

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

Fried mozzarella ^{1,3,7} 10.00 €

Eggplant parmigina with fiordilatte from Agerola
and tomato
15.00€ ⁷

Ravioli in capon broth
19.00€ ^{1,3,9}

Roasted Cotechino with cauliflower puree, Tuscan
black cabbage and crumbled tarallo ⁷
19.00€

Sweet of the day
10.00€ ^{1,3,7,8}

Sorbets and ice cream artigianal "Gelateria
Paganelli"
7.00€

****** The in-house productions are artisanal in nature, so it is not possible to
guarantee the complete absence of allergen traces in the finished products, even
when they are not included in the recipe.

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