Carta Menù

per PEPENERO

For English Menù
Scan Me

Appetizers

House tasting:
with Cantabrian anchovies, Pantelleria capers, Taggiasca olives,
a trilogy of selected semi-aged goat's cheeses, Pecorino Sardo,
Taleggio delle Alpi, and Spek Alto Adige Senfter PGI.
Light portion €7.00
Full portion €14.00

Warm bruschetta
on house bread with tomato and oregano €7.00

Warm bruschetta with 'nduja
on house bread with spicy 'nduja €7.50

Warm bruschetta with buffalo mozzarella and anchovies
on house bread with buffalo mozzarella and Cantabrian anchovies €8.00

Parma ham and burrata d'Andria €13.00

Grilled vegetables
with zucchini, eggplant, peppers, and squash €11.00

Smoked Norwegian salmon €13.00

Octopus salad with potatoes €12.00

All dishes are served with warm panfocaccia made with sourdough, baked in a wood-fired oven.
Organic Kamut panfocaccia for just €1.00 more

Charcuterie and Cheese Platters

Selection of cheeses
served with chestnut honey and organic fig jam,
accompanied by our warm bread €13.00

Selection of cheeses
served with diavola sauce and pitted Taggiasca olives,
accompanied by our warm bread €13.00

Selection of charcuterie and cheeses
served with chestnut honey and organic fig jam,
accompanied by our warm bread €13.00

Prosciutto di Parma,
Sorrento walnuts, a blend of three cheeses
served with chestnut honey and organic fig jam,
accompanied by our warm bread €13.00

Alpine Platter,
bresaola from Valchiavenna, Latteria delle Alpi goat cheese, and porcini mushrooms €13.00

... Build your own platter... you choose the composition! €13.00

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Milanese specialties

Ossobuco with Milanese Risotto
with veal in CBT (450g) and creamed saffron risotto €26.00

Gourmet Milanese Risotto creamed with saffron €16.00

Two-Tomato Risotto: 3-grain rice, red and yellow Piennolo cherry tomato sauce, burrata and basil stracciatella at the end €15.00

Pumpkin Risotto: 3-grain rice, Mantua pumpkin, Gorgonzola cheese fondue and Parmesan cheese €15.00

Grilled meat

Our meats are carefully selected by our Chef and come only from certified, pasture-raised farms fed 100% natural foods. They are displayed in our refrigerated storage rooms, visible to our customers, where they mature for over 40 days to give them a unique tenderness and flavor.

Grilled Florentine Steak * (approximately 1.2 kg) of Bavarian Heifer - Germany €6.00/h

Grilled Rib Eye Steak * (approximately 600 g) of Bavarian Heifer - Germany €5.00/h

Grilled Fillet Steak * (approximately 250 g) of Certified Tuscan Chianina - Italy €26.00

Grilled Sliced Fillet of Certified Tuscan Chianina €26.00

Grilled Sliced Fillet of Certified Tuscan Chianina
with sautéed porcini mushrooms €27.00

American Black Angus Entree served with a trio of sauces €28.00

Grilled Boneless Free-Range Chicken Legs and Drumsticks
with aromatic herbs and wasabi avocado mousse €19.00

Grilled Chicken Breast with aromatic herbs and vinaigrette with spiced orange €19.00

Grilled New Zealand lamb rack €27.00

EASY HAMBURGER with 200g of meat €17.00

DOUBLE HAMBURGER with 400g of meat €22.00

served on a plate or in our classic hot roll (also available in kamut)

* CLASSIC: High-quality Chianina burger with a side of baked potatoes, salad, tomatoes, Tropea red onions, sautéed porcini mushrooms, Parmigiano Reggiano cheese (1) (7)

* BACON: High-quality Chianina burger with a side of baked potatoes, turnip tops, slightly spicy broccoli rabe, slices of scamorza cheese, bacon. Bacon (1) (7)

*** The chef recommends a trio of sauces: spicy 'nduja cream, aioli and chimichurri €3.50**

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Meat Tartare

Piedmontese Fassona PGI Beef Tartare
with Pantelleria capers, Cantabrian anchovies, mustard, Tropea red onion, organic extra virgin olive oil and salt, served with our warm panfocaccia €18.00

Piedmontese Fassona PGI Beef Tartare with Truffles
with Alba white truffle oil, Taggiasca olives, Cantabrian anchovies and salt, garnished with Andria burrata cream, served with our warm panfocaccia €19.00

