



*10% discount
on take away*

*To taste our dishes
comfortably at home*



TYPICAL LOCAL PRODUCTS

Culatello d.o.p. 24 months of seasoning (Podere Cadassa).....€ 20,00

Parma ham 30 months of seasoning (Ponte Romano).....€ 17,00

The Parma Prestigious Ones are a selection of typical Parmesan cold-cuts:

ham, culatello, salame, coppa, pancetta.....€ 16,00

Parmigiano Reggiano 24 months€ 6,00



OUR DISHES

Homemade focaccia with fresh artichokes.....€ 17,00

Foie gras escalope with pear
duck jus, caramelized onion and pan brioche€ 25,00

Helix Aspersion snails à la bourguignonne (1/2 dozen).....€ 17,00

Tartare of Irish Angus fillet with artichokes,
parmesan shavings and egg yolk€ 20,00





OUR MADE HOME PASTA

Typical Parmesan style Tortelli with ricotta cheese (cow milk) and spinach beets.....	€ 16,00
Toretlli with pumpkin, mustard and macaroons	€ 16,00
Malfatti made with egg sautéed with artichokes cut.....	€ 17,00
Cannoncini stuffed with Parma ham served with porcini mushrooms and parmigiano sauce.....	€ 16,00
Tagliatelle with guinea fowl ragu.....	€ 16,00
Lasagna.....	€ 16,00



FROM THE KITCHEN

Goose leg, served with potatoes and onions in Lyons style	€ 28,00
Shin of pork served with potatoes.....	€ 28,00
Artichokes panful with parsley and garlic, served with roasted polenta.....	€ 18,00
Fries artichokes in always fresh oil	€ 18,00



PRECIOUS MEAT'S CUT FROM THE WOOD FIRE GRILL

This menu is the result of a manic research on every type of breed, to finally reach the selection you find below:
meat among the finest in the world, Black Angus, Piemont fassona, Iberian pork served in different cuts.

The price of fiorentina, black angus rib and tomahawk will be determined by its weight

Fiorentina T-bone Austria weight approx 1 kgx€ 8,00/hg about €80,00

Fiorentina T-bone Piemonte weight appr. 1 kgx€ 8,50/hg about €85,00

T-bone Black Angus..... weight appr. 8 hg x € 6,50/hg about €52,00

Black Angus Tomahawk from Ireland.appr 1kg € 8,00/hg about €80,00

Black Angus Ribeye€ 35,00

Chateaubriand served with bernaise sauce
(minimum 2 serves - € 50,00 each serve)..... € 100,00

Beef tenderloin - Ireland€ 33,00

Ireland beef loin (rare)
(minimum 2 serves - € 32,50 each serve)..... € 65,00

Patanegra secret From Spain: Iberian pork with potatoes.....€ 28,00

The "CuraNatura" pork

A completely new Italian breed raised in the wild between the provinces of Mantova, Modena and Verona which is characterizes by the development of omega 3 while cooking

Tomahawkweight approx 800 gr x € 5,00/hectogram = about € 40,00

Asado served with mix of cabbages and
balsamic vinegard and black mustard reduction.....€ 20,00



FROM THE WOOD FIRE GRILL

Tagliata of beef loin - Ireland	€ 22,00
Grilled hamburger of irish Angus, with melted cheese artichokes and artisanal toasted bread.....	€ 27,00
Lamb loin marinated with thyme served with roasted potatoes.....	€ 25,00
Pork ribs	€ 20,00
Half chicken under a brick marinated with oil, lemon, salt, and pepper	€ 20,00
Roasted meat: chicken, pork ribs, sausages, lamb, tagliata of beef (minimum 2 serves € 30,00 each serve).....	€ 60,00

SIDE DISHES

Grilled vegetables.....	€ 5,00
Baked potatoes	€ 5,00
Season's Pinzimonio - Season's Raw vegetables in olive oil ...	€ 10,00
Dressing: prime extra-virgin olive oil, wine vinegar, balsamic vinegar, and Himalaya salt	





Dear customer,

Our waiting staff is available to inform you about the nature and origins of the kitchen products and about the preparation method of the dishes.

We invite you to communicate to our staff if you suffer from any allergies and if you need to consume specific kind of food.

We trust in your discretion on using your mobile phone.
We remind you that it is forbidden to smoke at the table inside, our staff will show you the closest smoking area.

In this restaurant we also serve treated drinking water (still or sparkling) following the Law n5 art 13 d.lgs 181/03

We kindly request you to ask for the bill at the table.
Service charge € 3,00