

## 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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## 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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## 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 lessò 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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