Grilled Fish

Grilled wild salmon fillet on a bed of pumpkin cream €23.00

Black Pepper Octopus
on diced tomatoes, Taggiasca olives, Pantelleria capers and baked potatoes €26.00

Gallega Octopus
Grilled octopus on a bed of mashed potatoes Galician recipe €26.00

Fish Tartare

Salmon Tartare
with avocado, goji berries, and almond petals €18.00

Side Dishes

Grilled Pumpkin	€6.00
Selection of grilled vegetables: zucchini, eggplant, squash, and peppers	€6.00
Green Salad	€6.00
Roasted Potatoes with Aromatic Herbs	€6.00
Mashed Potatoes with Blueberries (7)	€6.00
Mashed Potatoes with Alba White Truffle Oil	€7.00
Cream of Pumpkin Soup	€6.00
Chicory Salad with Anchovies (4)	€6.00
Slightly Spicy Turnip Tops	€6.00
Grilled Asparagus	€6.50

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Piadinas and Wrap Rolls

Parma: Parma Ham DOP, tomatoes, brie, arugula (1) (7) €10.00

Lombardy: Bresaola, fior di latte mozzarella, tomatoes, arugula (1) (7) €10.00

Trentino: Speck, brie, lettuce, zucchini (1) (7) €10.00

Cooked Ham and Burrata: High-quality natural cooked ham, gluten-free and lactose-free, burrata, tomatoes, lettuce (1) (3) (7) €10.00

Cooked Ham and Stracciatella: High-quality natural cooked ham, gluten-free and lactose-free, burrata stracciatella, tomatoes, lettuce (1) (3) (7) €10.00

Modena: High-quality natural cooked ham, gluten-free and lactose-free, brie, grilled aubergines, lettuce (1) (7) (4) €10.00

Contadina: Mozzarella, tomatoes, grilled vegetables (1) (7) €10.00

Tuna and Eggplant: Grilled eggplant, tuna, mozzarella, salad €10.00

Salmon Piada: Smoked salmon, mozzarella, salad, salsa rosa €10.00

Chicken Piada: Grilled chicken breast, salad, grilled eggplant, shaved parmesan, salsa rosa €10.00

Chicken Wrap Roll: Grilled chicken breast, salad, mozzarella, grilled zucchini, mustard €10.00

Salmon Wrap Roll: Salmon tartare, salad, salsa rosa, avocado €10.00

Greek Wrap Roll: Salad, salmon tartare, Greek feta, goji berries, Greek sauce €10.00

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Salads and Bowls

Chicken Salad Bowl: with fresh spinach leaves, lettuce, arugula, fresh cucumbers, black Venere rice, black beans, aioli cream, chicken breast €12.00

Salmon Salad Bowl: with fresh spinach leaves, lettuce, arugula, fresh cucumbers, almond petals, black Venere rice, avocado, salmon tartare €12.00

Octopus Salad Bowl: Greek recipe with fresh spinach leaves, lettuce, arugula, celery, black Venere rice, Greek feta, Greek dressing, pitted black olives, grilled octopus €12.00

Apulia Salad Bowl: with fresh spinach leaves, turnip greens, black Venere rice, burrata stracciatella, pitted black olives, Fassona beef tartare €12.00

Valtellina: lettuce, arugula, datterini tomatoes, bresaola, porcini mushrooms, pitted Taggiasca olives*** (5) (7) (8) €12.00

Sorrento: Salad, arugula, cherry tomatoes, cucumbers, buffalo mozzarella DOP from Campania, Sorrento walnuts, orange segments, balsamic vinegar cream (5) (7) (8) €12.00

Capri: Salad, arugula, cherry tomatoes, cucumbers, fior di latte mozzarella, Sorrento walnuts, pitted Taggiasca olives***, balsamic vinegar cream (5) (7) (8) €12.00

Rich: Datterini tomatoes, burrata stracciatella, bresaola, Sorrento walnuts (5) (7) €12.00

Marinara: Salad, tomato, cucumber, arugula, tuna, prawns, cocktail sauce, almond petals (3) (4) (10) €12.00

Mediterranean: Salad, tomato, tuna, fior di latte mozzarella, corn, balsamic vinegar cream, sesame seeds (1) (4) (7) €12.00

Contadina: Salad, tomato, arugula, olives, Pantelleria PGI capers, oregano, tuna (4) €12.00

