MENÙ À LA CARTE

Crafted by an Italian chef who selects only organic ingredients from Italy

"Crunchy" Salad Bowl Radicchio, curly endive, arugula, baby spinach, carrot, grilled chicken breast, walnuts, whole wheat croutons	€ 12.00
"Color" Salad Bowl Arugula, baby spinach, curly endive, radicchio, walnuts, kiwi and peach or seasonal fruit	€ 10.00
Lombardy Platter of cold cuts Bresaola, cured raw ham, aged pork loin, seasonal fruit, house-made savory panettone with olives and walnuts	€ 20.00
House-made Focaccia with Cheeses (according to availability from our local producer)	€ 17.00
Organic Pizza-Focaccia Margherita: tomato, mozzarella, basil Valtellina: mozzarella, bresaola, arugula, and hay-aged pecorino shavings	€ 5.00 € 7.00
ORGANIC FIRST COURSES	
Maccheroni Carbonara "Senatore Cappelli" pasta by Girolomoni, eggs, guanciale (pork cheek), pecorino cheese	€ 14.00
Spaghetti with Datterino Tomatoes and Buffalo Mozzarella Bronze-drawn spaghetti in a tomato sauce with yellow and red datterino tomatoes and buffalo mozzarella	€ 14.00
Mediterranean Risotto With a light garlic tomato sauce, basil-flavored parmesan, and lemon zest	€ 14.00
Asparagus Risotto V With asparagus and zucchini cream, asparagus tips, and hay-aged pecorino shavings	€ 14.00
"Milanese" Risotto Toasted rice deglazed with organic prosecco, creamed with parmesan and organic saffron pistils	€ 14.00
ORGANIC MAIN COURSES	
Braised beef With natural mashed potatoes (extra virgin olive oil) and thyme-glazed baby carrots and Demi-Glace Sauce	€ 24.00
Traditional Milanese Cutlet Veal loin with bone, breaded and cooked in clarified butter or air-fried, on a bed of rocket with vegan mayonnaise	€ 26.00
Marinated Sliced Beef served with three-herb roasted potatoes	€ 22.00
ORGANIC DESSERT	
Classic Tiramisù 💯 🔽	€ 7.00
Saffron Panna Cotta 💯 🔽	€ 7.00
Orange Crème Brûlée 🥟 🗠	€ 7.00
Organic 🕏 Vegan 🔽 Vegetarian	···

ALLERGENES

"Crunchy" Salad Bowl Radicchio, curly endive, arugula, baby spinach, carrot, grilled chicken breast, walnuts, whole wheat croutons	€ 12.00
"Color" Salad Bowl State Arugula, baby spinach, curly endive, radicchio, walnuts, kiwi and peach or seasonal fruit	€ 10.00
Lombardy Platter of cold cuts Bresaola, cured raw ham, aged pork loin, seasonal fruit, house-made savory panettone with olives and walnuts	€ 20.00
House-made Focaccia with Cheeses (according to availability from our local producer)	€ 17.00
Organic Pizza-Focaccia Margherita: tomato, mozzarella, basil Valtellina: mozzarella, bresaola, arugula, and hay-aged pecorino shavings ORGANIC FIRST COURSES	€ 5.00 € 7.00
Maccheroni Carbonara (Senatore Cappelli" pasta by Girolomoni, eggs, guanciale (pork cheek), pecorino cheese	€ 14.00
Spaghetti with Datterino Tomatoes and Buffalo Mozzarella Bronze-drawn spaghetti in a tomato sauce with yellow and red datterino tomatoes and buffalo mozzarella	€ 14.00
Mediterranean Risotto T ** With a light garlic tomato sauce, basil-flavored parmesan, and lemon zest	€ 14.00
Asparagus Risotto T With asparagus and zucchini cream, asparagus tips, and hay-aged pecorino shavings	€ 14.00
"Milanese" Risotto Toasted rice deglazed with organic prosecco, creamed with parmesan and organic saffron pistils	€ 14.00
ORGANIC MAIN COURSES	•
Braised beef With natural mashed potatoes (extra virgin olive oil) and thyme-glazed baby carrots and Demi-Glace Sauce	€ 24.00
Traditional Milanese Cutlet Veal loin with bone, breaded and cooked in clarified butter or air-fried, on a bed of rocket with vegan mayonnaise	€ 26.00
Marinated Sliced Beef served with three-herb roasted potatoes	€ 22.00
ORGANIC DESSERT	•
Classic Tiramisù 💇 🗓	€ 7.00
Saffron Panna Cotta	€ 7.00
Orange Crème Brûlée	€ 7.00
	•

ALLERGENES LIST

- Gluten (wheat, barley, rye, oats, spelt, kamut)
- Crustaceans (shrimp, prawns, crabs, lobsters)
- Eggs (whole eggs, egg whites, egg yolks)
- Fish (including derivatives, such as fish sauces)
- Peanuts (peanuts and peanut-based products)
- β Soy (soy and derivatives like tofu, soy sauce)
- Milk (milk and dairy products, including lactose, butter, cheese)
- Nuts (almonds, hazelnuts, walnuts, pistachios, etc.)
- Celery (including celery salt, soups, seasonings)
- Mustard (seeds, sauces, spices)
- Sesame seeds (whole or ground, including sesame oil)
- Sulfur dioxide and sulfites (>10 mg/kg or 10 mg/l)
- Lupins (flour, pasta, baked goods)
- Molluscs (mussels, clams, oysters, squid, etc.)



