

Board

CLASSICO

- Mortadella of black pork, Raw Ham from Parma, Pesto made with lard garlic and rosmmary, Squacquerone cheese, served with typical home made bread 16 €

PORCELLACCE

- Coppa from Piacenza, Culatta, Salame nostrano, Pesto made with lard garlic and rosmmary, Squacquerone cheese, served with typical home made bread 18 €

LATTERIA

- Selection of cheeses, mostarda from Cremona, honey, served with typical home made bread 20 €

Starters

- Little fried meatballs served with balsamic vinegar mayonnese 12 €
- Prosciutto di Parma and Melon 10 €
- Gnocco fritto (typical fried bread) stuffed with meat ragù and besciamella 8 €

Salads

- Mixed salads with Bresaola from Valtellina, parmesan scales, tomatoes and nuts 12 €
- Lettuce with tuna, eggs, olives taggiasche, tomatoes and corn 10 €
- Caprese Salad 8 €

Crescentine (1 little Sandwich)

- Crescentina with mortadella 5 €
- Crescentina with Raw ham, Squacquerone cheese and rocket 6 €
- Crescentina with culatta, stracciatella e tomatoe 8 €
- Crescentina with coppa and fontina cheese 6 €
- Crescentina with Pesto made with lard garlic and rosmmary and Parmigiano Reggiano 24 mesi 5 €
- Crescentina with speck and taleggio cheese 6 €
- Crescentina with meat ragù 4 €
- Crescentina with robiola cheese, eggplants and nuts 5 €
- Crescentina with zucchini and Squacquerone cheese 5 €
- Crescentina with pesto, tomatoe and stracciatella cheese 6 €

Primi

- Tagliatelle with Bolognese meat ragù sauce nonna Orianna style and drops of Parmigiano Reggiano 15 €
- Tagliatelle with Bolognese meat ragù sauce nonna Orianna style and drops of Parmigiano Reggiano - Grandma size 20 €
- Lasagne al ragù nonna Orianna style 16 €
- Spaghetti alla chitarra with basil pesto, stracciatella cheese and toasted pistachio grains 19 €
- Hand made ravioli stuffed with ricotta and spinach with tomatoes, parmesan and basil 18 €
- Risotto with beets sauce, squacquerone cheese and balsamic reduction 18 €
- Rigatoni with saffron cream and sausage 16 €

Secondi

- Beef Fillet with pink pepper and rosemary oil served with baked zucchini 30 €
- Veal Cotoletta alla Milanese with baked potatoes 25 €
- Meatballs in Grandma tomatoes sauce with toasted bread 20 €
- Vitello Tonnato (veal with tuna mayonnaise sauce), rocket salad 18 €
- Eggplants millefeuille with smoked provola cheese, potatoes and parsley sauce 16 €
- Panzanella (bread soaked in vinegar) with tomatoes, red onion, cucumber and feta 14 €

Side Dishes

- Baked potatoes 5 €
- Baked eggplants 5 €
- Baked zucchini 5 €
- French fries 5 €

Home made dessert

5 €; 6 €;
7 €

SERVICE 3 €