Summer: Salad, arugula, datterini tomatoes, cucumber, Sorrento walnuts, corn, burrata stracciatella, orange segments, balsamic vinegar cream (1) (2) (5) (7) (8) €12.00

Amalfi: Salad, arugula, datterini tomatoes, fior di latte mozzarella, Sorrento walnuts, prawns, balsamic vinegar cream (4) (5) (7) (8) €12.00

Pescatore: Salad, arugula, datterini tomatoes, cucumbers, smoked Norwegian salmon, prawns (2) (4) €12.00

Chicken grill: Salad, arugula, datterini tomatoes, freshly grilled chicken breast, pitted Taggiasca olives*** €12.00

Panarea: Salad, arugula, datterini tomatoes, fior di latte mozzarella, Cantabrian anchovies, Pantelleria PGI capers (4) (7) €12.00

Santorini: Mixed salad, avocado, tomatoes, cucumbers, pitted olives, chopped salmon tartare, Greek feta, wedges of Orange (5) (7) (8) €12.00

Salmon and Burrata: lettuce, arugula, corn, datterini tomatoes, chopped salmon tartare, a very fresh Burrata, orange segments €12.00

Caesar salad: mixed lettuce, datterini tomatoes, grilled chicken breast, parmesan shavings, Caesar sauce, chopped Cantabrian anchovies €12.00

Greek: mixed lettuce, datterini tomatoes, cucumbers, pitted Taggiasca olives, red onion, Greek feta, Greek dressing, oregano. €12.00

Octopus: mixed lettuce, capers, olives, celery, and octopus €12.00

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Pizzas

Margherita: San Marzano DOP tomatoes, fior di latte mozzarella, basil, organic extra virgin olive oil (1) (7) €8.00
in the lunch menu €9.50

Margherita sbagliato: San Marzano DOP tomatoes, fior di latte mozzarella, datterini tomatoes, additional raw fior di latte mozzarella, basil, organic extra virgin olive oil (1) (7) €12.50

Piennolo DOP: Fior di latte mozzarella, yellow Piennolo cherry tomatoes, basil, organic extra virgin olive oil (1) (7) €11.50

Marinara: San Marzano DOP tomatoes, garlic, oregano, basil, organic extra virgin olive oil (1) €8.00
in the lunch menu €9.50

Vesuviana doc: White pizza with slightly spicy broccoli rabe (turnip greens), fresh sausage, fior di latte mozzarella Milk and stringy scamorza cheese, basil, organic extra virgin olive oil (1) (7) €13.00

Golosa burrata: San Marzano DOP tomatoes, fior di latte mozzarella, and at the end of cooking, a very fresh burrata in the center, arugula, basil, organic extra virgin olive oil (1) (7) €12.50

Cilento burrata: Yellow Piennolo cherry tomatoes, mozzarella, at the end of cooking, a very fresh burrata from Andria, basil €13.50

Salentina: White pizza with fior di latte mozzarella and turnip tops, cooked during baking. A burrata cheese in the center, burrata stracciatella, basil, and organic extra virgin olive oil (1) €13.00

'Nduja: San Marzano DOP tomatoes, fior di latte mozzarella, spicy Calabrian 'nduja from Spilinga IGT, basil, organic extra virgin olive oil (1) (7) €12.50

Dello chef - 'Nduja: San Marzano DOP tomatoes, fior di latte mozzarella, spicy Calabrian 'nduja from Spilinga IGT, burrata stracciatella, basil, organic extra virgin olive oil (1) (7) €13.50

'Nduja e Burrata: San Marzano DOP tomatoes, fior di latte mozzarella, Calabrian 'nduja from Spilinga IGT, cooked during baking. A burrata cheese in the center, basil, extra virgin olive oil Organic (1) (7) €13.50

Cime di rapa: White pizza with spicy broccoli rabe (turnip tops), fior di latte mozzarella, basil, pitted Taggiasca olives***, organic extra virgin olive oil (1) (7) €12.50

Additions

+ **€ 2,00** - Potatoes or Olives - Tomatoes - Onions - Egg - Tomato Sauce - Corn - Mayonnaise - Cocktail Sausage - Arugula / Radicchio - Double mozzarella - Cheese - 1 grilled vegetable - Mushrooms - Artichokes - Wurstel - 1 glass of honey - 1 glass of jam
+ €3.00 - Buffalo mozzarella (instead of mozzarella) - Bresaola - 'Nduja - Sausage - Salami - Porcini mushrooms - Truffle oil - Pantelleria capers - Walnuts - Grilled chicken salad
+ €3.50 - Trio of grilled vegetables - Turnip tops - Fish - Cantabrian anchovies - Avocado - Salmon
+ €4.00 - Burrata - 'Nduja edge - Cime edge - Mozzarella edge - Ricotta edge

