



STARTERS

<i>Platter of mixed sausages with polenta</i>	<i>Euro 11,00</i>
<i>San Daniele raw ham with warm bread</i>	<i>Euro 10,00</i>
<i>Sudtirolo speck with potatoes cake and Aosta fontina cheese</i>	<i>Euro 10,00</i>
<i>Citrus marinated salmon with chive sauce</i>	<i>Euro 9,00</i>
<i>Warm sea salad</i>	<i>Euro 10,00</i>
<i>Tomato soup with small buffalo mozzarella</i>	<i>Euro 8,00</i>
<i>Vegetables Suffle: eggplant and cherry tomatoes, asparagus and Parmesan cheese.</i>	<i>Euro 8,00</i>

FIRST COURSE

<i>Rice with mountain cheese</i>	<i>Euro 9,00</i>
<i>Rice with tails of prawns and zucchini</i>	<i>Euro 10,00</i>
<i>Pumpkin gnocchi with Mediterranean scallop sauce (fish)</i>	<i>Euro 12,00</i>
<i>Potatoes gnocchi with zola cheese and pears</i>	<i>Euro 12,00</i>
<i>Gragnano trenette (pasta) with white veal sauce</i>	<i>Euro 9,00</i>
<i>Gragnano spaghetti (pasta) with sardines fish</i>	<i>Euro 10,00</i>
<i>Amatriciana Gragnano penne (pasta) with tomatoe sauce and pancetta (the real recipe)</i>	<i>Euro 10,00</i>
<i>Tipical dish Casoncelli Bergamasca (home-made pasta with butter, bacon and sage)</i>	<i>Euro 10,00</i>
<i>Cheese ravioli (pasta) with saffron sauce</i>	<i>Euro 10,00</i>

Food highlighted in red colour cannot be gluten free.

On request you can have the following gluten-free pasta dishes:

Fresh potato gnocchi ...

Spaghetti...

Pennette...

Tagliatelle...

Rice...

Some food needs to be deep frozen but it is always top quality



MAIN COURSES MEAT

<i>Veal with potatoes cooked in a pan</i>	<i>Euro</i>	<i>10,00</i>
<i>Fillet of beef with Tropea onion in red wine</i>	<i>Euro</i>	<i>18,00</i>
<i>Grilled Sirloin steak</i>	<i>Euro</i>	<i>20,00</i>
<i>Magret duck breast with rosemary</i>	<i>Euro</i>	<i>9,00</i>
<i>Oil beef with grilled polenta</i>	<i>Euro</i>	<i>10,00</i>

MAIN COURSES FISH

<i>Mixed fried squid and prawns</i>	<i>Euro</i>	<i>13,00</i>
<i>Mediterranean monkfish with leek and potatoes</i>	<i>Euro</i>	<i>16,00</i>
<i>Fillet of branzino fish in aromatic salt crust</i>	<i>Euro</i>	<i>14,00</i>

CHEESE

<i>Grilled Pecorino cheese with pears jam</i>	<i>Euro</i>	<i>8,00</i>
<i>Cheese selection made with seasonal products, and jams home made</i>	<i>Euro</i>	<i>15,00</i>

Some food needs to be deep frozen but it is always top quality



PIZZE

MARINARA

Tomato, oregano, garlic, olive oil.

Euro 4,50

MARGHERITA

Tomato and mozzarella cheese.

Euro 5,50

PROSCIUTTO

Tomato, mozzarella cheese and ham.

Euro 6,00

PROSCIUTTO E FUNGHI

Tomato, mozzarella cheese, ham and champignon mushrooms.

Euro 7,00

FARCITA

Tomato, mozzarella cheese, ham, mushrooms, artichokes, black olives, oregano

Euro 7,50

CAPRICCIOSA

Tomato, mozzarella cheese, ham, mushrooms, artichokes, peppers, black olives, oregano

Euro 7,50

FORMAGGI

Tomato, mozzarella cheese and mix of cheeses.

Euro 7,00

FAGOTTO

Tomato, ham.

You can not have this gluten-free pizza

Euro 5,00

FAGOTTO FARCITO

Mozzarella cheese, ham, mushrooms, artichokes, oregano and bacon.

You can not have this gluten-free pizza

Euro 7,50

FOCACCIA

White Pizza with olive oil, salt, rosmari and grana padano cheese.

