

Our Menu

Let's start with...

OUR CHARCUTERIE SELECTION € 15.00

Cold cuts with gnocco fritto (fried dough) and slightly pickled vegetables

SNAILS € 16.00

Snails from organic farming, wrapped in crunchy smoked bacon (Betella's butcher shop) with stoneground polenta crisps

THE CANTABRIAN ANCHOVY € 12.00

Slightly toasted seaweed bread, Cantabrian anchovies, Isigny butter and parsley chlorophyll

PIEDMONTESE FASSONA € 18.00

Our three ways to serve Fassona meat tartare

THE PINK SHRIMP €16.00

Purple aubergine cream and shrimps, with a crunchy sheet of dough, stracciatella cheese and Pra' basil pesto.

CULAZZA XXL €15.00

"Betella's" butcher shop

Cover charge € 3.00

water € 3.00

Espresso € 2.00

Pasta and rice

CARNAROLI RICE MOTTA FARM €17.00

Carnaroli risotto with luganega sausage and thin sheets of Granone Lodigiano cheese. Min. two people

POTATO GNOCCHI € 16.00

Pecorino romano, black pepper and crunchy smoked bacon (Betella's butcher shop), crumbled rye bread and pistachios

'30 YOLKS' TAGLIOLINI €18.00

Shrimps, peeled datterini tomatoes, toasted almonds, fresh basil and extra virgin olive oil

RUSTIC LINGUINE (Pasta shop: Cavalier Cocco) €18.00

Cantabrian anchovies, fermented black garlic, olive oil, pepper, asparagus, chicory, salva cremasco cheese, lime zest and crumbled bread.

Selection of grilled meat seasoned with Maldon salt crystals

THE BAVARIAN HEIFER 'BLACK FOREST'

PLACE OF ORIGIN: GERMANY

ANIMAL NUTRITION: GRAZING, 30% BROAD BEAN AND 70% BARLEY, OAT, WHEAT

DRY-AGED FOR A MINIMUM OF 4 WEEKS

RIB-EYE STEAK €6.50

T-BONE STEAK €7.50

THE FLANDERS RED 'DIERENDONCK SELECTION'

PLACE OF ORIGIN: BELGIUM

ANIMAL NUTRITION: GRAZING, GRASS AND HAY

DRY-AGED FOR A MINIMUM OF 8 WEEKS

BIG RIBEYE STEAK € 9.50/hg

PIEDMONTESE FASSONA 'CAZZAMALI SELECTION'

PLACE OF ORIGIN: PIEDMONT

ANIMAL NUTRITION: GRAZING, CORN, BARLEY, BRAN, BROAD-BEANS AND HAY

DRY-AGED FOR A MINIMUM OF 6 WEEKS

BIG RIBEYE STEAK € 8.00/hg

DANISH SWAMI BEEF 'JERSEJ AND HOLSTEIN SELECTION'

PLACE OF ORIGIN: DANEMARK

ANIMAL NUTRITION: TWO PHASES OF GRAZING: THE FIRST ONE WITH GRASS AND THE SECOND ONE WITH WHEAT, WITH THE SUPPLEMENTATION OF SUGAR BEET BEFORE SLAUGHTER.

DRY-AGED FOR A MINIMUM OF 6 WEEKS

BIG RIBEYE STEAK € 7.50/hg

T-BONE STEAK € 8.00/hg

SHASHI BEEF

PLACE OF ORIGIN: FINLAND

ANIMAL NUTRITION: GRAZING, CORN, GRAINS

DRY-AGED FOR A MINIMUM OF 4 WEEKS

BIG RIBEYE STEAK € 7.50/hg

T-BONE STEAK € 8.00/hg

SHASHI CHOCO BEEF limited availability

PLACE OF ORIGIN: FINLAND

ANIMAL NUTRITION: GRAZING, CORN, GRAINS, CHOCOLATE

DRY-AGED FOR A MINIMUM OF 4 WEEKS

WINNER OF FOUR GOLD MEDALS AT THE LAST LONDON WORLD STEAK CHALLENGE

BIG RIBEYE STEAK € 8.00/hg

T-BONE STEAK €8.50/hg

PRUSSIAN BEEF

PLACE OF ORIGIN: NORTHERN POLAND. FROM THE REGION OF MASURIA, FAMOUS FOR ITS THOUSAND LAKES

NUTRITION: THE SPECIES LIVES PREDOMINANTLY IN THE WILD, EATING GRASS AND HAY. ITS DIET IS SUPPLEMENTED WITH WHEAT, CORN AND OAT BRAN. THIS IS CRUCIAL TO OBTAIN A HIGH GRADE OF MARBLING.