MENÙ À LA CARTE GLUTEN-FREE



Crafted by an Italian chef who selects only organic ingredients from Italy

"Crunchy" Salad Bowl Radicchio, curly endive, arugula, baby spinach, carrot, grilled chicken breast,	€ 12.00
walnuts, whole wheat croutons	
"Color" Salad Bowl	€ 10.00
Arugula, baby spinach, curly endive, radicchio, walnuts, kiwi and peach or seasonal fruit	€ 10.00
Lombardy Platter of cold cuts	€ 20.00
Bresaola, cured raw ham, cooked ham, seasonal fruit	C 20.00
Cheese platter 💯 🔽	€ 17.00
(according to availability from our local producer)	
ORGANIC FIRST COURSES	
Maccheroni Carbonara	€ 14.00
"Senatore Cappelli" pasta by Girolomoni, eggs, guanciale (pork cheek), pecorino cheese	
Spaghetti with Datterino Tomatoes and Buffalo Mozzarella	€ 14.00
Bronze-drawn spaghetti in a tomato sauce with yellow and red datterino tomatoes	
and buffalo mozzarella	
Mediterranean Risotto With a light garlic tomato sauce, basil-flavored parmesan, and lemon zest	€ 14.00
Asparagus Risotto	€ 14.00
With asparagus and zucchini cream, asparagus tips, and hay-aged pecorino shavings	€ 14.00
"Milanese" Risotto ✓	€ 14.00
Toasted rice deglazed with organic prosecco, creamed with parmesan and organic saffron pistils	
ORGANIC MAIN COURSES	
Braised beef	€ 24.00
With natural mashed potatoes (extra virgin olive oil) and thyme-glazed baby carrots	€ 24.00
and Demi-Glace Sauce	
Traditional Milanese Cutlet	€ 26.00
Veal loin with bone, breaded and cooked in clarified butter or air-fried, on a bed of rocket with vegan mayonnaise	
	€ 22 NN
	€ 22.00
	€ 22.00
Marinated Sliced Beef served with three-herb roasted potatoes	€ 22.00 € 7.00
Marinated Sliced Beef served with three-herb roasted potatoes ORGANIC DESSERT	
Marinated Sliced Beef served with three-herb roasted potatoes ORGANIC DESSERT Classic Tiramisù	€7.00
Marinated Sliced Beef served with three-herb roasted potatoes ORGANIC DESSERT Classic Tiramisù Saffron Panna Cotta	€ 7.00 € 7.00
Marinated Sliced Beef served with three-herb roasted potatoes ORGANIC DESSERT Classic Tiramisù Saffron Panna Cotta	€ 7.00 € 7.00



ALLERGENES



ONGANIC AFFLIIZLIG	
"Crunchy" Salad Bowl Padicable gurly andive grupula haby animagh correct grilled chicken breast wellaute	€ 12.00
Radicchio, curly endive, arugula, baby spinach, carrot, grilled chicken breast, walnuts	
"Color" Salad Bowl	€ 10.00
Arugula, baby spinach, curly endive, radicchio, walnuts, kiwi and peach or seasonal fruit	
Lombardy Platter of cold cuts	€ 20.00
Bresaola, cured raw ham, cooked ham, seasonal fruit	
Cheese platter $$	€ 17.00
(according to availability from our local producer)	•
ORGANIC FIRST COURSES	
Maccheroni Carbonara	€ 14.00
Brown rice and corn spaghetti, eggs, guanciale (pork cheek), pecorino cheese	
Spaghetti with Datterino Tomatoes and Buffalo Mozzarella 🗓	€ 14.00
Brown rice and corn spaghetti in a tomato sauce with yellow and red datterino tomatoes	
and buffalo mozzarella	
Mediterranean Risotto	€ 14.00
With a light garlic tomato sauce, basil-flavored parmesan, and lemon zest	
Asparagus Risotto 🗍 🏋	€ 14.00
With asparagus and zucchini cream, asparagus tips, and hay-aged pecorino shavings	
"Milanese" Risotto 🗍 🏋	€ 14.00
Toasted rice deglazed with organic prosecco, creamed with parmesan and organic saffron pistils	
ORGANIC MAIN COURSES	•
Braised beef 🤻	€ 24.00
With natural mashed potatoes (extra virgin olive oil) and thyme-glazed baby carrots and Demi-Glace Sauce	
Y	
Traditional Milanese Cutlet	€ 26.00
Veal loin with bone, breaded and cooked in clarified butter or air-fried, on a bed of rocket with vegan mayonnaise	
Marinated Sliced Beef served with three-herb roasted potatoes	€ 22.00
ORGANIC DESSERT	0
Classic Tiramisù 🌘 🗓	€ 7.00
Saffron Panna Cotta	
	€ 7.00
Orange Crème Brûlée 🍑 🗓	€ 7.00
	•



ALLERGENES LIST



- C
 - Crustaceans (shrimp, prawns, crabs, lobsters)
- - Eggs (whole eggs, egg whites, egg yolks)
- \$
 - Fish (including derivatives, such as fish sauces)
- Peanuts (peanuts and peanut-based products)
- B
- Soy (soy and derivatives like tofu, soy sauce)
- Milk (milk and dairy products, including lactose, butter, cheese)
- 9
- Nuts (almonds, hazelnuts, walnuts, pistachios, etc.)
- Celery (including celery salt, soups, seasonings)
- Mustard (seeds, sauces, spices)
- 8
- Sesame seeds (whole or ground, including sesame oil)
- SO2
- Sulfur dioxide and sulfites (>10 mg/kg or 10 mg/l)
- Lupins (flour, pasta, baked goods)
- Molluscs (mussels, clams, oysters, squid, etc.)