

APPETIZERS

Selection of Piacenza delicacies
with sweet-and-sour baby onions and
Lombard peppers (for two)
(allergens 9/12)
€ 24,00

Beef carpaccio with tuna sauce
Raw beef carpaccio with tuna and caper
sauce
(allergens 3/4)
€ 16,00

Assortment of French cheeses
(allergens 7)
€ 18,00

**Warm capon salad with
sweet-and-sour vegetables**
Boned capon served warm with
marinated vegetables
(allergens 9/12)
€ 15,00

Chicken liver pâté with Courvoisier
served with brioche bread and fig jam
(allergens 1/7)
€ 18,00

Coccio di puntarelle
with anchovies and buffalo stracciatella
cheese
(allergens 4/7/10)
€ 15,00

Caponata of eggplant
(allergens 9/12)
€ 14,00

Mondeghini della tradizione
with savory custard cream
(allergens 1/3/7/9)
€ 14,00

Bruschette with Bra sausage
Toasted bread with seasoned raw
sausage, olive oil and mustard
(allergens 1/10)
€ 12,00

Artichoke and Grana Padano salad
Raw artichokes with lemon oil and
Grana cheese
(allergens 7)
€ 15,00

Bone marrow baguette
Roasted bone marrow served with
toasted bread
(allergens 1/2)
€ 14,00

**Sautéed prawn tails with porcini
mushrooms**
served on a bed of arugula
(allergens 2/7/9)
€ 20,00

**Grilled toast with Isigny A.O.P.
butter**
and Balestrieri Girolamo anchovy
fillets
(allergens 2/7/9)
€ 13,00

FOCACCIA/FLATBREADS

Bresaola, Cherry Tomatoes & Arugula
(allergens 1)
€ 16,00

Stracciatella di Bufala cheese, Anchovy
Fillets & Basil Oil
(allergens 1/7/4)
€ 14,00

Chickpea Hummus, Grilled Vegetables,
Sundried Tomatoes & Taggiasca Olives
(allergens 1/11)
€ 12,00

FIRST COURSES

**Caramelle Piacentine with butter
and sage**
(allergens 1/3/7/9)
€ 18,00

Troccoli cacio e pepe
Classic or with shrimp tartare and
lime
(allergens 1/3/4/7)
€ 15,00 / € 20,00

**Polenta gnocchi with wild boar
ragù**
(allergens 1/3/7/9)
€ 18,00

**Homemade tagliatelle with
artichokes, speck and saffron**
(allergens 1/3/9)
€ 20,00

Risotto with chèvre and pears
Goat cheese and pear risotto
(allergens 7/9)
€ 20,00

**Mezze maniche with porcini
mushrooms and sausage**
(allergens 1/3/7)
€ 20,00

**Tagliolini with garlic, oil, chili and
sautéed scapetti fish**
(allergens 1/3/12)
€ 20,00

MAIN COURSES

Entrecôte Café de Paris
Grilled beef with Café de Paris sauce
and French fries
(allergens 7/10/12)
€ 26,00

Escargots à la Bourguignonne
(allergens 7)
6 pcs € 18,00 / 12 pcs € 26,00

**Grilled or “Diavola-style” spring
chicken with French fries**
€ 22,00

**Classic Chateaubriand with Béarnaise
sauce**
(allergens 7)
€ 35,00

Grilled Picanha steak
(allergens 1/7)
€ 24,00

**Duck breast cooked two ways with
orange glaze**
(allergens 1/7)
€ 26,00

Horse meat ragù with polenta crostini
(allergens 7/9/12)
€ 20,00

Cotoletta alla milanese
(allergens 1/3/7)
€ 26,00

Grilled beef fillet (200 g)
€ 32,00

**Slow-cooked Asado marinated with
Armagnac served with zucchini “alla
scapece”**

(allergens 1)
€ 26,00

Grilled beef diaphragm
€ 22,00

Beef tartare French style
(allergens 4/5/10)
€ 26,00

**Eggplant patties with San Marzano
tomato reduction**
(allergens 1/3/7)
€ 18,00

SIDE DISHES

Rustic Roasted Potatoes
€ 8,00

French fries
€ 8,00

Creamy Mashed Potatoes
(allergens 7)
€ 8,00

Mediterranean Escarole
With anchovies and olives
(allergens 4)
€ 8,00

Grilled Garden Vegetables
€ 10,00

Seasoned Tomato Salad
€ 8,00

ALLERGENS

1)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.