

Secondi piatti – *Main Dishes*

* Squacquerone e fichi caramellati.....€ 9.00
Soft fresh cheese served with caramelized figs

* Misto di carne ai ferri.....€ 16.00
A mix of grilled bacon, chicken chest, sausage and pork chop

* Salsiccia O Pancetta.....€ 10.00
Grilled sausage OR bacon

* Castrato.....€ 15.00
Two grilled cutlets of sheep, thigh and shoulder

* Coniglio alla Teresa con patate
rosse.....€ 16.00
Oven baked rabbit in humid with potatoes and tomatoes

* Fiorentina.....x hg € 5.00
Grilled T-Bone steak

* Tagliata di manzo.....€ 15.00
Beef sirloin

* Senza glutine – Gluten free

Contorni - *Sides*

* Erbette di campo.....€ 5.00
Pan sauteed fresh herbs with virgin olive oil

* Patate al forno.....€ 5.00
Roasted potatoes

* Verdure alla griglia.....€ 6.00
Grilled vegetables

* Insalata di Radicchio O verde.....€ 5.00
Chicory OR lettuce salad

* Insalata mista.....€ 6.00
Mix salad

* Patate fritte.....€ 5.00
French fries

* Pinzimonio.....€ 9.00
A bucket of fresh vegetables to dip in olive oil

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Antipasti - Starters

* Affettati misti.....€ 10.00
A mix of sliced raw ham, home-made salami and bacon

* Solo prosciutto.....€ 10.00
A board of sliced raw ham

* Formaggi misti.....€ 10.00
Cheese board

* Solo pecorino.....€ 6.00
A board of pecorino cheese

Saraghina marinata.....€ 6.00
Sardines marinated with white wine, vinegar and virgin olive oil

* Radicchio con bruciatini.....€ 6.00
Green and red chicory salad dressed with diced pork belly pan fried in white vinegar

* Frittatina di zucchine O cipollotti....€ 6.00
Zucchini OR spring onions omllette

* Senza glutine – Gluten free

Primi piatti - Pasta

Tagliatelle al ragù.....€ 8.00
Fresh tagliatelle pasta with a meat Bolognese sauce

Gnocchi (ragù O burro e salvia).....€ 8.00
Potatoes dumplings (meat sauce OR butter and sage)

Lasagne al forno.....€ 9.00
House-made lasagna layered with bechamel and ragù sauce, oven baked with parmigiano cheese

Cappelletti al ragù O burro e salvia.....€ 9.00
House-made pasta filled with cottage and parmigiano cheese, dressed with ragù sauce OR butter and sage

Stricchetti ragù e piselli.....€ 8.00
Hand-made fresh pasta in a meat and peas sauce

Tortelloni al ragù O burro e salvia.....€ 9.00
House-made pasta filled with herbs and cottage cheese in a ragù sauce OR butter and sage

Cappelletti O Passatelli in brodo.....€ 10.00
Cappelletti OR Passatelli in broth

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Dolci - *Desserts*

Zuppa inglese.....€ 5.00

A dessert made by layers of ladyfingers bisquits dipped in Alchermes, custard and chocolate cream

Tortelli alla mostarda di frutta.....€ 5.00

Tart base bisquits filled with a mix of fruits jam

Cantucci.....€ 5.00

Crunchy almond bisquits

Crostata della nonna Mariona.....€ 5.00

Tart dressed with mixed fruit jam

Torta al cioccolato.....€ 5.00

Chocolate cake

* Gelato (Crema, cioccolato, limone)..€ 5.00

House-made icecream (Vanilla, chocolate, lemon)

Dolce del giorno.....€ 5.00

Dessert of the day (ask to the waiter)

* Senza glutine – Gluten free

Speciali – *Specials*

* Zuppa di faro e lenticchie.....€ 8.00

Spelt and lentils soup

* Polenta al ragù.....€ 8.00

Polenta with meat sauce

Pasta e fagioli.....€ 8.00

A soup of pasta and brown beans

Polpettine di lesso con piselli.....€ 8.00

Meatballs in a tomato sauce with peas

Fegato con la rete ai ferri.....€ 12.00

Grilled liver

Coperto – *Service* € 2.00

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