

APPETIZERS

**Piacenza Cold Cut Platter
(For Two)**
with Pickled Garden Vegetables
(allergens 9/12/3)
€ 24,00

Carpaccio of Piacenza Culaccia
with sweet Pecorino cheese and grilled
artichoke
(allergen 7)
€ 18,00

Asparagus Bismarck
(allergens 3/7)
€ 14,00

Foie Gras
with Fig Jam and Brioche Bread
(allergens 1/3/7)
€ 20,00

Dry-Marinated Salmon
with Dill Sour Cream
(allergens 4/7)
€ 18,00

Eggplant caponata
with Pantelleria capers and olives
(allergens 1/9)
€ 16,00

**Classic Mondeghili
(Milanese Meatballs)**
with Savory Cream Sauce
(allergens 1/3/7/9)
€ 14,00

Savory Cheesecake
with herb cream and beef tartare
(allergens 1/7)
€ 18,00

Raw Sausage
with Oil, Salt, and Bruschetta Bread
(allergen 1)
€ 14,00

Avocado and heart of palm tower
with Dijon mustard pearls and lime
(allergen 10)
€ 14,00

Veal Bone Baguette
with Bone Marrow and Rosemary
Bread Sails
(allergen 1)
€ 16,00

Zucchini flower tempura stuffed
with mozzarella and anchovy fillets
(allergens 1/4/7)
€ 14,00

FIRST COURSES

Pappardelle
with venison ragù
(allergens 1/3/9/12)
€ 18,00

Fresh Paccheri
with Neapolitan-style meatball
sauce
(allergens 1/3/7/9)
€ 16,00

Bucatini with Cacio e Pepe
(Pecorino Cheese and pepper) and
Lime Shrimp Tartare
(allergens 1/3/4/7)
€ 20,00

Bucatini cacio e pepe
(Pecorino Cheese and pepper)
(allergen 7)
€ 14,00

Gratinated onion soup
with crispy crumble and baby squid
(allergens 1/4/7)
€ 16,00

**Caramelle Piacentine
(fresh Pasta)**
with Alpine Sage Butter and
Parmesan Shavings
(allergens 1/3/7)
€ 16,00

Asparagus tips risotto creamed
with Gorgonzola
(allergens 1/7/9)
€ 18,00

Tomato sauce
with Pinoli bobbiessi (fresh Pasta)
(allergens 1/3/7/9)
€ 18,00

MAIN COURSE

Escargot a la Bourguignonne
(allergen 7)
6 pcs € 14,00 / 12 pcs € 22,00

Chateaubriand
(allergen 7)
€ 35,00

**Breaded and Pan Fried Veal
Cutlet on the Bone**
(allergens 1/3/7)
€ 26,00

Grilled Beef Filet Mignon
€ 30,00

Rosemary Beef Skirt Steak
€ 26,00

Seasoned Beef Tartare
(allergens 4/5/10)
€ 26,00

Grilled Pork Chop
(allergen 10)
€ 24,00

Devil's Style Spring Chicken
€ 22,00

**(Tasting for 2)
WAGYU Filet (Approx. 300g)**
with fines herbs and grilled garden
vegetables
€ 75,00

Suckling pig
cooked in a wood-fired oven with
potatoes
€ 26,00

T-bone Steak
€ 8,00 per hg

Beef Ribeye
€ 32,00

**Rabbit with "Leffe" beer
and Taggiasca Olives**
(allergens 1/3/9/12)
€ 24,00

**(For two)
Irish Angus Tomahawk - Approx.
1Kg)**
€ 80,00

Eggplant meatballs
on a San Marzano reduction
(allergens 1/3/7)
€ 18,00

SIDES

Roasted Potatoes
€ 8,00

Potato Chips with Sea Salt Flakes
€ 8,00

Mashed Potatoes
(allergen 7)
€ 8,00

Vegetable of the Day
€ 8,00

Mixed Grilled Vegetables
€ 10,00

(For two) Cheese platter
Italian and/or French cheeses
(allergen 7)
from € 18,00

FLATBREADS

**Bresaola, Cherry Tomatoes
and arugula**
(allergen 1)
€ 16,00

**Buffalo Stracciatella, with
Anchovy Fillets, Parsley, and
Lemon Oil**
(allergens 1/7/4)
€ 14,00

**Chickpea Hummus, Grilled
Vegetables, Sun-dried Tomatoes
and Taggiasca Olives**
(allergens 1/11)
€ 12,00

DESSERTS

Classic Tiramisu
(allergens 1/3/7)
€ 8,00

Mango Bavarian cream with chocolate sauce
(allergens 1/7/8)
€ 8,00

Catalan cream
(allergens 3/7)
€ 8,00

Apple pie with gelato
(allergens 1/3/7/8)
€ 8,00

Cover
€ 5,00

Cereals containing gluten and their products; 2) Crustaceans and products made from crustaceans; 3) Eggs and products made from eggs; 4) Fish and products made from fish; 5)Peanuts and products made from peanuts; 6) Soybeans and products made from soy; 7) Milk and products made from milk (including lactose); 8) Nuts and their products; 9) Celery and products made from celery; 10) Mustard and products made from mustard; 11) Sesame seeds and products made from sesame seeds; 12) Sulfites in concentrations greater than 10 mg/kg; 13) Lupin and products made from lupin; 14) Molluscs and products made from molluscs.