

*Dear Client,*

*In order to inform you about the dishes, which you are going to taste in our restaurant, we have created the following table indicating the presence of Allergens, according to the Annex II° of the Reg. CE 1169/2011:*

|    |   |  |
|----|---|--|
| 1  | Gluten containing grains or their derivatives |  |
| 2  | Shellfish and products containing shellfish   |  |
| 3  | Eggs and products containing eggs             |  |
| 4  | Fish and products containing fish             |  |
| 5  | Peanuts and products containing peanuts       |  |
| 6  | Soy beans and products containing soy         |  |
| 7  | Milk and dairy products                       |  |
| 8  | Nuts and products containing nuts             |  |
| 9  | Celery and products containing celery         |  |
| 10 | Mustard and products containing mustard       |  |
| 11 | Sesame and products containing sesame         |  |
| 12 | Sulfur dioxide                                |  |
| 13 | Lupin and products containing lupin           |  |
| 14 | Mollusks and products containing mollusks     |  |

*&*

*\*Ingredients, which were frozen in the country of origin or consumption*

*In exceptional cases if a fresh product is missing, it can be substituted by a frozen raw material. In this case consumer will be informed by the personnel.*

*The sequence numbers of Allergens correspond to the indexes above some of the ingredients of the menu, in which the corresponding Allergens are present. We carefully examined all our ingredients, but if you find an inaccuracy or an error, please, let us know. We will be happy to correct it. We also would like to underline that all the indications are generic, and in our kitchen we may use all of the above mentioned ingredients, as, in order for our cuisine to be various, our cooks are given maximum freedom of the expression in their work.*

*Please inform us about you allergies and intolerances when you make the order, especially if you are planning to consume ingredients, which are clearly not of our production. In this way we will be able to control the label of the product and make sure that it does not contain the allergens dangerous for your health.*

*Moreover, please, feel free to let us know about the allergies and intolerances to the ingredients not mentioned in the list foreseen by the law.*

*And above all, just because we are taking your health very seriously, we are at your disposal for any further explanation.*

# *Drinks and Beverages*

|  |   |
|--|---|
| <i>Oxigenia still or sparkling water, lt. 0.75</i>                       | € 2,50  |
| <i>Soft drinks and juices</i>  | € 3,00  |
| <i>Craft Italian Beer<sup>1</sup>, 33 cl</i>                             | € 3,00  |
| <i>Gin Tonic</i>   | € 10,00   |
| <i>Vodka Tonic</i>   | € 10,00   |
| <i>National Bitters, 40 ml</i>   | € 5,00  |
| <i>Grappa, 40 ml</i>   | € 5,00/€ 7,00/€ 10,00/€ 12,00                             |
| <i>International liquors, 40 ml</i>                                      | € 8,00/€ 10,00/€ 12,00<br>€ 15,00/€ 20,00/€ 25,00/€ 30,00 |
| <i>Coffee Riserva Bottega del caffè</i>                                  | € 2,00  |
| <i>Decaffeinated coffee or orzo (barley coffee)</i>                      | € 2,50  |
| <i>Cappuccino<sup>7</sup> or hot tea</i>                                 | € 3,50  |
| <i>Decaffeinated cappuccino<sup>7</sup> or with orzo (barley coffee)</i> | € 3,50  |
| <i>Add liquor</i>  | € 1,00/€ 2,00/€ 3,00                                      |
| <br>   |   |
| <i>Service and cover charge</i>  | € 2,50  |

