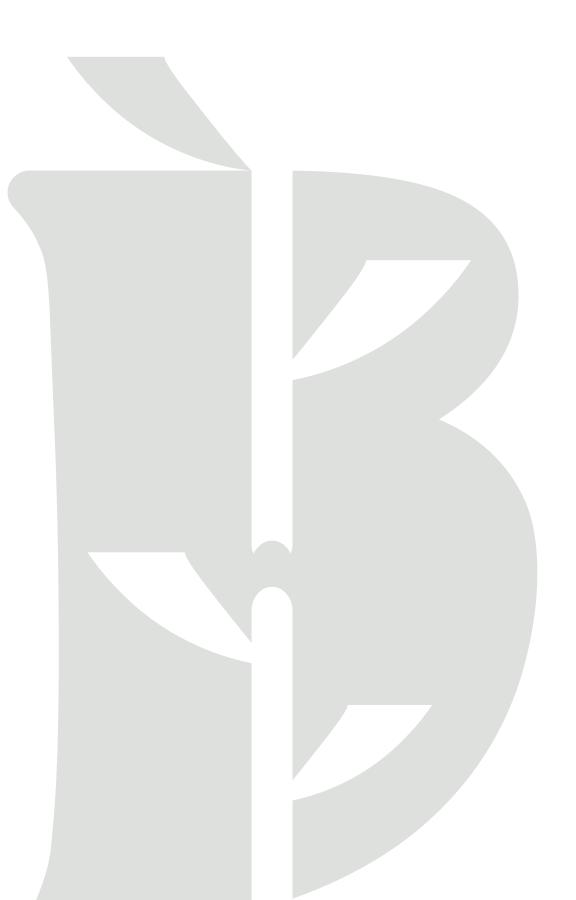


APPETIZER

Patanegra croquettas with parmesan sauce and gazpacho (1,3,7,9)	€12.00
Crostone, rainbow dates, stracciatella cheese, sardines in oil and oregano (1,4,7)	€12.00
Bambúgiana: aubergine and plantain parmigiana, creamy parmesan and basil drops (1,3,7,9)	€12.00
Veal tonnato with molho vinaigrette (3,4,6,7,9,12)	€14.00
Corn-breaded chicken with homemade barbecue sauce and mango curry mayonnaise (3,6,7,8,9,10,12)	€14.00
Tartare of fassona, carta musica, smoked burrata and caper blossom (1,7,9,12)	€18.00
Pata negra 100% iberico bellota (1,7,9,12)	€39.00
Fried catch* with vegetable sheets and lime mayonnaise (1,2,3,4,9,12,14)	€28.00

SALADS

Classic: misticanza, tomatoes, corn, carrots and cucumbers (1,9)	€ 12,00
Mediterranean: misticanza, tomatoes, farro, olives and parmesan (1,7,9,12)	€ 12,00
Exotic: misticanza, chickpeas, avocado, mango and Brazil nuts (1,8,9,12)	€ 14,00

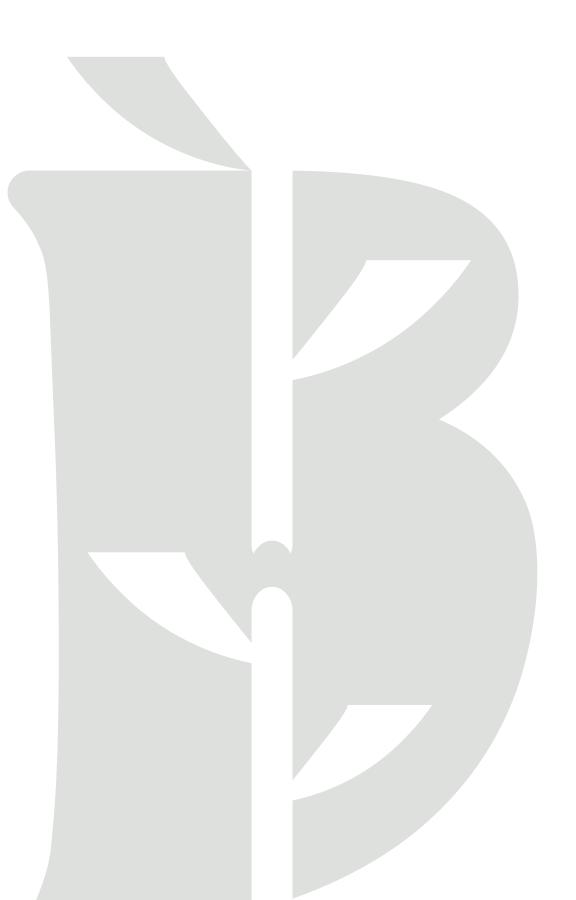


MAIN COURSE

Paccheri with lobster, its essence, datterino confit and curly parsley panfritto min 2p (1,2,4,7,9,12)	€38.00 p.p.
Pappardella stuffed with porcini mushrooms, white duck ragout and fermented garlic sauce (1,3,7,9,12)	€18.00
Fusillotto with three tomatoes, burrata cheese, olive powder and basil sauce (1,7)	€16.00
Maccheroni cacio e pepe with fresh truffle (1,7)	€18.00
Milan in the golden age: Milanese risotto, 24kt gold and beef reduction min 2p (7,9,12)	€22.00 p.p.
Paella de marisco: red prawns, scampi, squid, mussels, clams min 2p (2,4,6,9,12,14)	€24.00 p.p.

