

## APPETIZERS

CULATELLO DOP WITH FRIED GNOCCO	€ 20
PARMA RESERVE RAW HAM 30 MONTHS WITH FRIED GNOCCO	€ 18
TRADITION OF CURED MEATS AND CHEESE WITH FRIED GNOCCO And Chef's Jam	€ 22
ANCHIOVIES BREAD AND BUTTER	€ 19
Anchovies From The Cantabrian Sea, Our Crunchy Bread And Flavored Butter	
BEEF TARTARE	€ 19
With Smoked Provola Fondue, Wasabi and Crispy Polenta Chips	

## THE FIRST

THE CHEF'S RISOTTO	€ 19
The Risotto that changes with the Mood of the Chef	
RISOTTO WITH OSSOBUCO	€ 32
And Gremolada Ice Cream	
WHAT A "GNOCCO" THIS PIZZOCCHERO IS!	€ 19
Buckwheat Gnocchi, Cabbage, Potatoes, Flavored Butter, Casera Cheese and Argentinean Shrimp Cubes	
TAGLIATELLE WITH WHITE HARE RAGOUT	€ 17
Taggiasca Olives, Lemon and Blueberry Powder	
ONION SOUP WITH MONTORO ONIONS	€ 16
Groviera Cheese and Bread	

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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 (1,4/5 kg)	€ 8,5 hg
DIAFRAMMA BLACK ANGUS USA (250 Gr.)	€ 34
BEEF FILLET ARGENTINA (250 Gr.)	€ 32
BAVETTA BLACK ANGUS (250 Gr.)	€ 30
CHATEAUBRIAND (500 Gr.)	€ 64
"Name that French cuisine gives to a particular cut of adult bovine meat very valuable, obtained from the heart of the fillet"	

Meats are served with our Side Dishes

## THE SECOND COURSES

MILANESE CUTLET With Mashed Potatoes	€ 34
BRAISED BEEF CHEEK With Hasselback Potatoes and Cream of Celeriac and Horseradish	€ 24
SEA BASS WITH CARROT AND GINGER CREAM Crispy Broccoli and Caramelized Popcorn	€ 26

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## DESSERTS

TIRAMISU' DEL TEMPO DI VINO	€ 9
CIOCCO, HOT CHOCOLATE CAKE With Avocado Ice Cream	€ 10
CHESTNUT SEMIFREDDO Porcini Mushroom Crumble with Pear and Rosemary Gel	€ 10
OUR CAKE OF THE DAY	€ 9

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