## Starters

|  |         |
|--|---------|
| <i>Carasau crunchy unleavened bread<sup>1</sup> from Sardinia, vegetarian style</i>  | € 2,00  |
| <i>Carasau crunchy unleavened bread<sup>1</sup> from Sardinia with Prosciutto Crudo from Montagnana</i>                                  | € 2,00  |
| <i>Carasau crunchy unleavened bread<sup>1</sup> from Sardinia with lard, honey and pepper</i>  | € 2,00  |
| <i>Escargots<sup>14</sup> a la Bourguignonne (if available)</i>  | € 2,50  |
| <i>Oysters<sup>14</sup> (if available)</i>   | € 4,00  |
| <i>Oysters<sup>14</sup> with Peruvian Ceviche (if available)</i>   | € 4,50  |
| <i>Goose Foie Gras canapé with potato and onion mustard<sup>10</sup></i>   | € 4,50  |
| <i>American scallops<sup>12</sup> pan fried in Sailor Jerry Rum with Vitelote potatoes</i>   | € 3,50  |
| <i>Terrine of goose Foie Gras with cake-bread and homemade marmalade</i>   | € 15,00 |
| <i>Grilled Polenta with sweet creamy Gorgonzola<sup>7</sup> DOP</i>  | € 10,00 |
| <i>Salmon<sup>4</sup> fillet with Normandy butter<sup>7</sup> and toasted bread<sup>1</sup> (available in summer)</i>                    | € 12,00 |
| <i>Galician sardines<sup>4</sup> with toasted homemade garlic bread<sup>1</sup> and chopped date tomatoes (recommended for 2 people)</i> | € 16,00 |
| <i>Cantabrian Sea anchovies<sup>4</sup> with potato and butter<sup>7</sup></i>   | € 12,00 |

## ***Ham (3.5 oz. portions)***

*Served with homemade pickled vegetables  
or with sun dried tomatoes in olive oil*

|  |                 |
|--|-----------------|
| <i>Montagnana Ham Gran Riserva, aged 20 months</i>                                     | € 12,00         |
| <i>Parma Maxima Ham, aged 30 months</i>  | € 18,00         |
| <i>Parma Ham, aged 24/30 months</i>  | € 16,00/€ 18,00 |
| <i>Black pork hams from Italy and France, aged 28/40 months (available 1 per week)</i> |                 |
| <i>- Mora Romagnola (hills of Bologna)</i>   | € 18,00         |
| <i>- Nero dei Nebrodi (Messina)</i>  | € 25,00         |
| <i>- Cinta Senese (Siena)</i>  | € 18,00         |
| <i>- Noir de Bigorre (French Pyrenees)</i>   | € 25,00         |
| <i>Cecina de León beef served with DOP olive oil<br/>and smoked burrata cheese</i>     | € 18,00         |
| <i>Lomo de Bellota cooked at low temperature<br/>with Chimichurri sauce</i>            | € 18,00         |
| <i>Paleta de Bellota aged 24 months</i>  | € 30,00         |
| <i>Jamon Iberico de Bellota 50 months<br/>(Best ham in the World award)</i>            | € 30,00         |
| <i>Jamon Iberico de Bellota 80 months<br/>(Best ham in the World award)</i>            | € 40,00         |

## *Selections*

*Served with homemade pickled vegetables  
or with our sun dried tomatoes in olive oil;  
cheese<sup>7</sup> is served with homemade marmalades and mostarda*

*Selection of salami DOP:*

*Homemade pork Sopressa, Pepper bacon Pancetta,  
dry-cured pork Coppa of Sant'Ilario, homemade lardo* € 16,00

*Selection of Ham:*

*Ham of White Pork, Cecina de León di Bue,  
Cotto ham of our production* € 18,00

*Selection of Royal Hams:*

*Parma Ham, Black Pork ham, Paleta Iberica of Bellota* € 25,00

*Selection of 4 types of Cheese<sup>7</sup>* € 12,00

*Selection of 6 types of Cheese<sup>7</sup>* € 18,00

*Selection of 8 types of Cheese<sup>7</sup>* € 24,00

*Selection of 10 types of Cheese<sup>7</sup>* € 30,00

*N.B: Each course as an appetizer is suggested for 2 people*

## *Selection of Patanegra Bellota* *Subject to availability*

*"Secret" cut 7,05oz* € 20,00

*Grilled rack 14,10oz* € 24,00

*Sliced Iberian Collar (Cabecero) 7,05oz* € 20,00

# *Homemade pasta and gnocchi*

*In some cases the pasta or gnocchi may be already seasoned  
with Parmigiano Regiano cheese*