SECOND COURSE

Brazilian Fish & Chips: crispy cod, peas, purple potato and maracuja gel (3,4,7,12)	€26.00
Seared octopus*, lemon potato cream and sour cream (4,7,12)	€26.00
Swordfish, aubergine compote, crusco pepper and marinated onion (4,7,9,12)	€26.00
Cream of peas, 62° egg, Parmesan cheese drops and fresh truffle (1,3,7)	€18.00
Beef fillet, jus sauce, smoked mashed potatoes and cinnamon chard (7,9,10)	€28.00
Lamb chops, Jerusalem artichoke cream sauce, pistachio and mushrooms (7,9,12)	€26.00



CHILDREN'S MENU

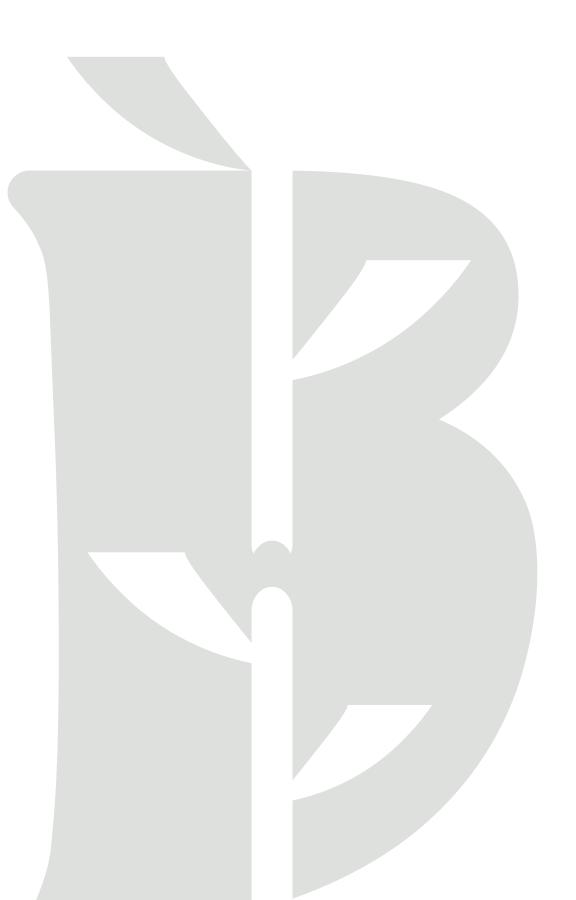
Penne with tomato sauce (1,9)	€ 12,00
Chicken cutlet with fries (1,3,7)	€ 14,00
Hamburger with side dish (1,3,7)	€ 14,00

DESSERT

Mango, raspberry and banana parfait (1,3,7,12)	€8.00
Carrot cake with almond sauce and milk chocolate chips (1,3,7,12)	€8.00
Hazelnut parfait, Brazilian chocolate, salted caramel biscuit and whiskey sauce (1,3,7,12)	€8.00
Vodka and lemon sorbet (7,12)	€6.00

CRUDITÉ (SPECIAL REQUESTS)

Oyster "Fine de claire" (4,9,12,14)	€ 6,00
Oyster "Gillardeau" (4,9,12,14)	€ 8,00
Grand crudo imperial* (2,4,9,12,14)	€ 38,00 p.p.



ALLERGENS

- 1 GLUTEN (cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives)
- 2 CRUSTACEANS AND DERIVATIVES (marine and freshwater: shrimps, prawns, crabs and the like)
- 3 EGGS (eggs and products containing them: mayonnaise, emulsifiers, egg pasta)
- 4 FISH AND DERIVATES (food products in which fish is present, even in small percentages)
- 5 ARACHIDS AND DERIVATIVES (creams and condiments in which there is even in small amounts)
- 6 SOYA AND DERIVATIVES (derived products such as soy milk, tofu, soy noodles and the like)
- 7 MILK AND DERIVATIVES (any product in which milk is used: yogurt, cookies, cakes, ice cream and various creams)
- 8 NUTS AND DERIVATIVES (almonds, hazelnuts, walnuts, cashews, pecans, cashews, pistachios)
- 9 SEDAR AND DERIVATES (both in pieces and within preparations for soups, sauces and vegetable concentrates)
- 10 SENAPE AND DERIVATES (can be found in sauces and condiments, especially in mustard)
- 11 SESAME SEEDS AND DERIVATIVES (whole seeds used for bread, flours that contain it in small percentages)
- 12 SULFUR ANHYDROSIDE AND SULPHITES (sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l ex-pressed as SO2 used as preservatives, we can find them in: canned fish products, in foods pickled in vinegar, oil and brine, in jams, vinegar, dried mushrooms and soft drinks and fruit juices)
- 13 LUPIN AND DERIVATIVES (found in vegan foods in the form of: roasts, sausages, flours and similar)
- 14 MOLLUSCS AND DERIVATIVES (canestrello, cannolicchio, scallop, mussel, oyster, limpet, clam, tellina, etc.)

*Dishes are prepared with raw material frozen or deep - frozen at origin.

In the absence of finding fresh product, some products may be frozen or from blast freezing. Fishery products administered raw, in order to ensure quality and safety, are heat-treated in accordance with Reg.CE 853/04 Annex III, Section VIII, Chapter 3, letter D, point 1.

