# **MENU'**

## THE FIRST COURSES

# Gnocchi with tomato cream and basil on stracciatella di Bufala € 10,50

(Potato gnocchi of our production\*, buffalo mozzarella, cream, fresh tomatoes, tomato sauce, basil)

### **Tagliolini with zucchini pesto and bottarga** € 11,50

(Egg pasta our production \*, zucchini, grana, pine nuts, basil, EVO oil and bottarga

### **Tagliatelle with artichokes and crispy bacon €10.50**

(Egg pasta produced by us\*, artichokes, parmesan, EVO oil, black pepper and bacon)

# Tagliolini with raw shrimp. US € 13,00

(Egg pasta our production\*, shrimp tails\*, butter, lemon, crustacean bottom, extra virgin olive oil, aromas)

### Fregola with seafood sauce € 13,00

(Garofalo dry pasta, tomato sauce, squid\*, shrimp tails\*, fish comic, fresh mussels, extra virgin olive oil and chilli)

### Rigatoni alla carbonara € 10,50

(Fregola Pasta, guanciale, pecorino, black pepper, extra virgin olive oil)

### Risotto cacio, pepe and lime € 10,50

(Carnaroli rice, pecorino cheese, black pepper, extra virgin olive oil and lime)

# **Lasagnetta Bolognese € 10,50**

Egg pasta\*, tomato, beef, wine, carrots, celery, onions, vegetable broth, flour, milk, nutmeg, black pepper, EVO oil

### Semolina gnocchi with porcini mushrooms and taleggio cheese €10.50

(eggs, porcini mushrooms, taleggio, parmesan, milk, black pepper, nutmeg, flour, EVO oil and vegetable broth)

## Soup of the day €8.50

(parmesan, milk bread croutons, EVO oil)

### **COLD DISHES**

Crudo Parma I.G.P. US € 9,50

Crudo di Parma I.G.P. and Bufala € 11,00

Prosciutto by the slice € 11,00

Prosciutto by the slice and Bufala € 12,50

### THE BURGERS

Angus burger All the juicy and tasty "Patties" of our burgers are handcrafted with a careful selection and processing of first choice Black Angus meat and spice mixtures. All our burgers are accompanied by fragrant "Buns" of milk bread baked with care and passion by our pastry shop.

### Classic Burger € 9,00

(Angus burger + Salad + Tomato)

### Moka Burger € 10,50

(Angus burger + Cheddar cheese + bacon + Salad + Tomato)

#### Bufala Burger € 11,00

(Angus burger + Buffalo Mozzarella + Tomato + salad + basil pesto)

### Blue Cheese Burger € 11,00

(Angus burger + Caramelized onion + Ovinfort + Radicchio + Mayonnaise)

### The Smoked Burger € 11,00

(Angus burger + Caramelized onion + Bacon + Smoked Provola + Tomato + Bbq sauce)

### Fish burger € 11,00

Burger of our production with salmon cut with a knife, soft milk bread, Greek yogurt, breadcrumbs, black pepper, ginger, served with bread of our production, salad, tomato.

### Chicken burger € 10,50

Burger of our production with chicken cut with a knife, soft milk bread, cooking cream, breadcrumbs, black pepper, ginger, EVO oil, served with bread of our production, salad, tomato and caesar sauce with egg

#### Veggie burger € 9,00

Burger of our production with quinoa, red beets, eggplants, breadcrumbs, black pepper, ginger, yogurt, cucumber, served with bread of our production, salad, tomato, tzatziki sauce of our production.

