



# Formula Sanmauro

Lunch or dinner

# 28€

service charge included

Choose your favorite kitchen menù with first and *second course*.

Excluded steak house and pizzas



First course  
+  
second course

*Beverage excluded to promo*

Our dishes come from the **passion** towards **craftsmanship**. From the appetizer to the dessert, we prepare everything in our kitchen, with **healthy and natural ingredients**, never using previously made products. The result is a menu with a **strong identity**, that follows the **seasonality** of products and ingredients. We alternate meat and fish dishes, to satisfy any **taste**

enjoy your meal

Stay tuned  
for updates



Follow us on Facebook:  
@RistoranteSanmauro



Follow us on LinkedIn  
Gruppo Ethos



Follow us on Instagram:  
ristorante\_sanmauro



For reservation:  
039 9202601

## menù gluten free

For realisation of bread, pasta, pizza and desserts we use external local laboratories, who create fine and handmade food without gluten. The cooking of these products is then made in our kitchens, using dedicated tools to avoid any risk of contamination. Discover our proposals at the bottom of the menu.

## Allergens

As per European Union regulation CEE1169/2011, below each dish you will find the indication due to all the allergens presents in the ingredients used for its preparation.

The dishes production takes place in a single environment so they may contain nickel and other allergens traces due to the contamination. As indicated by the Health Ministry 10/12/21 N. Prot. 44968 cereal product may contain mustard.

Follow  
the icons



GIFT dish  
Discover all  
details at the  
end of the  
menu



Dish prepared with  
ORGANIC ingredient



Vegetarian dish



Dish prepared with  
only VEGETABLE  
ingredient



Use QR code to discover all  
extraordinary  
characteristics of hemp



Exclusively  
grass fed beef



Dish prepared with  
Superfood ingredients,  
foods with surprising  
nutritional characteristics



# appetizers

## In the wait

### Bis di Bruschette

- Garlic bread with Cherry tomatoes, oregano and fresh basil.
- Turnip greens salted with garlic, oil, hot pepper and stracciatella cheese

# 1 - 7 - 10



€ 6,00

## appetizers

### Tagliere Italiano con tomino alla griglia

Brusignone farmhouse salami, lard of Pata Negra, cured pork neck ham, Parma raw ham 18 months aged served with pickled vegetables and grilled tomino cheese

# 7 - 9 - 12



€ 12,00

### Erbazzone Emiliano in crosta

Quiche filled with chard, spring onion and Padano cheese.

Also called "Scarpazzone" is a dish typical of Reggio Emilia.

# 1 - 3 - 7 - 9 - 10



€ 8,50

### Parmigiana di Melanzane

Grated parmesan with mozzarella cheese, tomato and basil

# 3 - 7 - 9



€ 10,00

### Tris di cozze

tasting of mussels in three different versions

- Classic\* # 1 - 9 - 10 - 12 - 14
- Marinara with cherry tomatoes and hot pepper\* # 1 - 9 - 10 - 12 - 14
- Gratinare all'olbiese with crunchy Pecorino cheese breading\* # 1 - 7 - 9 - 10 - 12 - 14

It's possible ask only one version of mussels

€ 12,00

# first courses

## Do you like the recipe but not the pasta shape?

Ask for your favorite shape, choosing among the ones that are presented in the menu

### Tonnarelli cacio e pepe

Tonnarelli pasta with Pecorino cheese cream and black pepper

Fresh pasta like spaghetti pasta

# 1 - 3 - 7 - 9 - 10



€ 12,00

### Spaghetti alle vongole veraci fresche

Spaghetti pasta with fresh clams parsley and EVOO

# 1 - 9 - 10 - 12 - 14



€ 12,00

### Spaghetti alle vongole ricetta dello chef Davide

Spaghetti pasta with fresh clams, garlic, EVOO, 'nduja and parsley

# 1 - 7 - 9 - 10 - 12 - 14

€ 13,00

### Spaghetti allo scoglio

Spaghetti with swordfish, seafood, codfish, shrimps and fresh tomato\*

# 1 - 2 - 4 - 6 - 7 - 9 - 10 - 12 - 14

€ 15,00

### Gnocchi di patate fatti da noi alla Sorrentina gratinati al forno

Homemade potato gnocchi pasta with tomato sauce and mozzarella Fiordilatte cheese

# 1 - 3 - 7 - 9 - 10



€ 12,00

### Pizzoccheri freschi della tradizione Valtellinese

"Pizzoccheri" buckwheat pasta with potatoes, savoy cabbage and Casera cheese

# 1 - 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 - 10 - 11 - 12 - 13 - 14



€ 12,00

### Lasagne della tradizione Bolognese

fresh egg pasta with classic ragout

Following the authentic recipe of the Emilia Romagna tradition, we prepare our Lasagna with, fresh egg, classic ragout and bechamel

# 1 - 3 - 7 - 9 - 10 - 12

€ 12,00

### Tortelli Emiliani freschi preparati a mano

Meat stuffed ravioli with Padano cheese fondue

Our ravioli are filled with Mortadella and Beef meat.