Norvegese: San Marzano DOP tomatoes, burrata stracciatella,
chopped salmon tartare at the end €12.50

Prosciutto cotto: San Marzano DOP tomatoes, fior di latte mozzarella, high-quality natural cooked ham,
gluten-free and lactose-free, basil, organic extra virgin olive oil (1) (7) €12.50

Prosciutto cotto e burrata: San Marzano DOP tomatoes, fior di latte mozzarella,
and at the end of cooking, high-quality natural cooked ham, gluten-free and lactose-free,
a very fresh burrata in the center, basil, organic extra virgin olive oil (1) (7) €13.50

Ischitana: yellow Piennolo cherry tomatoes, burrata stracciatella, prawns, basil €13.50

Costiera:: yellow Piennolo cherry tomatoes, buffalo mozzarella,
anchovies at the end of cooking Cantabrian anchovies, basil. €12.50

Pantelleria: San Marzano DOP tomatoes, fior di latte mozzarella, datterini tomatoes while cooking,
fior di latte mozzarella pieces at the end of cooking, Pantelleria PGI capers,
Cantabrian anchovies, basil, organic extra virgin olive oil (1) (4) (7) €13.50

Terra e mare: San Marzano DOP tomatoes, fior di latte mozzarella,
a fresh burrata from Andria at the end of cooking, anchovies from the Cantabrian Sea,
basil, organic extra virgin olive oil (1) (4) (7) €13.50

Cantabrica: San Marzano DOP tomatoes, cooked datterini tomatoes,
a burrata stracciatella at the end of cooking, anchovies from the Cantabrian Sea,
pitted Taggiasca olives***, basil, organic extra virgin olive oil (1) (4) (7) €13.50

Bufala: San Marzano DOP tomatoes, buffalo mozzarella from Campania DOP Caseificio Battipaglia,
basil, organic extra virgin olive oil (1) (7) €12.50

Bufala dop: San Marzano DOP tomatoes, buffalo mozzarella from Campania DOP
Caseificio Battipaglia, cherry tomatoes Datterini tomatoes, basil,
organic extra virgin olive oil (1) (7) €13.50

Anacapri: White pizza with fior di latte mozzarella while cooking, and at the end of cooking we add:
Date cherry tomatoes, slices of buffalo mozzarella from Caseificio Battipaglia,
Parma prosciutto, Sorrento walnuts, basil, organic extra virgin olive oil (1) (5) (7) (8) €13.50

Fassona: White pizza with fior di latte mozzarella, Datterini tomatoes while cooking,
At the end of cooking, Fassona beef tartare (seasoned with Pantelleria capers,
Cantabrian anchovies, Tropea red onion), burrata stracciatella, rocket (1) (4) (7) €15.50

KAMUT® KHORASAN

Dough with organic
Kamut flour
+ €1.00

For Allergy Sufferers
Also gluten-free

SENZA GLUTINE

Dough with gluten-free flour
+ €3.00

All pizzas are baked in a wood-fired oven and made with stone-ground flour,
sourdough starter, and a long 48-hour leavening process.

Speck: San Marzano DOP tomatoes, fior di latte mozzarella, Tyrolean PGI speck at the end of cooking, basil, organic extra virgin olive oil (1) (7) €12.00

Porcini: Tomatoes San Marzano DOP, fior di latte mozzarella, porcini mushrooms, basil, organic olive oil (1)(7) €11.00

Vegetariana: San Marzano DOP tomatoes, fior di latte mozzarella, trio of grilled vegetables (eggplant, courgettes, peppers), basil, organic extra virgin olive oil (1)(7) €11.00

Pugliese: San Marzano DOP tomatoes, fior di latte mozzarella, Tropea red onions, basil, organic extra virgin olive oil (1)(7) €10.00

Rucola: San Marzano DOP tomatoes, fior di latte mozzarella, arugula, basil, organic extra virgin olive oil (1)(7) €10.00

