



*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).....€ 18,00

The Parma Prestigious Ones
are a selection of typical Parmesan cold-cuts:
ham, culatello, salame, coppa, pancetta.....€ 18,00

Parmigiano Reggiano 24 months€ 7,00

OUR DISHES

Homemade focaccia with
whipped ricotta cheese and lemon, basil pesto and confit tomatoes€ 18,00

Savoury tart served with ratatouille and vegetarian jus.....€ 18,00

Smoked Angus fillet carpaccio, lime gel and crunchy parmesan.....€ 20,00

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

Cherry shaped foie gras, pan brioche, blue cheese and cherry gel.....€ 20,00

Smoked salmon filet, tomato wated,
basil oil and sweet-and-sour tropea onion.....€ 25,00

Cheese board.....€ 25,00





OUR MADE HOME PASTA

Typical Parmesan style Tortelli with ricotta cheese (cow milk) and spinach beets.....	€ 17,00
Ham ravioli served with 30 years aged balsamic and melon.....	€ 18,00
Strozzapreti with "Riccio di Parma" tomato and basil.....	€ 17,00
Tagliolini, straciatella cheese and zucchini scapece style.....	€ 18,00
Risotto "Riserva San Massimo" with goat cheese, lime and Sichuan pepper.....	€ 18,00
Lasagna.....	€ 17,00

FROM THE KITCHEN

Grilled Irish roastbeef with mixed leaves.....	€ 30,00
Horse sirloin served with capsicum sauce and potato mille-feuillè...€	30,00
Irish Angus fillet tartare.....	€ 35,00
Bread crumbed veal tomahawk, potato and herbs croquettes, tomato mayonnaise.....	€ 45,00
Parmesan style roasted veal stuffed with eggs, bread and parmigiano.....	€ 25,00
Goose leg, served with potatoes and onions in Lyons style	€ 35,00
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 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 bernaise 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

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 characterizes by the development of omega 3

Tomahawkweight approx 800 gr x € 5,50/hectogram = about € 44,00



FROM THE WOOD FIRE GRILL

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

Tagliata of beef loin - Ireland	€ 30,00
Grilled hamburger of irish Angus, home made bread smoked scamorza cheese, tobacco mayonnaise and potato rosti	€ 32,00
Thyme marinated lamb chops.....	€ 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