

THE FIRST

Gnocchi with tomato and basil cream on buffalo stracciatella 12,00

(Potato gnocchi # from our own product, buffalo mozzarella, cream, extra virgin olive oil, tomato sauce, basil, pepper, nutmeg, onion)

Fresh tagliolini with raw shrimp 14,00

(Egg pasta our production#, shrimp tails*, butter, lemon, shellfish stock, flavorings)

Fusilloni with eggplant and ricotta mustia 12,00

(Dry pasta from Gragnano, eggplant, tomato sauce, ricotta, parmesan cheese, basil, extra virgin olive oil, vegetable broth)

Fettuccine mussels and saffron 13,00

(Egg pasta our production#, mussels, saffron, basil, fish stock, pecorino cheese, flour, extra virgin olive oil)

Fregula risotto with seafood ragout 13,00

(Fregula, tomato sauce, squid*, shrimp tails*, fish stock, fresh mussels, extra virgin olive oil, chilli pepper)

Tonnarelli carbonara 12,00

(Fresh egg pasta, guanciale, pecorino cheese, parmesan cheese, black pepper, egg yolk and extra virgin olive oil)

Risotto with spinach cream and crispy bacon 12,00

(Carnaroli rice, onion, white wine, vegetable broth, extra virgin olive oil, black pepper, grana padano, philadelphia, cream, spinach*, bacon)

Paccheri with sea bream ragout, cherry tomatoes and lemon 13,00

(Fresh pasta, yellow and red cherry tomatoes, tomato, sea bream, basil, fish stock, lemon zest, extra virgin olive oil)

Rigatoni with cheese, pepper and lime 12,00

(Gragnano dry pasta, vegetable broth, extra virgin olive oil, black pepper, pecorino romano, lime zest)

COLD DISHES

Crudo di Parma I.G.P. 9.50 am

Raw Parma I.G.P. and Buffalo Mozzarella 11,50

Sliced ham 11.00

Sliced ham and buffalo mozzarella 13,00

HAMBURGERS

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 blends. All our burgers are accompanied by fragrant "Buns" of artisanal milk bread.

Classic Burger 10,00

(Angus Burger + Salad + Tomato)

Moka Burger 11,50

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

Buffalo Burger 12,00

(Angus Burger + Buffalo Mozzarella + Tomato + Salad + our Basil Pesto)

Blue Cheese Burger 12,00

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

The Smoked Burger 12,00

(Angus Burger + Caramelized Onion + Bacon + Smoked Provolone + Tomato + Bbq sauce)

Fish Burger # 12.00

Hamburgers of our production with knife-cut salmon, soft milk bread, Greek yogurt, breadcrumbs, black pepper, ginger, served with homemade milk bread, salad, tomato, cucumber.

Chicken Burger # 11.50

Burgers of our production with knife-cut chicken, soft milk bread, cooking cream, breadcrumbs, black pepper, ginger, extra virgin olive oil, served with homemade milk bread, salad, tomato, caesar sauce with egg.

Veggie Burger # 10.00

Burgers of our production with quinoa, red beets, eggplant, breadcrumbs, black pepper, ginger, served with homemade milk bread, salad, tomato, cucumber, Greek yogurt.

SALADS

Norwegian 12.50

(Romanella, rocket, carrots, tomatoes, champignon mushrooms, toasted croutons, sweet corn, smoked salmon)

Caesar with chicken 12,50

(Romanella, parmesan flakes, oven-flavored chicken breast, cherry tomatoes, toasted croutons, Caesar sauce of our own production based on eggs)

Buffalo mozzarella 11,50

(Romanella, tomatoes, champignon mushrooms, toasted croutons, sweet corn, buffalo mozzarella)

Niçoise 12.50 p.m.

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

Poke Moka 13,00

(Basmati rice, marinated zucchini, cherry tomatoes, avocado*, corn, tuna tartare# or salmon#)

Prawns and avocado 13,00

(Raw baby spinach, avocado*, cherry tomato, shrimp tails*, marinated zucchini, black pepper)

Greek 11.50

(Radicchio, cherry tomatoes, corn, carrots, cucumbers, Taggiasca olives, feta cheese, rocket)

THE SECOND COURSES

Veal chop Milanese style with Fresh Chips 18,00

(Breadcrumbs, veal #, eggs, flour, extra virgin olive oil)

New York steak 7:00 p.m.

(Beef entrecote about 350 gr raw)

Beef strips with rocket and parmesan cheese (160 gr) 15,00

(Angus nut, rocket, parmesan flakes, extra virgin olive oil)

Angus meatballs # with tomato sauce 14,00

(Angus nut, milk bread, salt, pepper, parsley, egg, flavorings, nutmeg, parmesan, tomato, extra virgin olive oil)

Tuna tartare with orange and guacamole and chopped pistachios 16,00

(Tuna#, avocado*, lime, extra virgin olive oil, salt, pepper and orange zest, pistachio)

Angus tartare, burrata stracciatella and truffle pesto 15,00

(Angus nut, lemon juice, salt, pepper, extra virgin olive oil, burrata, cream and truffle)

Grilled salmon in sesame crust and zucchini carpaccio 15,00

(Salmon#, zucchini, citrus mayonnaise, extra virgin olive oil, black pepper)

Mediterranean sea bream fillet 15,00

(Grilled sea bream fillet#, olives, capers, cherry tomatoes, potatoes, basil, white wine and extra virgin olive oil)

Fish & chips 13,00

(Cod filets*, batter - water, flour, cornstarch, breadcrumbs, chopped chips, salt, pepper)

Chicken & chips 13,00

(# chicken filets, batter - water, flour, cornstarch, breadcrumbs, chopped chips, salt, pepper)

Beef fajitas (160 gr) 15,00

(Angus nut, onion, bell pepper, extra virgin olive oil, fresh tomato, guacamole*, beans, tortillas, nachos)

THE SIDE DISHES

Vegetable caponata with caper (cold dish) **5,00**
(Zucchini, eggplant, fresh tomato, basil, pickled capers, onion, extra virgin olive oil, salt)

Raw spinach with parmesan flakes 4.50

Small eggplant parmigiana **5,00**
(Aubergines, tomato sauce, fontina, grana padano, basil, extra virgin olive oil, salt, flavourings)

Spinach flan # **5,00**
(spinach*, parmesan cheese, egg yolk, cream, salt, pepper, extra virgin olive oil, milk)

Eggplant flan # 5,00
(Aubergines, parmesan cheese, egg yolk, basil, cream, salt, pepper, extra virgin olive oil, milk)

Zucchini flan # **5,00**
(Zucchini, parmesan cheese, egg yolk, cream, salt, pepper, extra virgin olive oil, milk)

Potato and cheese pie **5,00**
(Potatoes, milk, butter, flour, onion, parmesan, fontina, salt, pepper, nutmeg)

Fresh baked potatoes in wedges **5,00**
(Potatoes, sunflower oil, rosemary)

Mashed potatoes 4,50
(Potatoes, parmesan cheese, butter, extra virgin olive oil, milk)

Our Fresh Chips 5,00

THE DESSERTS "OF OUR PASTRY"

Mimosa 6,00
Salted caramel cheesecake 6,00
Tart with cream and fruit 6,00
Tart with lemon cream and meringue 6,00
Millefoglie 6,00
Tiramisu 6,00
Dessert of the day starting from 6,00

COMBO MENU € 14.50

**REPLACEMENT OF A COMPONENT OF OUR DISHES
IT IS TO BE CONSIDERED AN ADDITION**