to our sausages)

1/2 Portion    Portion

7,5

### FORMAGGI ARTIGIANALI

Large and creamy burrata from Puglia 250 gr (2 pax) with tomato

Small burrata from Puglia 125 gr with a bed of tomato

Paestum D.O.P buffalo mozzarella with tomato bed

15,5

12,5

12,5

### WALKING THROUGH MILAN

GL, L, H	TARTE TATIN AI POMODORI DATTERINI (v.)	Tatin of confit tomatoes with burrata kenel	12,5
L, F, H	FLAN DI ZUCCHINI E BOTARGA	Zucchini pudding, pecorino fonduta, semi-dried cherry, grated bottarga and honey	12
F, L, GL, H	TARTARE DI TONNO, BURRATA E CRUMBLE	Fresh tuna tartar, with burrata, olive crumble, pomodoro cream and lime	19
GL, L, FC, H	LA NOSTRA PIZZA ROSA	With cooked ham, parmesan cream, raspberry onion, almond and grape must	17
GL, L, H	SCARPINOCC AL TARTUFO E FUNGHI	Pasta stuffed with mushroom and truffle cream in braised meat sauce and parmesan fondue	20,9
GL, L, A, H	IL NOSTRO OSSOBUCO SARDO	Braised cheek terrine, with ravioli filled with risotto cream and parmesan	23

### STARTERS

CC	I NOSTRI GAMBERETTI AL AGLIO	Garlic prawns our style	19,25
GL, L, FC	BURRATA ROSSA AL PESTO (v.)	Hyper-creamy burrata (125 gr-250 gr) stuffed with pesto and tomato compote	14,25    17,25
F, L	VITELLO TONNATO CASALINGO	Vitello tonnato, veal round with tuna and caper sauce	8,7    14,5
GL, L, H	CROCCHETTE DI VITELLO TONNATO	Vitello tonnato croquettes, covered with sauce and fried capers	14
GL, L, H	I NOSTRI GNOCCHI BRAVOS (v.)	Gnocchi a la Brava, like potatoes but more Italian	10,5
GL, L	CREMA DE ZUCCA E FUNGHI (v.)	Pumpkin cream with sautéed mushrooms	8,8

### RISOTTOS (made with love and patience)

L	RISOTTO CON PECORINO TARTUFATO E FUNGHI (v.)	Risotto in a truffled pecorino wheel with mushrooms and melanosporum truffle	19,95
L, FC	RISOTTO CON POMODORO E BURRATA (v.)	Risotto with bed of burrata, homemade pomodoro cream, basil and pesto	17,5
L	RISOTTO AL GORGONZOLA, ZUCCA E LAMPONI (v.)	Risotto with gorgonzola cream, pumpkin cream and raspberries	16,25

### FRESH PASTA AND STUFFED PASTA

GL, L, H	FAMOSA PASTA AL TARTUFO (v.)	mushroom tagliolini with mushroom cream, parmesan and melanosporum truffle	19,95
GL, L, FC, H	GIRELLA DI SAN GIACOMO AI FUNGHI E FORMAGGIO (v.)	pasta stuffed with mixed mushrooms, mascarpone on parmesan cream, walnuts and pumpkin	19,95
GL, L, H	RAVIOLI AI FICHI E FOIE	Ravioli stuffed with burrata, in foie cream and dried figs and crispy Parma ham	19,5
L, H, GL, FC, CC	RAVIOLI DI MARE E TARTAR	Ravioli stuffed with creamy burrata, in shrimp sauce, pesto and shrimp tartare	19,5
GL, L, H	PAPPARDELLE DEL CAPO (v.)	pappardelle with boletus edulis, creamy pecorino wheel sauce	16,95
GL, L, FC, H	RAVIOLI DI PERA E GORGONZOLA (v.)	ravioli stuffed with pear and gorgonzola with walnuts and parmesan cream	16,75

### PIZZA

GL, L, S	PIZZA TARTUFATA E FUNGHI PORCINI (v.)	truffle cream, mozzarella, cottage cheese, fresh truffle and candied funghi	19,95
GL, L	PIZZA "FIGURATO" DIAVOLA DE LEON	León chorizo, taggiasche olives, parmesan, mozz, pomodoro and basil	17,6
GL, L	LA NOSTRA PIZZA ALLA CARBONARA	pecorino cream, carbonara cream, mozzarella, guanciale, onion and basil	17,5
GL, L, FC	ROMARELLA TUTTO POMODORO E BURRATA (v.)	red base with confit, red, yellow and dried tomato, pesto, burrata and almond	16,5

### MEATS

	LA CARNE DELLA FELICITÀ	filleted happy cow entrecote from "la Finca"	29,5
	CODA DI MANZO CON FUNGHI	oxtail braised at low temperature with sautéed mushrooms and rice	23,5
	STRACCETTI DI VITELLO CON FUNGHI	sirloin strips in seasonal mushroom sauce	23,5

### FISH

F, L, GL	SALMONE ALLO ZAFFERANO	Salmon in saffron cream	21,5
GL, F	BACCALÀ LIVORNESE A MODO MIO	Battered cod Livornese style with pomodoro, taggiasche olives and spinach	20,5

VAT included / (v.) = Vegetarian