

Our Appetizers

Mixed appetizer “Piola” (for 2 people min.) € 24,00

- Suggested wine: Az. Agr. Cà del Gè “Pinot nero Brut Millesimato”

Mixed selection of salumi €15,00

served with pickled homemade vegetables

- Suggested wine: Sparkling red wine Oltrepo Pavese “Bonarda” Podere Brignolino

“Sciatt” Typical fried cheese balls from Valtellina € 13,00

- Suggested wine: Red wine from Valtellina “Sassella Superiore” Az. Agr. Nino Negri

Italian-style marinated cutlet € 13,00

- Suggested wine: White wine from milanese hills “Bianco Milano” Az. Agr. Panizzari

Typical Milanese meatballs “Mondeghili” €13,00

- Suggested wine: Red wine from milanese hills “Rosso Milano” Az. Agr. Panizzari

“Nervetti”(sliced veal head) € 13,00

with red onions and pickled vegetables

- Suggested wine: white wine from Piedmont “Arneis” Soc. Agr. Voerzio Martini

Mix of fresh and aged cheeses € 15,00

served with fresh fruit and pear Mostarda

- Suggested wine: Red wine from Sudtirolo “Pinot nero Blauburgunder” Tenuta J. Hofstatter

Assorted bruschetta topped with homemade pâtés €10,00

- Suggested wine: White wine from Oltrepo Pavese “Riesling vivace” Az. Agr. Brignolino

Sliced veal tongue served with our green sauce € 13,00

- Suggested wine: Typical red wine from Piedmont “Grignolino d’Asti” Az. Agr. Braida

Grilled goat cheese with pear Mostarda and radicchio € 13,00

- Suggested wine: White wine from Sudtirolo “Muller Thurgau” Tenuta J. Hofstatter

First courses

*Fresh pasta “pappardelle” with Porcini mushrooms** € 15,00

- Suggested wine: Red wine from Alto Adige “Pinot Nero” Az. Agr. Terlano

*Cheese ravioli with butter and sage, served in
a Parmesan crisp* € 15,00

- Suggested wine: White wine from Oltrepo Pavese “Riesling” Az. Agr. Brignolino

*Fresh pasta “Strozzapreti” with saffron sauce,
asparagus* tips and crisp speck* € 14,00

- Suggested wine: White wine with intense aroma “Lugana” Az. Agr. Cà dei Frati

“Riso al Salto” typical crunchy saffron risotto €16,00

- Suggested wine: White wine from Friuli “Sharis” Az. Agr. Livio Felluga

Typical milanese saffron risotto (min 2 people) € 15,00

- Suggested wine: Red milanese wine “Rosso Milano” Az. Agr. Panizzari (each)

*Risotto of the day, prepared with
seasonal ingredients* (min 2 people) € 15,00
(each)

Risotto with asparagus and fresh cheese
from Valsassina* (min 2 people) € 15,00
(each)

- Suggested wine: White wine with strong structure “Soave” Az. Agr. Zenato

*Risotto with Prosecco, zucchini blossoms
and lemon zests* (min 2 people) € 14,00
(each)

- Suggested wine: “Prosecco” extra dry tenuta Sant’Anna

Main courses

Typical milanese crunchy rice served with veal meatballs “Mondeghili” and a side of pickled vegetables € 26,00
- Suggested wine: Red wine from Piedmont “Barbera d’Alba” Az. Agr. Renato Ratti

Typical milanese crunchy rice served with roast beef, arugula, cherry tomatoes and Parmesan € 25,00
- Suggested wine: Red wine from Tuscany “Ciliegiolo” Az. Agr. la Cuccia

Veal ossobuco served with milanese saffron risotto € 29,00
- Suggested wine: Red wine from Piemonte “Nebbiolo” Az. Agr. Renato Ratti

Milanese saffron risotto with pork cutlet on the side € 27,00
- Suggested wine: Red milanese wine “Rosso Milano” Az. Agr. Panizzari

Milanese saffron risotto with perch fillets, finished with white wine and pink peppercorns € 27,00
- Suggested wine: White wine with good structure “Lugana” Az. Agr. Cà dei Frati

*Milanese saffron risotto with roast veal and porcini mushrooms** € 27,00
- Suggested wine: Intense aromas white wine “Arneis” Az. Agr. Voerzio Martini

Selection of cold meats: veal with tuna sauce, roast beef, marinated cutlets and pickled vegetables € 26,00
- Suggested wine: Red wine from Piemonte “Nebbiolo” Az. Agr. Renato Ratti

Second Courses

*Perch fillets with white wine and pink peppercorns,
served with a side of your choice* € 23,00

- Suggested wine: White wine with good structure "Lugana" Az. Agr. Cà dei Frati

Sirloin steak, sliced and served with asparagus
and grilled vegetables* € 26,00

-Suggested wine: Red wine with good structure "Nobile di Montepulciano" Antinori

Roast veal with porcini mushrooms,
served with parsley potatoes and green beans* € 24,00

- Suggested wine: White wine from Piedmont "Arneis" Soc. Agr. Voerzio Martini

*"Cotoletta alla milanese" veal cutlet with a side
of sautéed potatoes or rocket and cherry tomatoes.* € 28,00

- Suggested wine: Red milanese wine "Rosso Milano" Az. Agr. Panizzari

*Beef fillet tartare with anchovy, served with
toasted bread and grilled vegetables* € 25,00

- Suggested wine: Red wine with medium structure "Valpolicella" Az. Agr. Zenato

*Beef fillet finished with a cognac sauce,
served with potatoes* € 25,00

- Suggested wine: Red wine with good structure "Merlot Sibenbau" Az. Agr. Terlano

*Roast beef with cherry tomatoes, arugula
and Parmesan* € 20,00

- Suggested wine: Red wine from Tuscany "Ciliegiolo" Az. Agr. la Cuccia

*Vitello tonnato with house-made tuna sauce
and pickled vegetables* € 20,00

- Suggested wine: Rosé wine from Garda lake "Chiaretto" Az. Agr. Cà dei Frati

Our Side Dishes

Fried potatoes € 5,00

Steamed potatoes and green beans with parsley € 7,00

Cherry tomatoes and red onions salad € 6,00

Grilled vegetables € 6,00

Eggplants, bell peppers, zucchini and radicchio Trevisano

Sweet and sour pickled vegetables € 7,00

Carrots, red onion, cauliflower, bell peppers and pickles

Mixed salad € 5,00

Lettuce, Soncino, tomatoes, rocket and carrots

Beverages

<i>“Chiarella” still or sparkling water 75 cl</i>	<i>€ 3,00</i>
<i>Coke 0,33 cl</i>	<i>€ 4,00</i>
<i>Menabrea Beer 0,33 blonde/ amber</i>	<i>€ 5,00</i>
<i>Wine Glass</i>	<i>€ 5,00 - € 8,00</i>
<i>Wine “San Colombano” red/white ¼ liter</i>	<i>€ 5,00</i>
<i>Wine “San Colombano” red/white ½ liter</i>	<i>€ 10,00</i>

Caffetteria

<i>Espresso</i>	<i>€ 2,00</i>
<i>Decaf Coffee</i>	<i>€ 2,00</i>
<i>Barley Coffee</i>	<i>€ 2,00</i>
<i>Tea</i>	<i>€ 4,00</i>

Amaro

<i>Amaro</i>	<i>€ 4,00 - € 8,00</i>
<i>Spritz (Aperol or Campari)</i>	<i>€ 7,00</i>
<i>Service</i>	<i>€ 3,00</i> <i>(per person)</i>