Gorgonzola: San Marzano DOP tomatoes, fior di latte mozzarella, gorgonzola DOP, basil, organic extra virgin olive oil (1)(7) €10.50

Patate e salsiccia o patate e wurstel: San Marzano DOP tomatoes, fior di latte mozzarella, baked potatoes, fresh sausage or hot dogs, basil, organic extra virgin olive oil (1) (7) €11.00

Champignon: San Marzano DOP tomatoes, fior di latte mozzarella, mushrooms, basil, organic olive oil (1) (7) €10.50

Wurstel: San Marzano DOP tomatoes, fior di latte mozzarella, sausage, basil, organic olive oil (1)(7) €10.50

Parmigiana: San Marzano DOP tomatoes, fior di latte mozzarella, aubergines, grated Parmigiano Reggiano cheese, basil, organic extra virgin olive oil (1) (7) €11.00

Salmone: San Marzano DOP tomatoes, fior di latte mozzarella, Smoked Norwegian salmon, basil (1) (5) (7) 8) €12.00

Capricciosa: San Marzano DOP tomatoes, fior di latte mozzarella, natural cooked ham High Quality gluten-free and lactose-free, artichokes, pitted Taggiasca olives***, basil, organic extra virgin olive oil (1) (7) €11.00

Quattro stagioni: San Marzano tomatoes DOP, fior di latte mozzarella, High Quality Natural Gluten-Free and Lactose-Free Cooked Ham, mushrooms, pitted Taggiasca olives***, artichoke wedges, basil, organic extra virgin olive oil (1) (7) €12.00

Pepenero: San Marzano DOP tomatoes, buffalo mozzarella from Campania DOP Caseificio Battipaglia, bresaola, trio of grilled vegetables (eggplant, zucchini, peppers), basil, organic extra virgin olive oil (1) (7) €12.00

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Italia: San Marzano DOP tomatoes, Campanian DOP buffalo mozzarella from Caseificio Battipaglia, Parma DOP ham, porcini mushrooms, basil, organic extra virgin olive oil (1) (7) €13.50

Crudo di Parma: : San Marzano DOP tomatoes, fior di latte mozzarella, Parma DOP ham, basil, organic extra virgin olive oil (1) (7) €12.50

Tropea: San Marzano DOP tomatoes, fior di latte mozzarella, spicy Calabrian 'nudja, spicy spianata, pitted Taggiasca olives***, basil, organic extra virgin olive oil (1) (7) €13.50

Diavola: San Marzano DOP tomatoes, fior di latte mozzarella, spicy salami, basil, organic extra virgin olive oil (1) (7) €12.50

Siciliana: San Marzano DOP tomatoes, mozzarella Fior di latte, pitted Taggiasca olives***, Pantelleria PGI capers, Cantabrian anchovies, oregano, basil, organic olive oil (1) (4) (7) €12.50

Tonno e cipolla:: San Marzano DOP tomatoes, fior di latte mozzarella, tuna, Tropea red onion, basil, organic extra virgin olive oil (1) (4) (7) €12.50

Prosciutto e funghi San Marzano DOP tomatoes, fior di latte mozzarella, High Quality Natural Cooked Ham (gluten-free and lactose-free), mushrooms, basil, organic extra virgin olive oil (1) (7) €12.50

Quattro formaggi: Fior di latte mozzarella, scamorza, grated Parmesan, Gorgonzola, basil, organic extra virgin olive oil (1) (7) €12.50

Napoli: San Marzano DOP tomatoes, fior di latte mozzarella, Cantabrian anchovies, oregano, basil, organic extra virgin olive oil (1) (4) (7) €12.50

Crudo e bufala: San Marzano DOP tomatoes, basil, and Parma DOP prosciutto at the end of cooking, buffalo mozzarella from Campania DOP Caseificio Battipaglia €13.50

Zucca: Fior di latte mozzarella, pumpkin cream, gorgonzola cheese, and walnuts €11.50

Polpo: Fior di latte mozzarella, octopus, and potatoes €13.50

Polpo e stracciatella:yellow Piennolo tomatoes, burrata stracciatella, and octopus € 13.50

Pollo: San Marzano DOP tomatoes, fior di latte mozzarella, sliced chicken breast, basil, organic extra virgin olive oil (1) (7) €13.50

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Stuffed Pizzas and Crusts

Bordo farcito all'nduja: (Pizza with a crust filled with Calabrian Spilinga 'nduja IGT), San Marzano DOP tomatoes, Campana DOP buffalo mozzarella Battipaglia Dairy, organic extra virgin olive oil, basil (1) (7) €15.50