BIG RIBEYE STEAK €7.50/hg

T-BONE STEAK €8.00/hg

'LINGOTTO PIEMONTESE' (CAZZAMALI SELECTION)

PLACE OF ORIGIN: PIEDMONT

ANIMAL NUTRITION: GRAZING, CORN, BARLEY, BRAN, BROAD-BEANS AND HAY

€ 25.00

PIEDMONTESE FASSONA 'CAZZAMALI SELECTION'

ASADO

ANIMAL NUTRITION: GRAZING, CORN, BARLEY, BRAN, BROAD-BEANS AND HAY

€ 18.00

ALL OUR MEAT DISHES INCLUDE OVEN ROASTED POTATOES

Fish

SCALLOPS €24.00

Lightly boiled scallops with purple potato purée, thin slices of dried beetroot, kataifi pastry and teriyaki sauce

Side dishes

Oven roasted potatoes €5.00

Mixed vegetables. Cooked in a mason jar, following the principles of sous vide cooking € 5.00

Mixed salad € 5.00

Cheese selection

DRUNK SALVA CREMASCO

“Tazzi cheese factory” €7.00

Salva cremasco is a DOP certified raw cheese, made using only full fat milk. This cheese has a washed rind and undergoes a 75 days ageing process. The cow nutrition follows the Padanian tradition. It is cured and aged for 6 months in Amarone pomace.

FORMAI DE MUT

“Matured by Luigi Guffanti” €7.00

Formai de mut is a product of Valle Brembana, and it is a semi-cooked DOP certified cheese. The only ingredient used to make this delicacy, is the full fat milk obtained by milking the cows once or twice a day. Its place of origin is located in the province of Bergamo, Lombardy.

Matured for at least 45 days.

BAGOSS

“matured by Luigi Guffanti” €7.00

Bagòss is a mountain cheese whose production process follows the traditional, century-old methods. It is a semi-fat hard cheese, produced with raw milk and saffron. The original bagòss is made in Bagnolino, in the province area of Brescia, where it is made by 28 family-based farms. The cattle is brought to the mountain pasture during the summer season. Bagnolino covers a wide area, consisting mainly of mountains, in which 22 mountain pastures are located and used by the farmers.

Matured for 36-42 months.

It has a PAT certification (an Italian certification similar to the European PGI) and it is a Slowfood presidium.

SURFIN BLU DI BUFALA

“Quattro Portoni cheese factory” €7.00

Blu di bufala is a herb cheese with a raw and semi-hard paste. It is made in the province area of Bergamo, using pasteurized buffalo milk. In order

to make this excellent cheese, yeasts and noble rot are added to the cauldron. Matured for 3-6 months.

5 years aged Lodigian grana

“Zucchelli cheese factory” €7.00

It is a hard paste, long matured cheese, made using raw milk with a 2.5% fat percentage. It comes from cows raised in the fertile, forage and water rich area that surrounds the city of Lodi.

TASTING EXPERIENCE: includes all the cheeses above, honey and fruit confiture €20.00

Our desserts

Crunchy puff pastry sheets with custard cream , berries and raspberry sauce € 8.00

Chocolate lava cake with pistachio gelato €7.00

Panna cotta with berry sauce 7.00

Tiramisu € 7.00

Tortionata: a crispy, crumbly almond cake served with almond ice cream and Passito jelly € 7.00

mango sorbet € 7.00

Homemade Zabaione ice cream, with Pedro Ximénez sherry €8.00

Our pizzas

Our gourmet pizzas...

Margherita €8.00

San Marzano tomatoes, 'fior di latte' mozzarella

Diavola € 10.00

San Marzano tomatoes,'fior di latte'mozzarella , spicy salami

Prosciutto € 10.00

San Marzano tomatoes, 'fior di latte' mozzarella, ham

Napoli € 10.00

San Marzano tomatoes, 'fior di latte' mozzarella, anchovies, oregano

Prosciutto e Funghi € 11.00

San Marzano tomatoes, 'fior di latte' mozzarella, ham, fresh mushrooms

Regina Margherita €12.00

San Marzano tomatoes, buffalo mozzarella, cherry tomatoes, fresh basil pesto

Quattro stagioni € 12.00

San Marzano tomatoes, 'fior di latte' mozzarella, ham, olives, artichokes, fresh mushrooms

Ortolana € 12.00

San Marzano tomatoes, 'fior di latte' mozzarella, seasonal vegetables

Four-cheese €12.00

'fior di latte' mozzarella, scamorza, gorgonzola, raspadüra (thin sheets of Granone Lodigiano cheese)

Luganega lodigiana € 12.00

San Marzano tomatoes, 'fior di latte' mozzarella, luganega lodigiana, raspadüra (thin sheets of Granone Lodigiano cheese)

Parma€ 14.00

San Marzano tomatoes, 'fior di latte' mozzarella, ham, arugula, raspadüra (thin sheets of Granone Lodigiano cheese)

Affumicata € 14.00

San Marzano tomatoes, 'fior di latte' mozzarella, smoked scamorza cheese , speck, arugula

Secondo l'Emilia €15.00

San Marzano tomatoes, 'fior di latte' mozzarella, spalla cotta di San Secondo (cooked pork shoulder), grilled artichokes and raspadura (thin sheets of Granone Lodigiano cheese)

Gorgonzola Croce €15.00

'fior di latte' mozzarella, Gorgonzola Croce cheese, smoked bacon from Betella's butcher shop

Parmigiana a modo mio €15.00

San Marzano tomatoes, mozzarella di bufala, aubergine cream, Prà basil pesto, raspadura (thin sheets of Granone Lodigiano cheese)

Culaccia €16.00

San Marzano tomatoes, Culaccia di Zibello from 'Squisito' butcher shop, Burrata d'Andria, cherry tomatoes and arugula

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