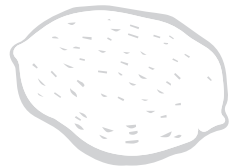
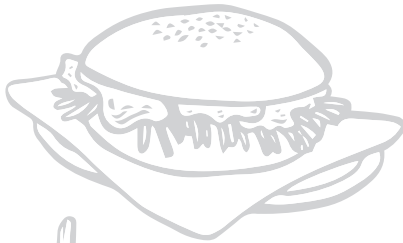
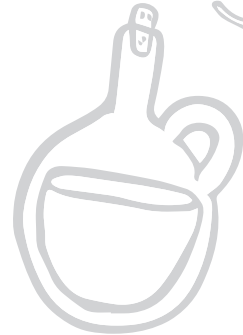
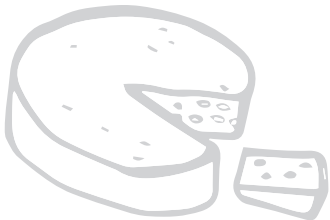


PANINO  GIUSTO



PROSCIUTTO CRUDO

PANINO DEL SALUMIERE

Prosciutto crudo aged 26 months in Langhirano Parma
(1, 11)

5,00

LUIS

Parma ham, mozzarella, tomato,
extra-virgin olive oil
(1, 2, 11)

7,50

JOLLY

Parma ham, brie, tomato, tartar sauce
(1, 2, 3, 11, 13, 14)

8,00

WASHINGTON

Parma ham, fresh cheese, tomato,
black olives pâté
(1, 2, 11)

8,50

TARTUFO

Parma ham, fresh buffalo cheese,
tomato, rocket, Alba truffle olive oil
(1, 2, 11)

8,50

INTENSO

Parma ham, stracciatella,
anchovy pâté, cherry tomatoes
SERVED WITH 100 GR. OF BREAD
(1, 2, 5, 11)

10,50

PROSCIUTTO COTTO DI PRAGA

PANINO DEL SALUMIERE

Cooked ham or Prague ham, slightly smoked
(1, 11)

4,50

SAVOY

Prague ham, mozzarella, tomato, rocket, extra-virgin olive oil
(1, 2, 11)

6,50

DIPLOMATICO

Prague ham, Edamer cheese, cocktail sauce
(1, 2, 3, 11, 12, 13, 14)

6,50

GIUSTO

Prague ham, mozzarella, tomato, anchovy, mild mustard sauce
(1, 2, 5, 11, 13)

7,00

BRESAOLA DELLA VALTELLINA

GARIBALDINO

Bresaola from Valtellina, mozzarella, tomato, rocket,
extra-virgin olive oil
(1, 2, 11)

8,00

SPECK

PANINO DEL SALUMIERE

High Speck quality from Trentino, aged for 9 months
(1, 10, 11)

4,50

BAITA

Multigrain bread, Speck from Trentino, brie, cocktail sauce
(1, 2, 3, 7, 8, 10, 11, 12, 13, 14)

7,00

CARNI BIANCHE

PEGASO

created by Daniele Reponi
Hen turkey breast, crescenza cheese, grilled artichokes,
extra virgin olive oil, ORGANIC lemon zest, black pepper
(1, 2, 11)

7,50

AGRO

100 GR. Grilled chicken, pâté of Sicilian capers and olives,
ORGANIC lemon zest, rocket, mayonnaise
SERVED WITH 100 GR. OF BREAD
(1, 3, 11, 13, 14)

10,50

MANZO E BURGER

K2

Roast beef, tomato, mustard flavoured
mayonnaise, extra-virgin olive oil
(1, 3, 11, 13, 14)

7,00

ESAGERATO

100 GR. Roast beef, tomato, iceberg salad, crispy bacon,
mayonnaise flavored with strong mustard
SERVED WITH 100 GR. OF BREAD
(1, 3, 11, 13, 14)

9,50

VEGETARIANI

SICILIANO

Multigrain bread, Cacio Ragusano, grilled courgettes,
fresh cheese flavored with thyme and marjoram, basil pesto
(1, 2, 3, 7, 10, 11)

7,00



VEG-2

Black cabbage and ORGANIC cashew nut pesto,
grilled aubergines, ORGANIC hummus with chickpeas
and curry, baked cherry tomatoes, extra-virgin olive oil
(1, 7, 8, 10, 11, 12, 13)

7,00

TOAST

TOAST CLASSICO

Cooked ham, Edamer cheese, Parmigiano Reggiano
(1, 2, 3, 7, 11)

6,00

TOAST DELLA CASA

Cooked ham, Edamer cheese, tuna, tomato, tartar sauce
(1, 2, 3, 5, 7, 11, 13, 14)

7,50

GLI STELLATI

CREATED BY THE STARRED CHEF CLAUDIO SADLER.