Bordo farcito tradizionale: (Pizza with a crust filled with ricotta), San Marzano DOP tomatoes, datterini tomatoes, Parma DOP prosciutto at the end of cooking, burrata stracciatella, basil, organic extra virgin olive oil (1) (7) €15.50

Imbottita cima di rapa: Star-shaped pizza with crust filled with turnip tops and a center of fior di latte mozzarella, a fresh burrata cheese at the end of cooking, basil, organic extra virgin olive oil (1) (7) €15.50

Imbottita partenopea: Star-shaped pizza filled with buffalo mozzarella and In the center, a base of sauce with buffalo mozzarella and selected Cantabrian anchovies (1) (4) (7) €15.50

Cornicione (Pizza with a crust filled with fior di latte mozzarella), San Marzano DOP tomatoes, Campania DOP buffalo mozzarella from Caseificio Battipaglia, organic extra virgin olive oil, basil (1) (7) €15.50

White pizzas and focaccias

Vittoria Focaccia: Smooth focaccia with cooked datterini tomatoes, garlic oil, Pantelleria capers, Cantabrian anchovies, basil (1) €11.00

Parma Focaccia: Parma Ham DOP, datterini tomatoes, parmesan shavings, arugula (1) €12.50

Livigno Focaccia: Bresaola PGI from Valtellina, porcini mushrooms, arugula (1) €12.50

Bufala Focaccia: Raw buffalo mozzarella DOP from Campania, datterini tomatoes, arugula (1) (7) €12.50

Bufala Focaccia and raw or cooked ham: Parma Ham DOP or Natural Cooked Ham High Quality gluten-free and lactose-free, raw buffalo mozzarella DOP from Campania, datterini tomatoes, arugula (1) (7) €13.50

Tasty Focaccia: Datterini cherry tomatoes, DOP buffalo mozzarella from Campania Caseificio Battipaglia, bresaola, arugula, basil, organic extra virgin olive oil (1) (7) €14.50

Calzones, even Kamut ones

Choose your favorite calzone from the pizza list: we'll make it especially for you!

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Beers and Soft Drinks

Mineral water 50cl	€2.50
Canned soft drinks	
Coca-Cola, Sprite, Orangeade, Iced Tea, Chinotto	€4.00
Franziskaner Weisse:	
Medium Blonde Beer 50cl, 5.1% ABV	€6.00
Stella Artois Beer:	
Small Draft 20cl	€4.00
Medium Draft 40cl	€6.00
Stella Artois Beer	
33cl bottle	€4.00
Becks:	
66cl bottle	€5.50
Leffe Rouge Rossa:	
Small Draft 25cl	€4.00
Medium Draft 33cl	€6.00
Panaché:	
Medium	€6.00
Gluten-Free Daura	
33cl bottle	€4.50

Cocktail

Light Aperitif Menu (cocktail served with warm bruschetta made with freshly baked bread)	€10.00
Aperitif Menu (Cocktail served with a platter of cured meats and cheeses) minimum 2 people	€14.00
Aperol Spritz - Aperol, Prosecco, soda water	€8.00
Campari Spritz - Campari, Prosecco, soda water	€8.00
Hugo Spritz - Elderflower, Prosecco, mint	€8.00
Negroni - Campari, Martini Rosso, Gin	€8.00
Sbagliato - Campari, Martini Rosso, Prosecco	€8.00
Gin and Tonic - Gin, tonic water	€8.00
Cuba Libre - Dark rum, lime, Coca-Cola	€8.00

To finish...

Cafè

Illy Coffee	€2.50
Illy Decaffeinated Coffee	€2.50
Barley Coffee	€2.50
Caffè corretto	€3.50
Cappuccino	€3.00
Iced Coffee	€4.00
Iced Coffee with Bayles	€5.00

Lunch Menu

Special offer on weekdays

Choose any course from the menu, including appetizers, pizzas, salads, piadinas, or platters with a free cover charge.