### THE MAIN COURSES

### Milanese Veal Rib with Fresh Chips € 17,00

(Breadcrumbs, veal, eggs, milk, flour, EVO oil)

New York steak (beef entrecote 300gr) € 18,00

# Beef strips with rocket and parmesan flakes € 13,50

(Angus walnut, rocket, parmesan flakes, EVO oil)

### Beef carpaccio € 12,00

(Angus nut, worcestershire sauce, eggs, lemon, salt, pepper, EVO oil, milk)

### Salmon tartare with orange and avocado € 14,00

(Salmon#, salt, pepper, EVO oil, orange, avocado)

## Angus tartare with Grana foam and summer truffle € 14,00

(Angus nut, lemon juice, salt, pepper, EVO oil, grana, cream and truffle)

#### Grilled salmon in sesame crust €14.00

(Salmon#, courgette carpaccio, citrus mayonnaise, EVO oil, black pepper)

### Sea bass fillet with artichokes and saffron on potato cream €14.00

(Grilled sea bream fillet, artichokes, saffron, potatoes, red chard, EVO oil)

### Fish & chips € 11,50

(Cod fillets\*, Batter – water, flour, cornstarch –, breadcrumbs, chopped chips, salt, pepper, potato chips[\* in the absence of fresh potatoes)

### Chicken & chips € 11,50

(Chicken fillets#, Batter – water, flour, cornstarch –, breadcrumbs, chopped chips, salt, pepper, potato chips[\* in the absence of fresh potatoes)

### Beef fajitas. US € 13,50

(Angus nut, onion, pepper, EVO oil, guacamole, beans, tortillas, nachos)

#### Meatballs with tomato sauce €11.50

(Pork, milk, eggs, parmesan cheese, breadcrumbs, vegetables, anise seeds and wild fennel, garlic and antioxidants, wine, onion tomato sauce, EVO oil and flavourings)

### Beef goulash with mashed potatoes €. 13.50

(Angus nut, onion, tomato, wine, vegetable broth, sweet paprika and EVO oil)

### THE SIDES

### Vegetable caponatina with caper (cold dish) € 4,00

(Zucchini, eggplant, fresh tomato, basil pickled capers, onion, EVO oil, salt)

# Potato and cheese pie € 4,00

(Potatoes, milk, butter, flour, onion, grana, maasdam, onion, salt, pepper, nutmeg)

## Raw spinach oil and salt with parmesan flakes € 4,00

### Small eggplant parmigiana € 4,00

(Eggplant, tomato sauce, fontina, Grana padano, basil, EVO oil, salt, aromas)

#### Zucchini flan# € 4.00

(Zucchini, grana, egg yolk, cream, salt, pepper, EVO oil, milk)

### Pumpkin flan and pecorino cheese # € 4,00

(Pumpkin, grana, egg yolk, pecorino cheese, cream, salt, pepper, EVO oil, milk)

#### Artichoke flan # € 4,00

(Artichoke, grana, egg yolk, cream, salt, pepper, EVO( oil, milk)

Our Fresh Chips € 4,00

Baked potatoes € 4,00

Jacket potatoes (aked with sour cream, black pepper, EVO oil and bacon) € 4,00

## **SALADS**

### Norwegian € 10,00

(Lettuce, arugula, carrots, tomatoes, champignons mushrooms, toasted croutons, sweet corn, smoked salmon)

### Caesar with chicken € 10,00

(Romanella, Parmesan flakes or similar, flavoured baked chicken breast, cherry tomatoes, toasted croutons, Caesar sauce of our production)

#### Bufalina € 9,00

(Lettuce, tomatoes, champignons, toasted croutons, sweet corn, buffalo mozzarella)

# Nizzarda € 10,00

(Potatoes, tomatoes, green beans\*, anchovies in oil, tuna in olive oil, eggs and pitted black olives)

### Leggera € 9,00

(Misticanza or spinach, carrots, cherry tomato, grilled eggplant and zucchini, Jocca, Parma)

#### Shrimp and avocado € 10,00

(Raw new spinach, avocado, cherry tomato, shrimp tails\*, marinated zucchini)

# SINGLE PORTION DESSERTS from € 6,00

Pan brioche panna e crema €. 5,00 Charlotte alla frutta € 6,00 Ciocolat Cheesecake € 6,00 Pistachio Cheesecake € 6,00 Strawberry Cheesecake € 6,00 Salted caramel Cheesecake € 6,00 Tart with cream and fruit € 6,00 Lemon Meringue Cake €6,00 Sacher € 6,00 Tiramisu € 6,00 Mimosa cake € 6,00 Apple Pie € 6,00 Apple Pie with ice cream € 7,00 Dessert of the day from € 6,00