TRA I DUE

Burnt wheat and sourdough bread, bresaola from Valtellina,
stracciatella, fresh pumpkin flower, fresh cream cheese
and taggiasca olives, extra-virgin olive oil
(1, 2, 11)

9,00

MILANO 2015

Parma ham, flakes of balsamic vinegar of Modena,
Parmigiano Reggiano cream, lettuce, rocket,
artichokes pâté, black pepper
(1, 2, 11)

9,00



MADRAS

Hen turkey breast, mayonnaise flavored with Madras curry,
lamb's lettuce, tomato, Sicilian toasted almonds,
popped black venus rice
(1, 3, 7, 8, 11, 13, 14)

9,00



STUZZICAMI

FANTASIA DELL'ORTO 4,50

Grilled courgettes and aubergines, mini artichokes in oil, cherry tomatoes, thinly sliced carrots, fresh basil, extra-virgin olive oil
(14)

ZUCCHINE MARINATE 4,50

Marinated courgettes with thyme, marjoram, ORGANIC lemon and extra virgin olive oil

CAPRICCIO DI POMODORI 4,50

Yellow tomatoes, camone tomatoes, oven baked tomatoes, capers, basil, oregano, thyme, extra virgin olive oil

I TAGLIERI

TARTINE AI SALUMI 11,00

with Bresaola from Valtellina, fresh cheese, ORGANIC lemon zeste, extra-virgin olive oil;
with Prague ham, tomato, mozzarella, anchovy, mild mustard;
with multigrain bread, Speck, Brie, cocktail sauce;
with Parma Ham, robiolina, Taggiasca olive;
with Prague ham, grilled artichoke, mayonnaise
(1, 2, 3, 5, 7, 8, 11, 13, 14)

TARTINE VEGETARIANE 11,00

with stracciatella, oven baked tomatoes, oregano, extra-virgin olive oil;
with grilled aubergines, hummus with ORGANIC curry, tomato, extra-virgin olive oil;
with mozzarella knots, tomato, oregano, basil pesto;
with marinated courgettes with time, fresh cheese and walnut;
Cacio Ragusano;
Parmigiano Reggiano;
Pinzimonio;
pâté of Sicilian capers and olives with warm bread
(1, 2, 3, 7, 8, 10, 11, 12, 13)

INSALATE

SORRENTO 11,00

Mixed leaves, cherry tomatoes, tuna, mozzarella knots, ORGANIC hard-boiled egg
(2, 3, 5)

AMALFI 12,00

Mixed salad leaves, buffalo mozzarella, marinated courgette, tomatoes, oregano
(2)

IMPERIALE 13,00

Mixed leaves, grilled chicken breast, crispy bacon, croutons, shavings of Parmigiano Reggiano, vinaigrette
(1, 2, 13, 14)

PIATTI FREDDI

FATTORIA 11,00

Hen turkey breast, mixed leaves, cherry tomatoes, thinly sliced fennels, tuna sauce
(3, 5, 13, 14)

PIC-NIC 13,50

Roast beef, grilled veggies, baked tomatoes
(3, 13, 14)

SOLEADO 13,50

Parma ham, baked cherry tomatoes, mozzarella knots, fresh basil
(2)

DESSERT

MOUSSE AL FIOR DI LATTE 3,50

- Plain
- With fresh strawberries
- With salted candied almonds
(2, 3, 7, 8, 11)

MATTONELLA DAI DAI 5,00

Tiled fiordilatte ice cream with tuscan pine nuts served with honey and bitter cocoa
(1, 2, 3, 7, 11)

APPLE PIE* 5,00

Our classic apple pie, served with ice-cream
(1, 2, 3, 7, 11, 14)

INSALATA DI FRUTTA 5,00

Seasonal fresh fruit

INSALATA DI FRUTTA CON GELATO 6,00

Seasonal fresh fruit served with ice-cream
(2, 3, 7, 8, 11)

DRINKS

WINES

SPARKLING

	Glass 15 cl	Bottle
PROSECCO DI VALDOBBIADENE EXTRA DRY AZIENDA AGRICOLA BISOL - 11,50° VOL. <small>(14)</small>	5,00	24,00

WHITE WINES AND ROSÈ WINES

	Glass 15 cl	Bottle
PECORINO DELLE MARCHE 2018 UMANI RONCHI - 12,5° VOL. <small>(14)</small>	4,80	22,00

GEWÜRZTRAMINER ALTO ADIGE 2018 HÖFSTÄTTER - 14° VOL. <small>(14)</small>	6,00	30,00
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SAUVIGNON FRIULANO 2018 PIER PAOLO PECORARI - 12,5° VOL. <small>(14)</small>	6,00	30,00
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RED WINES

	Glass 15 cl	Bottle
ROSSO DI MONTALCINO BIO 2017 COL D'ORCIA - 14° VOL. <small>(14)</small>	5,50	28,00

CUORE DI VINO BOTTE 18 BIO 2017 FATTORIA CABANON - 13,5° VOL. <small>(14)</small>	6,00	30,00
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PINOT NERO ALTO ADIGE 2018 HOFSTÄTTER - 13° VOL. <small>(14)</small>	6,00	30,00
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The year can change according to the availability of the wine cellar.