Choose your drink:

• Water + €1.00 • Small drink of your choice + €2.00
• Small beer or glass of house wine + €2.50
• Medium beer + €4.00 • Weiss or Panache beer + €4.50
• Coffee €1.00 • Deca coffee/barley coffee €1.50 • Caffè corretto (Italian espresso) €2.50

You can choose from our fixed-price and daily specials for first courses and meat dishes

First courses

Classic homemade lasagna with fresh pasta and beef ragù (1) (3) (9)	€12.00
Zola and walnut risotto	€13.00
Milanese risotto with fresh Luganega sausage and porcini mushrooms	€13.00
Risotto with two tomatoes: 3-grain rice, red and yellow Piennolo cherry tomato sauce, buffalo mozzarella stracciatella and basil at the end	€13.00
Sicilian-style multi-grain rice (barley, rice, and spelt) with capers, Taggiasca olives, Cantabrian anchovies, cherry tomatoes, and chicken strips	€14.00
Risotto with creamed Mantua pumpkin and creamy Gorgonzola	€13.00
Pepenero multi-grain rice with salmon tartare (barley, rice, spelt) with goji berries, almond petals, diced Cucumber, basil oil	€14.00
Ossobuco with Milanese Risotto with veal in CBT (450g) and creamed saffron risotto	€25.00
Gourmet Milanese Risotto with saffron	€16.00

Secondi

Beef strips with your choice of: arugula and porcini mushrooms / arugula and parmesan / arugula and cherry tomatoes	€14.00
EASY HAMBURGER with 200g of meat	€13.00
DOUBLE HAMBURGER with 400g of meat	€18.00

served on a plate or in our classic hot roll (also available in kamut)

* CLASSIC: High-quality Chianina burger with a side of baked potatoes, salad, tomatoes, Tropea red onions, sautéed porcini mushrooms, Parmigiano Reggiano (1) (7)
* BACON: High-quality Chianina burger with a side of baked potatoes, turnip tops, slightly spicy broccoli rabe, scamorza cheese slices, bacon (1) (7)

Grilled chicken breast with aromatic herbs
including a side of baked potatoes or mixed salad (1) (3) €13.50

Classic Fassona beef tartare - hand-chopped Pantelleria PGI caper fruit,
Cantabrian anchovies, mustard, Tropea red onion, organic extra virgin olive oil.
Served with warm panfocaccia (1) (4) (10) €15.00

Fassona beef tartare with truffle - Alba white truffle extra virgin olive oil,
hand-chopped pitted Taggiasca olives***, Cantabrian anchovies,
finished with Andria burrata cream. Served with warm panfocaccia (1) (4) (7) €16.50

Sliced chicken breast with mushrooms:
Includes a side of porcini mushrooms, arugula, parmesan shavings,
datterini tomatoes, and balsamic vinegar cream (1) (3) €16.50

Sliced chicken breast Greek style:
Includes a side of datterini tomatoes, Greek feta,
arugula, Taggiasca olives, and Greek yogurt sauce (1) (3) €16.50

Sliced chicken breast traditionally:
Includes a side of mixed salad, datterini tomatoes, baked potatoes,
and Caesar dressing (1) (3) €16.50

Sliced fillet of heifer stuffed with: arugula and parmesan or arugula and cherry tomatoes
or arugula and porcini mushrooms or arugula and potatoes €25.00

Sliced fillet of heifer Bavarian style with baked potatoes or mixed salad €25.00

Bavarian Heifer Rib Eye Steak with baked potatoes or mixed salad €26.00

Salmon and Avocado Tartare: with avocado, almond flakes, and goji berries €15.50

Salmon and Burrata Tartare:
with fresh Andria burrata, chia seeds, cherry tomatoes, and orange segments €16.50

Grilled Salmon Fillet: on a bed of pumpkin cream, served with mixed salad €17.50

If you are allergic to any of the following foods, please let us know immediately,
and we'll tell you which of our foods you should avoid.

List of 14 allergens

1. Cereals containing gluten, i.e., wheat, rye, barley, oats, spelt, kamut, or their hybridized strains, and products thereof, with some exceptions;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof (except gelatin or isinglass used as a carrier for vitamin preparations or as a fining agent in beer and wine);
5. Peanuts and products thereof;
6. Soybeans and products thereof, with some exceptions;
7. Milk and products thereof (including lactose);
8. Tree nuts (almonds, hazelnuts, and walnuts are the most common);
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulfur dioxide and sulfites in concentrations exceeding 10 mg per kilogram or per liter;
13. Lupins and lupin-based products;
14. Molluscs and mollusc-based products.

Asterisks:

*Product frozen at source
**Product is chilled according to HACCP standards
*** Pitted olives: may contain traces of stone, please be careful