

## APPETIZERS

TRADITION OF CURED MEATS AND CHEESE WITH FRIED GNOCCO And Chef's Jam	€ 18
PARMA RESERVE RAW HAM 24 MONTHS WITH FRIED GNOCCO	€ 18
CAPRESE 3 T Marinated Tomato Cream, Caramelized Ox Heart Tomato, Confit Yellow Tomato, Buffalo Mozzarella from Campania, Oregano and Basil Oil	€ 16
OCTOPUS AND WATERMELON IN CACCIUCCO Seared Octopus, Cacciucco Watermelon, Oregano and Cucumber Yogurt	€ 18
ORIENTAL BEEF TARTARE Beef Tartare with Mango and Shallot Chutney, Sesame and Teriyaki Sauce	€ 19

## THE FIRST

THE CHEF'S RISOTTO The Risotto that changes with the Mood of the Chefs every week	€ 19
LEMON RICE Vialone Nano Rice Creamed with Lemongrass, Raw Scampi Lemon Acid Cream and Lemon Leaf Powder	€ 20
A NERANO IN ORENO Home Made Potato Gnocchi with Basil Flavored Butter Provolone del Monaco DOP and Fried Zucchini	€ 20
DOES IT SEEM EASY TO YOU? Spaghettono Armando with San Marzano Tomato Fresh Datterino Tomato Semi-Candied Tomato and Basil Oil	€ 18

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### THE LIST OF ALLERGENS PRESENT IN THE DISHES AND IN THE PREPARATIONS IS AVAILABLE ON REQUEST

In compliance with European regulation 1169/2011, we report the entry into force of the law that obliges the reporting of the presence of allergens in our preparations.

Depending on the different dishes we offer you can find: garlic, bay leaf, cereals, crustaceans, eggs, fish, peanuts, soy, dairy products, nuts, celery, mustard, sesame seeds, sulfur dioxide and sulfites, lupins or broad beans, clams .

Please report any allergies to us and we will show you the allergen book.

Thanks

\* some products can be frozen at origin or frozen on site

**by rapid blast chilling as described in the hygienic self-control procedures pursuant to re.ce n. 852/04**

## THE GRILL

FIORENTINA LIMOUSINE (1,4/5 kg) Award-winning GAMBA Salumificio since 1880	€ 9,5 hg
FIORENTINA BLACK ANGUS AMERICA (1,4/5kg)	€ 8,5 hg
COWBOY STEAK (800/900 Gr. c.ca)	€ 8,5 hg
DIAFRAMMA LIMOUSINE (250 Gr.) Award-winning GAMBA Salumificio since 1880	€ 24
FILLET OF IRISH ANGUS (250 Gr.)	€ 29
BAVETTA DI BLACK ANGUS U.S.A. (250 Gr.)	€ 29
CHATEAUBRIAND (500gr.) "Name that French cuisine gives to a particular cut of adult bovine meat very valuable, obtained from the heart of the fillet"	€ 54

Meats are served with our Side Dishes

## THE SECOND COURSES

IT WANTED TO BE A CAESAR SALAD CBT Chicken Medallion with Bacon, Lettuce Cream, Caesar Sauce Parmesan Ice Cream and Bread Crumble	€ 23
CARBONARO SQUID Squid Stuffed with Potatoes with Warm Carbonara Foam And Squid Ink Powder	€ 22
COD IN GAZPACHO Seared Cod on Red Pepper Gazpacho, Sautéed Chicory And Amarene Fabbri	€ 23
CHICKPEAS AVOCADO AND ALMONDS Chickpea Hummus, Grilled Avocado, Almond Milk And Sandblasted and Spiced Almonds	€ 19

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## DESSERTS

TIRAMISU' DEL TEMPO DI VINO	€ 9
FRUIT SALAD IN OSMOSIS Blueberry and Cardamom Ice Cream and Balsamic Vinegar Spheres	€ 10
THE CREMINO Coconut Semifreddo Glazed with Dark Chocolate And Home Made Peanut Butter Muesli	€ 9
SEMIFREDDO White Chocolate and Roses, Chili and Rosemary Crumble Lemon and Mint Gel	€ 9
OUR CAKE OF THE DAY	€ 8

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