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 porcini mushrooms 14,00
(Egg pasta our production#, porcini mushrooms*, parmesan cheese, butter, black pepper, flour, extra virgin olive oil and vegetable broth)

Fusilloni with pumpkin cream and crispy bacon 12,00
(Dry pasta from Gragnano, pumpkin, pecorino cheese, extra virgin olive oil, balsamic vinegar, onions, vegetable broth)

Tagliatelle Bolognese 13,00
(Egg pasta our production#, tomato, beef, wine, carrots, celery, onions, vegetable broth, flour, milk, nutmeg, black pepper, 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 alla carbonara 12,00
(Fresh egg pasta, guanciale, pecorino cheese, parmesan cheese, black pepper, egg yolk and extra virgin olive oil)

Risotto with beetroot cream and ovinfort 12,00
(Carnaroli rice, onion, white wine, vegetable broth, extra virgin olive oil, black pepper, grana padano, beetroot, ovinfort, cream)

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.

Ravioli with ricotta and saffron with artichokes 13,00
(fresh stuffed pasta# with ricotta and saffron, vegetable broth, extra virgin olive oil, artichokes ,)

Soup of the day 9.00
(parmesan cheese, milk croutons, extra virgin olive oil)

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.

Classico Burger 11,00
(Angus Burger + Salad + Tomato)

Moka Burger 12,00
(Angus Burger + Cheddar cheese + bacon + Salad + Tomato)

Bufala Burger 12,50
(Angus Burger + Buffalo Mozzarella + Tomato + Salad + our Basil Pesto)

Blue Cheese Burger 12,50
(Angus burger + Caramelized onion + Ovinfort + Radicchio + Mayonnaise)

L'Affumicato Burger 12,50
(Burger di Angus + Cipolla caramellata +Bacon + Provola Affumicata + Pomodoro + salsa Bbq)

Fish Burger # 12,50
Hamburgers of our production with knife-cut salmon, soft milk bread, Greek yogurt, breadcrumbs, black pepper, ginger,
served with homemade milk bread, salad, tomato, egg and avocado.

Chicken Burger # 12,00
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 # 11,00
Burgers of our production with quinoa, red beets, eggplant, breadcrumbs, black pepper, ginger,
served with homemade milk bread, salad, tomato, egg and avocado.

LE INSALATE

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 12,00
(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, salmon tartare#)

Prawns and avocado 13,00
(Raw baby spinach, avocado*, cherry tomato, shrimp tails*, marinated zucchini, black pepper)

Greek 12.00
(Radicchio, cherry tomatoes, corn, carrots, cucumbers, Taggiasca olives, feta cheese, rocket

Couscous with vegetables and tuna 13,00
(couscous, turmeric, carrots, chickpeas, eggplant, peas, tuna in oil, vegetable broth, extra virgin olive oil

THE SECOND COURSES

CMilanese veal ostletta with fresh chips 19,00
(Breadcrumbs, veal #, eggs, flour, extra virgin olive oil)

Beef strips with rocket and parmesan cheese (160 gr) 16,00
(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)

Pork chop cooked at low temperature with baked potatoes 16,00
(Pork, rosemary, lemon, salt, pepper, celery, flour, wine, extra virgin olive oil)

Angus tartare with avocado cream and truffle pesto 15,00
(Angus nut, lemon juice, salt, pepper, extra virgin olive oil, eggs, avocado and truffle)

Grilled salmon in sesame crust and zucchini carpaccio 15,00
(Salmon#, zucchini, citrus mayonnaise, extra virgin olive oil, black pepper)

Sea bream fillet with artichokes and saffron 15,00
(Grilled sea bream# fillet, artichokes, flour, saffron, potatoes, white wine and extra virgin olive oil)

Fish & chips 13,00
(Cod fillets*, batter - water, flour, cornstarch, breadcrumbs, chopped chips, salt, pepper)

Chicken & chips 13,00
(chicken# fillets, batter - water, flour, cornstarch, breadcrumbs, chopped chips, salt, pepper)

Beef fajitas (160 gr) 17,00
(Angus nut, onion, bell pepper, extra virgin olive oil, fresh tomato, guacamole*, beans, tortillas, nachos)

Beef goulash with mashed potatoes € 16,00
(Angus nut, onion, tomato, wine, vegetable broth, sweet paprika, flour and extra virgin olive oil,)

Beef pizzaiola with potato and cheese pie 16,00
(Angus nut, onion, extra virgin olive oil, tomato sauce, oregano, capers, white wine)

I CONTORNI

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)

Pumpkin and pecorino flan#. 5,00
(pumpkin, parmesan cheese, pecorino cheese, egg yolk, cream, salt, pepper, extra virgin olive oil, milk)

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

Pea flan # 5,00
(Peas, 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

Grandma's cake € 6.00
Mimosa € 6.00
Pistachio cheesecake € 6,00
Salted caramel cheesecake € 6,00
Tart with cream and fruit € 6.00
Tart with lemon cream and meringue 6,00
Sacher € 6,00
Tiramisu € 6,00
Cinnamon and orange tiramisu € 6,00
Apple Pie € 6,00
Apple Pie with ice cream € 7.00
Millefeuille 6,00
Dessert of the day starting from 6,00

MENU COMBO € 15,00

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