



*10% discount  
on take away*

*To taste our dishes  
comfortably at home*



## WHITE TRUFFLE

White truffle crouton:  
parmigiano cheese and truffle fusion on ovenbaked bread.....€ 60,00

Eggs pochè with cheese mousse and white truffle.....€ 60,00

White truffle tagliolino.....€ 60,00

White truffle risotto.....€ 60,00

Tartare of Irish Angus fillet with egg and white truffle.....€ 65,00

## TYPICAL LOCAL PRODUCTS

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

Parma ham 30 months of seasoning (Ponte Romano).....€ 18,00

The Parma Prestigious Ones  
are a selection of typical Parmesan cold-cuts:  
ham, culatello, salame, coppa, pancetta.....€ 17,00

Parmigiano Reggiano 24 months .....€ 7,00

## OUR DISHES

Homemade focaccia served with  
tuscan pecorino cheese, olives and artichokes.....€ 17,00

Foie gras escalope with pan brioche,  
cardamom pear, roasted shallot and port sauce.....€ 25,00

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

Irish Angus fillet tartare with  
"giudia" artichoke, lemon mayonnaise and artichoke sauce.....€ 20,00

Mixed cabbages with different cooking and colors.....€ 16,00





## OUR MADE HOME PASTA

Typical Parmesan style Tortelli with ricotta cheese (cow milk) and spinach beets.....	€ 16,00
Toretlli with pumpkin, mostarda and amaretti .....	€ 16,00
Anolini in beef and hen brot.....	€ 17,00
Cannoncini stuffed with Parma ham served with artichokes and parmesan sauce .....	€ 17,00
Risotto "Riserva San Massimo" with turpin greens and smoked scamorza fondue .....	€ 17,00
Lasagna.....	€ 16,00

## FROM THE KITCHEN

Fries artichokes in always fresh oil.....	€ 20,00
Artichokes from the wood fire grill.....	€ 17,00
Irish Angus fillet tartare.....	€ 35,00
Parmesan style tripe.....	€ 25,00
Ox stew served with smoked potato foam, herbs oil and crumble.€	30,00
Goose leg, served with potatoes and onions in Lyons style .....	€ 30,00
Shin of pork served with potatoes.....	€ 30,00





## 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

### **Every meat is served with baked potatoes brunoise and pan fried vegetables**

Fiorentina T-bone Austria weight approx 1 kgx€ 9,00/hg about €90,00

Fiorentina T-bone Piemonte weight appr. 1 kgx€ 9,50/hg about €95,00

T-bone Black Angus..... weight appr. 8 hg x € 7,50/hg about €60,00

Black Angus Tomahawk from Ireland.appr 1kg € 9,00/hg about €90,00

Chateaubriand served with bernaïse sauce  
(minimum 2 serves - € 60,00 each serve)..... € 120,00

Black Angus Ribeye .....€ 40,00

Beef tenderloin - Ireland .....€ 40,00

Ireland beef loin (rare)  
(minimum 2 serves - € 40,00 each serve)..... € 80,00

Texel lamb Tomahawk  
with handmade crisps and grilled artichokes.....€ 35,00

Patanegra secret From Spain: Iberian pork .....€ 30,00

### **The "CuraNatura" pork**

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

Tomahawk .....weight approx 800 gr x € 5,50/hectogram = about € 44,00



## FROM THE WOOD FIRE GRILL

**Every meat is served with  
baked potatoes brunoise and pan fried vegetables**

Tagliata of beef loin - Ireland .....	€ 30,00
Grilled irish Angus burger served with toasted polenta, melted pecorino cheese and artichokes frittata.....	€ 30,00
Pork ribs .....	€ 25,00
Half chicken under a brick marinated with oil, lemon, salt, and pepper .....	€ 25,00
Roasted meat: chicken, pork ribs, sausages, lamb, tagliata of beef (minimum 2 serves € 35,00 each serve).....	€ 70,00

## SIDE DISHES

Grilled vegetables.....€ 8,00

Season's Pinzimonio - Season's Raw vegetables in olive oil ....€ 15,00

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 € 4,00