BEERS

Draft beers <small>(1)</small>	20 Cl.	40 Cl.
MORETTI BAFFO D'ORO (4,8° VOL.)	4,20	5,70

MORETTI LA ROSSA (7,2° VOL.)

Bottled beers (1)

HEINEKEN 4,8° VOL. - 33 CL.	4,50
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Craft beers (1)

VIAEMILIA 5,0° VOL. - 33 CL.	6,00
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FREERIDE 5,2° VOL. - 33 CL.	6,00
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EXTRAOMNES BLOND 4,4° VOL. - 33 CL.	6,00
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EXTRAOMNES TRIPEL 6,0° VOL. - 33 CL.	6,00
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IMPERIAL ZEST 9,0° VOL. - 33 CL.	6,00
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SOFT DRINKS

WATER PANNA	2,40
WATER S. PELLEGRINO 45 CL	

BIBITE GASSATE	3,00
COCA-COLA, COCA-COLA ZERO, FANTA, SPRITE 33 CL	
LIMONATA BIO, ARANCIATA BIO, ARANCIATA AMARA BIO, CHINOTTO SANPELLEGRINO, 20 CL.	

FRUIT JUICE	3,00
PEAR, APRICOT, PINEAPPLE 20 CL.	

ICE TEA	3,50
LEMON AND ORANGE BLOSSOM, RASPBERRY AND BASIL HONEST 33 CL.	

SQUEEZED JUICES

ABCE (ORANGE, CARROT, FENNEL, LEMON)	4,80
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ARANCIA (ORANGE, LEMON)

ENERGY (APPLE, PINEAPPLE, CARROT)

GINGER (APPLE, CARROT, ROCKET SALAD, GINGER)

COFFEE AND TEA

CAFFÈ ESPRESSO	1,50
LAVAZZA, QUALITÀ TIERRA	

CAFFÈ AMERICANO	1,80
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CAPPUCCINO	1,80
<small>(2)</small>	

CAFFÈ MAROCCHINO	2,00
<small>(2)</small>	

CAFFÈ GIUSTO	2,50
SERVED WITH BOCCONCINO DI GELATO DAI DAI <small>(1, 2, 3, 7, 11)</small>	

TEA AND INFUSION	3,50
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CAFFÈ VIENNESE	2,50
COFFEE, WHIPPED CREAM, COCOA <small>(2)</small>	

CAFFÈ PADOVANO	2,50
COFFEE, WHIPPED CREAM, WHITE MINT CREAM <small>(2)</small>	

CAFFÈ NOCCIOLINO	2,50
COFFEE, HAZELNUT CREAM, WHIPPED CREAM <small>(2, 3, 7, 8, 11)</small>	

SPIRITS

BRAULIO, MONTENEGRO, FERNET, BRANCA, AMAROT, SAMBUCA LIMONCELLO DI VILLA MASSA,	4,00
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GRAPPE CABANON	6,00
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IN ALL OUR PRODUCTS YOU CAN FIND TRACES OF: 1. Grains containing gluten: wheat, rye, barley, oat, spelt, kamut, or their hybridized strains and derivative products 2. Milk and milk derivatives (lactose included) 3. Eggs and eggs derivatives 4. Shellfish and shellfish derivatives 5. Fish and fish derivatives 6. Clams and clams derivatives 7. Nuts: almonds (*amygdalus communis*), hazelnuts (*corylus avellana*), walnuts (*juglans regia*), cashew nuts (*anacardium occidentale*), pecans [*carya illinoensis* (Wanghenh.) K. Koch], brazil nuts (*bertolletia excelsa*), pistachios (*pistacia vera*), macadamia nuts or Queensland nut (*macadamia ternifolia*) and their products, except for all nuts used to produce alcoholic distillates, including ethyl alcohol coming from agriculture 8. Peanuts and peanuts derivatives 9. Lupins and lupins derivatives 10. Sesame seeds and sesame seeds derivatives 11. Soy and soy derivatives 12. Celery and celery derivatives 13. Mustard and mustard derivatives 14. Sulfur dioxide and sulphites in concentrations higher than 10mg / kg and 10mg / l in terms of SO

Due to the express preparation of all our dishes, there is the possibility of crossed contamination between foods; we can not assure the total absence of allergens not declared in recipes

If you suffer from food allergies or intolerances, our staff will be happy to help you.

*Frozen ingredients.

Table service 1,50 €.