Euro 4,50

DELLA CASA CLASSICA

Tomato, mozzarella cheese, sausage, mushrooms.

Euro 8,50

DELLA CASA FUME'

Tomato, mozzarella cheese, salmon, garden rocket

Euro 8,50

TONNO E CIPOLLA

Tomato, mozzarella cheese, tuna fish and onion..

Euro 7,00

PANINARA

Tomato, mozzarella cheese, french fries

Euro 6,50

AMERICANA

Tomato, mozzarella cheese, french fries, wurstel.

Euro 7,00

VERDURE

Tomato, mozzarella cheese and mix of vegetables

Euro 7,00

BERGAMASCA

Tomato, mozzarella cheese, sausage, polenta.

Euro 7,00

GHIOTTONA

Tomato, mozzarella cheese, salami, taleggio cheese and porcini mushrooms.

Euro 8,50

MONTANARA

Tomato, mozzarella cheese, porcini mushrooms, artichokes, sausage.

Euro 8,00

Service €1,50 per person

Cooking gluten free



ZUCCHINE E TALEGGIO

Tomato, mozzarella cheese, grilled vegetables and taleggio cheese

Euro 7,00

FRUTTI DI MARE

Tomato, mozzarella cheese, mix of seafood and cherry tomatoes

Euro 8,50

SALMONE GAMBERETTI

Tomato, mozzarella cheese, tail of shrimp and salmon

Euro 8,50

MARE E MONTI

Tomato, mozzarella cheese, seafood and porcini mushrooms

Euro 8,50

TYPICAL PIZZE

VALDOSTANA

Tomato, mozzarella cheese, Branzi cheese and truffle oil.

Euro 8,00

PIEMONTESE

Tomato, mozzarella cheese, porcini mushrooms and Grana Padano cheese.

Euro 8,00

LOMBARDA

Tomato, mozzarella cheese, sausage, taleggio cheese.

Euro 7,50

TRENTINA

Mozzarella cheese, smoked scamorza cheese, speck

Euro 7,50

FRIULANA

Tomato, mozzarella cheese, asparagus e Grana Padano Cheese.

Euro 6,50

EMILIANA

Tomato, mozzarella cheese, Parma ham and Grana Padano Cheese.

Euro 7,50

VALTELLINESE

Tomato, mozzarella cheese, bresaola, Grana Padano cheese and garden rocket.

Euro 7,00

TOSCANA

Tomato, mozzarella cheese, champignon mushrooms, bacon

Euro 7,00

ROMANA

Tomato, mozzarella cheese, capers, anchovies, black olives, oregano

Euro 7,00

CAMPANA

Tomato, buffalo mozzarella cheese and cherry tomatoes

Euro 7,50

PUGLIESE

Tomato, mozzarella cheese and onion

Euro 6,50

CALABRESE

Tomato, mozzarella cheese, spicy sausage, black olives and pepper

Euro 7,00

SICILIANA

Tomato, capers, anchovies, black olives, pepper and oregano

Euro 6,50

SARDA

Tomato, artichokes, pecorino cheese

Euro 6,50

Service €1,50 per person



DESSERT HOME MADE

<i>Chocolate with coconut mousse</i>	<i>Euro 6,00</i>
<i>Chocolate mousse with brittle and caramel</i>	<i>Euro 5,00</i>
<i>Chocolate Salami</i>	<i>Euro 5,00</i>
<i>Soft chocolate cake with Englis cream</i>	<i>Euro 6,00</i>
<i>Pancake with Nutella</i>	<i>Euro 4,00</i>
<i>Pear and walnut tart</i>	<i>Euro 6,00</i>
<i>Lemon sorbet</i>	<i>Euro 4,00</i>
<i>Ice cream flavurs: chocolate, cream, lemon, strawberry, nut.</i>	<i>Euro 4,00</i>
<i>Nougat parfait with caramel souce</i>	<i>Euro 4,00</i>
<i>Our tiramisù</i>	<i>Euro 6,00</i>
<i>Crem bruleè with bourbon vanilla</i>	<i>Euro 5,00</i>
<i>Chocolate truffle ice cream with plain ice cream</i>	<i>Euro 5,00</i>

"The Cru" Chocolates Tasting offered by Amedei Company...

Combined with a glass of ... get advice... Euro 12,00

Some food needs to be deep frozen but it is always top quality