

## • APPETIZERS •

**Selection of Piacenza Delicacies**  
Artisanal cured meats served with a  
crispy vegetable giardiniera (for two  
people)  
*(allergens 9/12)*  
€ 24,00

**French Cheeses Board**  
Selection of fine French cheeses for a  
refined tasting experience (for two  
people)  
*(allergens 7)*  
€ 18,00

**Signature Foie Gras**  
Duck liver confit with fig jam and  
soft brioche  
*(allergens 1/3/7)*  
€ 20,00

**Sicilian Caponata**  
Mediterranean eggplant with Pantelleria  
capers in a sweet and sour sauce  
*(allergens 1/9)*  
€ 14,00

**Tartare Trilogy**  
Served with quail egg, mustard, and pâté  
*(allergens 3/4/10)*  
€ 20,00

**Piedmontese Style Veal  
with Tuna Sauce**  
Tender veal slices with creamy  
tuna sauce  
*(allergens 3/4)*  
€ 16,00

**Rustic Bruschetta with Forest  
Flavors**  
Aromatic sausage with creamy  
stracchino cheese  
and seasonal mushrooms  
*(allergens 1/7)*  
€ 15,00

**Grilled Octopus Tentacle**  
Served with velvety potato purée  
and leeks  
*(allergens 4/7)*  
€ 22,00

**Veal Bone Baguette**  
Stuffed with flavorful bone marrow  
and crispy rosemary bread crisps  
*(allergens 1)*  
€ 16,00

**Traditional Mondegili**  
Served with savory custard  
*(allergens 1/3/7/9)*  
€ 14,00

## • FOCACCIAS/FLATBREADS •

Bresaola, cherry tomatoes, and arugula  
*(allergen 1)*  
€ 16,00

Buffalo stracciatella, anchovy fillets,  
and basil oil  
*(allergens 1/7/4)*  
€ 14,00

Chickpea hummus, grilled vegetables,  
sun-dried tomatoes, and taggiasca olives  
*(allergens 1/11)*  
€ 12,00

## • FIRST COURSES •

**Piacenza “Caramelle” Pasta with  
Mountain Flavors**  
Stuffed pasta with butter and sage  
from alpine pastures, topped with  
Parmigiano Reggiano flakes  
*(allergens 1)*  
€ 16,00

**Mediterranean Paccheri**  
With octopus amatriciana and  
a spicy touch of 'Nduja  
*(allergens 1/4/9)*  
€ 20,00

**Our Cacio e Pepe Troccoli**  
Classic version, or seafood with  
shrimp tartare and lemon zest  
*(allergens 1/3/4/7)*  
€ 14,00/20,00

**Rustic Tagliatelle**  
With crispy sausage and wild  
mushrooms  
€ 18,00

**Milanese Risotto**  
With bone marrow and saffron  
*(allergens 7/9)*  
€ 20,00

**Traditional Mezze Maniche**  
Velvety chickpea cream with  
crispy guancia  
*(allergens 1/9)*  
€ 16,00

**Polenta Gnocchi “Cacciatora”  
Style**  
With slow-cooked wild boar ragù  
*(allergens 1/3/8/9/12)*  
€ 20,00

## • MAIN COURSES •

**Escargot à la Bourguignonne**  
Snails in garlic and parsley butter  
*(allergens 7)*  
6 pcs € 14,00 / 12 pcs € 22,00

**Classic Chateaubriand**  
Premium beef cut (approx. 250g) grilled  
to perfection  
*(allergens 7)*  
€ 35,00

**Traditional Milanese Cutlet**  
Crispy and golden  
*(allergens 1/3/7)*  
€ 26,00

**Grilled Beef Filet Mignon**  
Tender cut (approx. 200g) cooked to  
perfection  
€ 30,00

**Beef Tagliata**  
Flavored with fresh rosemary  
€ 26,00

**Seasoned Beef Tartare**  
Exquisitely seasoned to enhance the  
raw beef flavor  
*(allergens 4/5/10)*  
€ 26,00

**Deviled Chicken**  
Grilled spicy chicken served with a  
side of potatoes  
€ 22,00

**Braised Beef Cheek**  
Slow-cooked and served with creamy  
polenta  
*(allergens 1/3/8/9/12)*  
€ 24,00

**Suckling Pig with Fine Herbs**  
Served with grilled garden vegetables  
€ 26,00

**Wagyu Filet Tasting (for two people)**  
Premium cut (approx. 300g) with grilled  
garden vegetables  
€ 75,00

**Crispy Eggplant Meatballs**  
Served on a reduction of San Marzano  
tomatoes  
*(allergens 1/3/7)*  
€ 18,00

**Grilled Skirt Steak**  
Flavorful cut, grilled to perfection  
*(allergens 1/3/7)*  
€ 22,00

## • SIDE DISHES •

**Rustic Roasted Potatoes**  
€ 8,00

**Handmade Potato Chips**  
€ 8,00

**Velvety Mashed Potatoes**  
*(allergens 7)*  
€ 8,00

**Mediterranean Escarole**  
with Anchovies and Olives  
*(allergens 4)*  
€ 8,00

**Grilled Garden Vegetables**  
€ 10,00

## ALLERGENES

1) Cereals containing gluten and derived products; 2) Crustaceans and crustacean-based products; 3) Eggs and egg-based products; 4) Fish and fish-based products; 5) Peanuts and peanut-based products; 6) Soy and soy-based products; 7) Milk and dairy products; 8) Nuts and their products; 9) Celery and celery-based products; 10) Mustard and mustard-based products; 11) Sesame seeds and sesame-based products; 12) Sulphites in concentrations above 10 mg/kg; 13) Lupins and lupin-based products; 14) Molluscs and mollusc-based products.