

HAND KITCHEN "STARTING"

TARALLO NAPOLETANO^{1,8} (unit) € 1,80
almonds and pepper
or broccoli and chili pepper

TOASTED AND SALTED HAZELNUTS⁸ € 5
Greta's hazelnuts

LIVER PATÉ^{* 1,3,7} (unit) € 3,50
homemade toasted brioche bread
and saffron red onion threads

LAMPARA ANCHOVIES^{1,4} (unit) € 4,50
Toasted Bread Davide Longoni
and Piccadilly tomato

NAPOLITAN CASATIELLO^{* 1,3,7} € 8

VEGETABLES - Maida Farm

AUBERGINES FILLETS € 5-10

DRIED TOMATOES € 5-10

NAPOLITAN PUMPKIN € 5-10

NAPOLITAN BROCCOLI € 5-10



- vini
- allergeni
- menù in inglese

Cover charge € 1

THE DELICATESSEN

THE ALPINE CHEESES⁷ € 13-26
French raw milk alpine cheeses
served with jams

THE PANCETTA € 6-12
smoked cooked by Marco D'Oggiono
and the black pig of the Alps of MA!

THE BRISAOLE € 11-22
of Valchiavenna by MA!
Punta d'anca- spinacino- tail

I SALAMI € 7-14
black pork from the Alps from MA!,
Strolghino from Podere Cadassa
and coriander and chilli pepper from Scherszerino

CAPOCOLLO € 7-14
marinated in Moscato rosa di Terracina
from the Scherzerino sausage factory

RAW € 8-16
24 months from the Scherzerino sausage factory

THE CLASSIC MORTADELLA € 6-12
slow food presidium of the Bonfatti
cured meat factory

CIAUSCOLO¹ € 6-12
Vitali sausage factory

BASKET HOMEMADE BREAD¹ € 3
Davide Longoni

Plose Water € 3,5
Passalacqua roasting moka coffee € 2,5

Babà-Mi Niconoce* OUR SAVORY BABÀ

The goal is to make you travel through
taste with selected high-quality
ingredients

Our babà has the same dough
as the sweet one, with the difference that
once cooked it is slightly soaked
with a piccadilly tomato extract
and stuffed... for a unique
and unmistakable taste

RAW^{1,3,7} € 12
24-month raw ham, fiordilatte from
Agerola and confit cherry tomato reduction

MORTADELLA^{1,3,7} € 12
Mortadella from the slow food
presidium, smoked provola di Agerola,
dried tomatoes and basil

SAUSAGE^{1,3,7} € 12
Sausage chilli pepper,
field broccoli and buffalo mozzarella

BACON^{1,3,7} € 12
Smoked cooked bacon, artichokes
and buffalo mozzarella

THE VEGETARIAN^{1,3,7} € 12
Seasonal vegetables, buffalo mozzarella
and basil

CAPOCOLLO^{1,3,7} € 12
Capocollo marinated in pink moscato, eggplant
and buffalo mozzarella from Campania

* Product subjected to rapid temperature blast chilling itself

Peppers Chips from Basilicata

6 / 12 €

Eggplant parmigina with fiordilatte from Agerola
and tomato

15.00€

Half paccheri from Gragnano with chilly sausage
and piquillo pepper ¹¹⁴⁷

22.00€

Crispy tempura prawns with avocado sauce ¹

15.00€

Sweet of the day ^{13.6.5}

10.00€

Sorbets and ice cream artigianal "Gelateria
Paganelli"

7.00€

SOSTANZE ALLERGENICHE

che possono essere presenti nei nostri prodotti
(secondo reg. 1169/2011 ue)

- 1 Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut
- 2 Crostacei e prodotti a base di crostacei
- 3 Uova e prodotti a base di uova
- 4 Pesce e prodotti a base di pesce
- 5 Arachidi e prodotti a base di arachidi
- 6 Soia e prodotti a base di soia
- 7 Latte e prodotti a base di latte
- 8 Frutta a guscio: mandorle, nocciole , noci, anacardi (anacardium occidentale), noci di pecan (carya illinoensis), noci del brasile (bertholletia excelsa), pistacchi, noci macadamia (macadamia ternifolia)
- 9 Sedano e prodotti a base di sedano
- 10 Senape e prodotti a base di senape
- 11 Semi di sesamo e prodotti a base di semi di sesamo
- 12 Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di so 2
- 13 Lupini e prodotti a base di lupini
- 14 Molluschi e prodotti a base di molluschi