



## Bistro

### Starters

Bruschetta with tomato and oregano	euro 8
Caprese, burrata from Puglia, tomato, oregano	euro 9
Croutons served with smoked salmon and cream cheese	euro 12
Croutons served with Cantabrian anchovies and Beppino Occelli butter	euro 13
Prawn gratin, cleaned and peeled on a bed of rocket with Bernese sauce	euro 12
Carpaccio of bresaola tip d'anca, rocket and flakes of Grana Padano DOP	euro 11
Cecina de leon, duck speck and crunchy artisan pickled vegetables	euro 13
Raw 24 months with Valdobbiadene prosecco with baked culatello and Barolo cheese from beppino occelli	euro 14
Baked potatoes	euro 5

### Cutting Boards

x1 / x2

<b>Iberian</b> (Cecina de leon, shoulder heart 36 months Lonzardo Angelico salumificio, served on bruschetta with acacia honey)	euro 14 / euro 20
<b>Classico</b> (Coppa Piacentina, Bresaola Brianza tip d'anca, Parma ham 24 months, Parma salami Angelico families)	euro 12 / euro 18
<b>Fine cheeses</b> (Aged and blue cheeses, accompanied by fruit and honey compotes)	euro 12 / euro 18
<b>Aristocratic</b> (Salmon beef, goose salami, Piacenza baked culatello, lonzardo, Apulian burrata and zucchini grilling )	euro 14 / euro 20
<b>Unusual</b> (Smoked duck speck, goose salami, salmon beef, herb flake, drunk cheese, dried tomatoes and artichokes in oil)	euro 14 / euro 20
<b>Country</b> (Raw shoulder heart 36 months, Culatello baked in Piacenza, Lonzardo, Piacenza PDO salami, Giardiniera crunchy artisanal, goat's milk oil and pepper)	euro 13 / euro 19
<b>Special</b> (Raw Parma ham 24 months, Angelico family Parma salami, Lonzardo Angelico salumificio, Bresaola Brianza tip d'anca, Roquefort cheese, Beppino Occelli chestnut, pecorino with truffle D.O.P, accompanied by compotes of pears and mustard, Tropea onion jam and honey)	euro 16 / euro 24

### Salads

<b>Chicken salad</b> (Grilled chicken, lettuce, salad, cherry tomatoes, parmesan flakes, artichokes in oil)	euro 10
<b>Tuna salad</b> (Tuna, orange, Tropea red onions, soncino, mixed salad)	euro 10
<b>Salmon Salad</b> (Smoked salmon, steamed potatoes, salad, dill and sweet mustard sauce)	euro 10
<b>Country Salad</b> (Roquefort, pears, honey and walnuts, mixed salad)	euro 11
<b>Parma Salad</b> (Raw ham with valdobbiadene, Apulian burrata, mixed salad, cherry tomatoes)	euro 10
<b>Greek Salad</b> (Feta cheese, grilled courgettes, red Tropea onion, salad)	euro 11
<b>Raw &amp; Melon</b> (Parma ham and melon)	euro 11



## Menu

### Pasta

Spaghettoni with fresh datterino cherry tomato sauce and fresh basil .....	euro 10
Linguine with octopus ( <i>Sautéed broccoli and fresh cherry tomatoes, Taggiasca olives and Sud-dried tomatoes</i> ) .....	euro 13
Linguine with Genoese pesto and fresh cherry tomatoes .....	euro 11
Sorrento style dumplings .....	euro 11
Linguine with white sauce of salmon trout, saffron and caviar .....	euro 13
Linguine with clams and bottarga .....	euro 13
Carbonara (spaghetti with egg, bacon, black pepper and cheese) .....	euro 11
Lasagne with meat Sauce .....	euro 11
Tagliatelle with meat sauce.....	euro 11
Tagliatelle with mixed porcini mushrooms .....	euro 11

### Rice

Rice with seafood .....	euro 13
Rice with saffron .....	euro 12
Rice with mushroom .....	euro 13
Rice with cheese and pepper .....	euro 11

### Fish & Tartare

Mussel soup in tomato sauce .....	euro 9 <i>(served with croutons)</i>
Graten di gamberoni, capasanta e calamari adagiati su un letto di rucola .....	euro 18
Prawn gratin, cleaned and peeled in a bed of rocket with Bernese sauce .....	euro 11
Octopus and potatoes ( <i>bed of marinated cabbage with crabmeat and seared steamed potato medallions</i> ) .....	euro 15
White albacore tuna tartare, capers and Taggiasca olives accompanied by grilled vegetables .....	euro 15
Royal salmon tartare, julienne courgettes accompanied by grilled vegetables .....	euro 15
Trio tartare ( <i>Tuna, salmon and mediterranean shrimp</i> ) .....	euro 20
Steamed sea bream garnished with baked potatoes .....	euro 18

### Meat

Piedmontese fassona tartare with black scorzone truffle .....	euro 17
Battuta of Piedmontese fassona .....	euro 16
Ossobuco in gremolada sauce with Milanese risotto.....	euro 21
Milanese cutlet with baked potatoes, rocket, cherry tomatoes and parmesan flakes .....	euro 21
Lamb shank 500gr cooked at low temperature with baked potatoes .....	euro 20

## Dessert

Sorbet .....	euro 5
Cheesecake .....	euro 6
At Cafe Tiramisu .....	euro 6
Cake with chocolate cream and pears.....	euro 6
Salame al cioccolato (Delicious slices of chocolate) .....	euro 5
Cantucci (biscuits) with vin santo .....	euro 7

## Drinks

Still or sparkling water .....	euro 3
Drinks ( <i>Coca Cola, Coca Cola Zero, Fanta, Sprite, Tonica, Tonica Lemon, Lemon Soda</i> ) .....	euro 4
Fruit juice .....	euro 4
Espresso .....	euro 2
American coffee .....	euro 3
Correct coffee .....	euro 3

✖ Cover charge 1 euro