



## MENU'

### PER COMINCIARE WELCOME

Chickpea burger, red endive, fig compote (7-8) <i>... yogurt and almond dressing</i>	14€
*Salmon tartare accompanied by sea grapes (4-7) <i>...enriched with a delicate creamy cheese and rocket pesto</i>	16€
*Shrimp Toast served with mixed salad (1-2-4) <i>...cherry tomatoes and a mango curry sauce</i>	16€
Parma ham aged for 19 months (7) <i>...served by Bufala mozzarella D.O.P.</i>	14€
Veal fillet with the right pink color (4-9) <i>...with tuna, capers and anchovies</i>	16€
Piedmontese beef tartare with grain mustard (3-7-10) <i>...marinated egg and Gorgonzola cheese</i>	17€
"Our" Gourmet Pizza: yellow and red cherry tomatoes, fior di latte mozzarella (1-7) <i>...with a delicate basil pesto without garlic and a crunchy black olive crumble</i>	15€

**PASTA & RISO...****PASTA & RICE...**

"Paesana" soup with azuki green beans (9-13) <i>...red lentils, black-eyed peas, buckwheat and brown rice</i>	12€
Cream of peas with crispy bacon (1) <i>...and bread croutons garnished with EVO oil</i>	11€
Carnaroli rice cooked with saffron (7-9) <i>...and its precious pistils</i>	14€
Tagliolini with egg, luganiga ragù (1-3-7-9) <i>...creamed with robiola and beef reduction</i>	14€
Homemade ricotta gnocchi, purple aubergine cream (1-3-7) <i>..."Piennolo" D.O.P. cherry tomatoes, Riviera olives and basil oil</i>	15€
Bronze-drawn Fusilloni enriched with Norcia bacon (1-7) <i>...artichokes and a sprinkling of pecorino romano cheese</i>	16€
Ravioli stuffed with asparagus and mascarpone (1-3-4-7-14) <i>...* squid and trout eggs</i>	17€
Carnaroli rice in cream of zucchini with *scampi tails (2-4-9) <i>...fried capers and lemon scent</i>	16€

# MO.O.M

## MENU'

### ....CARNE & PESCE

### ....MEAT & FISH

Grilled beef rib (about 500 g) <i>...accompanied by baked potatoes</i>	35€
*Lamb chops with its own sauce (9) <i>...served with chard, horseradish and horseradish sauce</i>	27€
Breaded veal cutlet "Milanese" style (1-7) <i>...with golden baked potatoes</i>	28€
*Tasty 200g beef burger with grilled tomato cheese (1-7) <i>...tomato and caramelized onion, all wrapped in soft bread</i>	20€
Amberjack prepared with the "ikejime" technique (4) <i>...with a side of artichokes, olives and a sprinkling of ginger</i>	23€
Baked salmon wrapped in a crispy zucchini crust (4) <i>...garnished with a pepper sauce</i>	23€
"Bocadorno" sea bass morsels immersed in a tomato sauce (4-9) <i>...with sautéed escarole and a bread croutons</i>	22€

# MO.OM

## MENU'

### CONTORNI - SIDE DISHES

Patate al forno <i>Baked potatoes</i>	6€
Misticanza, carote, pomodoro <i>Mixed salad, carrots, tomato</i>	6€
Pomodoro ramato olio, sale e origano <i>Copper tomato, oil, salt and oregano</i>	5€
Zucchine saltate in padella <i>Sautéed zucchini</i>	6€

### DESSERTS

Tiramisù (1-3-7) <i>Tiramisù</i>	8€
Biscuit filled with lemon cream (1-3-7) <i>...and raspberry coulis</i>	8€
Coffee cooked cream (3-7)	8€
Coconut cupcake, warm and enchanting (1) <i>...accompanied by chocolate and almond cream</i>	8€
*Refreshing semifreddo with late Ciaculli mandarin (3-7-8)	7€
Fresh fruit, variable based on availability	5€

**COPERTO 2.50€ P.P.**

**COVER CHARGE 2.50€**

**IL PRODOTTO CONTRASSEGNA TO DA \*, PUÒ ESSERE SURGELATO ALL'ORIGINE  
O ABBATTUTO NELLE NOSTRE CUCINE SECONDO I TERMINI DI LEGGE**

**COVER CHARGE 2.50€ P.P.**

**THE PRODUCT MARKED WITH \*, CAN BE FROZEN AT ORIGIN OR BLAST CHILLED  
IN OUR KITCHEN ACCORDING TO THE TERMS OF THE LAW.**