|   |                |
|---|----------------|
| <i>Thick Veneto spaghetti<sup>1,3</sup> with sardines<sup>7</sup>, pine nuts<sup>8</sup>, peeled tomatoes,<br/>olives with Valpantena olive oil</i> | <i>€ 10,00</i> |
| <i>Veneto spaghetti<sup>1,3</sup> with tradizionale Verona's bolognese</i>  | <i>€ 10,00</i> |
| <i>Amatriciana, Roman style noodles with organic tomatoes,<br/>Nero dei Nebrodi cheek lard, fresh Cacio cheese<sup>7</sup></i>                      | <i>€ 12,00</i> |
| <i>Tagliatelle pasta<sup>1,3</sup> with Porcini mushrooms of truffle</i>  | <i>€ 14,00</i> |
| <i>Spaghetti<sup>1,3</sup> with organic tomato triple and basil<br/>(12 minutes to be served)</i>   | <i>€ 16,00</i> |
| <i>Gnocchi (potato dumplings) with sweet Gorgonzola<sup>7</sup> and walnuts<sup>8</sup></i>   | <i>€ 10,00</i> |
| <i>Risotto with Amarone Wine<br/>(minimum for 2 people, 15/18 minutes to be served)</i>   | <i>€ 14,00</i> |
| <i>Ravioli with seasonal filling</i>  | <i>€ 14,00</i> |

## Salads

*All seasoned with DOP olive oil,  
creamy balsamic vinegar and Maldon Salt*

*Salad:*

*Mixed green salad, cherry tomatoes € 5,00*

*Salad (big plate):*

*Mixed green salad, cherry tomatoes € 10,00*

*Seasonal salad:*

*Artichokes, chicory of Catalonia, porcini, Panzanella bread salad € 12,00*

*Ponte Pietra Salad:*

*Mixed green salad, apple mustard, creamy balsamic vinegar,  
chunks of parmesan cheese<sup>7</sup>, pine nuts<sup>8</sup>, walnuts<sup>9</sup>, grilled white meat strips € 12,00*

*Alcova Salad:*

*Mixed green salad, sun dried tomatoes from Puglia,  
black olives in olive oil, honey, Camembert cheese € 12,00*

## Freshly Cooked Vegetables

*Baked potatoes € 6,50*

*Cooked vegetables € 6,50*

## A selection of Sea Water Fish

*Subject to availability on the market*

*Baked fillet with a side dish at the discretion € 9,00/3,5oz  
(Suggested for 2 people, minimum portion 17,6oz)*

*Baked darn € 18,00*

*Raw seafood platter € 20,00*

*\*The fish and seafood we are serving has not been produced by farming,  
and treated on board.*

## Other Meats

*All served seasoned with DOP olive oil and Maldon salt*

*Piemontese Beef Tartare with salt, pepper, oil and original Moutard<sup>10</sup>  
from Pommery (Slowfood-associated presidium), 5.2oz* € 15,00

*Sliced Piemontese Beef with vegetables, 7oz* € 20,00

*Organic lamb cooked at low temperature according  
to the recipe of the Chef* € 20,00

*Rib chop with a side dish at the discretion* € 6,00/3,5oz

*Steak a la Fiorentina with a side dish at the discretion* € 6,00/3,5oz  
*(Suggested for 2 people, minimum portion 35oz)*

*\*Raw meat is cut and prepared just before serving*

## Horse Meat

*All served seasoned with DOP olive oil and Maldon salt*

*Tartar with pine nuts<sup>8</sup>, capers, black olives, pane carasau<sup>1</sup>  
(crunchy unleavened bread from Sardinia), 5.2oz* € 15,00

*Sliced raw Tenderloin with Grasso Monte<sup>1</sup> cheese and walnuts<sup>8</sup>, 5.2oz* € 20,00

*Sliced Sirloin with parmesan cheese<sup>7</sup> aged 40 months  
and balsamic vinegar, 7.0oz* € 18,00

*Grilled Tenderloin with vegetables, 6.3oz* € 24,00

*Tris of Tartare, Sliced raw Tenderloin and Sliced Pan-seared Sirloin  
with parmesan cheese<sup>7</sup> and balsamic vinegar* € 22,00