

Starters

BEEF TARTARE FROM BAT  
with anchovies, pickled pearl
onions and capers
16

BEEF TARTARE
with artichokes and
crispy grana wafer
16

POACHED EGG 
with sautéed spinach
and parmesan sauce
15

PRAWNS PANZANELLA
with cherry tomatoes,
celery and crispy bread
20

Charcuterie

SELECTIONS OF COLD CUTS
from the Lanzani selection
18

PARMA HAM WITH GIARDINIERA
Parma ham S. Ilario aged 40 months
18

CULATELLO DI ZIBELLO
Antica Corte Pallavicina
22

BRESAOLA DELLA VAL CHIAVENNA
officina gastronomia Ma!
18

BIDINELLI MORTADELLA
12

BRANCHI 221 COOKED HAM
Hand-tied
14

SALAMI BOARD
2 salami from our selection
14

JOSELITO PATANEGRA GRAN RISERVA
con pan y tomate
30

JOSELITO PALETA
con pan y tomate
18

Formaggi

SELECTION OF SOFT,
AGED AND BLUE CHEESES
with 4 varieties
11

SELECTION OF SOFT,
AGED AND BLUE CHEESES
with 7 varieties
15

WINE SELECTION



Intolerances:



→ **Gluten Free**



→ **Lactose Free**

Acqua 0.75 litri | 3

Giamaica roastery coffee | 2

Cover Charge | 3

First Courses

SPAGHETTI WITH CLAMS 
from Pastificio Gentile IGP
18

MEZZI PACCHERI
all'amatriciana
16

SPAGHETTI WITH FRESH TOMATO
goat's cheese and lemon,
from Pastificio Gentile IGP
16

RED WINE RISOTTO
with radicchio and goat cheese
18

Main Courses

BEEF CHEEK 
with potato cream
24

VEAL TONNATO PARCELS
with capers and roast jus
18

LIMOUSINE RIBEYE AND T-BONE
from the meat counter with roast potatoes
5/hg

PULLED PORK 
with purple cabbage julienne
20

SEARED SQUID 
with vegetable caponata,
parsley oil and teriyaki sauce
22

FISH STEW
with sourdough bread croutons
28

Side Dishes

PURPLE CABBAGE SALAD WITH WALNUTS,
PARMESAN AND RASPBERRY
6

ROAST POTATOES
5

GRILLED VEGETABLES
5

MASHED POTATOES
5

SAUTÉED VEGETABLES
6

LANZANI GIARDINIERA
6