



















MENÙ À LA CARTE

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




ORGANIC APPETIZERS

- "Crunchy" Salad Bowl**  € 12.00
Radicchio, curly endive, arugula, baby spinach, carrot, grilled chicken breast, walnuts, whole wheat croutons
- "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, aged pork loin, seasonal fruit, house-made savory panettone with olives and walnuts
- House-made Focaccia with Cheeses**   € 17.00
(according to availability from our local producer)
- Organic Pizza-Focaccia**
- Margherita:** tomato, mozzarella, basil   € 5.00
- Valtellina:** mozzarella, bresaola, arugula, and hay-aged pecorino shavings  € 7.00

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**   € 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
- 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

- Classic Tiramisù**   € 7.00
- Saffron Panna Cotta**   € 7.00
- Orange Crème Brûlée**   € 7.00








ALLERGENES




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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)



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

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- Cheese platter**   € 17.00
(according to availability from our local producer)

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Organic



Vegan







Vegetarian












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