# 1 - 3 - 7 - 9 - 10 - 12

€ 15,00

## il riso

Dishes made only with selected rice beans. We chose a 100% Carnaroli rice aged minimum 18 months, that makes our risotto extremely creamy. We also choose an organic wholewheat long red rice, with amazing properties against cholesterol

### Risotto bianco alla Monzese con Luganega

Carnaroli risotto with Luganega sausage

# 3 - 7 - 9 - 12



€ 14,00

## piatto unico

### Risotto alla Milanese

Saffron risotto with Chianina beef marrowbone

# 1 - 3 - 6 - 7 - 9 - 10

€ 21,00

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# second courses

## land courses

### Cotoletta alla milanese

Pork rib cooked in traditional Milan style, with a crispy panure

# 1 - 3 - 7 - 8 - 10

€ 18,00

### Pallotte cacio e ova

a tipycal dish of Abruzzo, egg and cheese bread balls.

Cooked in tomato sauce

# 1 - 3 - 7 - 9 - 10



€ 15,00

### Ragù Napoletano

Neapolitan style ragout served with crunchy bread

The Neapolitan sunday dish.

this ragout includ pieces of beef and pork meat, left to cook for a long time in the sauce.

# 1 - 9 - 10 - 12



€ 16,00

### Bombette Pugliesi con Pecorino e pancetta

Meat rolls filled with pecorino cheese and bacon

More than just meat rolls, the "Bombette" have this name because when you put them in your mouth you feel the explosion of their tasty filling!

# 7



€ 17,00

## sea courses

### Frittura di paranza

Sea fried mix with shrimps, calamari, cuttlefish, hake and minnows\*

# 1 - 2 - 4 - 6 - 10 - 12 - 14

€ 19,00

### Frittura di anelli e ciuffi di calamari

Fried calamari rings and forelocks\*

# 1 - 6 - 10 - 12 - 14

€ 19,00

## burger

### CHEESEBURGER served with fries\*

Sesame seeds bun with **250gr** of Black Angus **GRASS** FED beef meat, Cheddar cheese, tomato and lettuce

# 1 - 3 - 6 - 7 - 10 - 11

€ 16,00

# steak house

## COOKED MEAT ON BARBEQUE



### BARBEQUE GRILL

releases aromas and flavors making the meat extremely tasty and delicious


## Scottona

quality-superior  
marbling

Meat characterised by a **high grade** of **marbling** that, melting during the cooking process, gives to it **taste** and **tenderness**, making the meat extremely **juicy** and **tender** for the palate. The bovines, **raised** in the wild and fed as **nature teaches**, are "Scottone": young females that have never been pregnant.



#### Costata di manzo "Scottona"

Around 500  of "Scottona" ribeye steak

Recommended cooking: - ●●●●●○ + **medium or well done**

# NO ALLERGENS



€ 7,50 pro hg

#### Fiorentina di manzo "Scottona"

Around 1kg of "Scottona" T-bone steak

Recommended cooking: - ●●●●●○ + **rare or medium**

# NO ALLERGENS




€ 8,50 pro hg

#### Grigliata mista reale Recommended cooking: - ●●●●●○ + **medium or well done**

Mixed grilled meat: veal, Black Angus **GRASS FED**, pork sausage from Mantua, Irpinian Black Pork fillet, fresh bacon # NO ALLERGENS

€ 22,00

#### I 3 Manzi Recommended cooking: - ●●●●●○ + **medium**


Approx 450  total of boneless meat to offer you the best breed in the world, for a high level tasting experience:

- Chianina, certified by Consorzio del Vitellone Bianco, is the most loved and famous breed in Italy
- Black Angus, one of the most ancient and exquisite breeds; we offer Scottone meat, tender and juicy
- Angus Hereford, characterized by a particular marbling that enhances its succulence, it is one of the most important breeds in the world

# NO ALLERGENS

€ 26,00

#### Angus Tender **GRASS FED** Suggested with every kind of cooking

About 300  of Black Angus meat.

A forgotten chop, with balanced, elegant and delicious flavour

# NO ALLERGENS



€ 19,00

#### Flank Fillet® **GRASS FED** Suggested with every kind of cooking

About 300  of Black Angus meat, a tender and tasty cut

# NO ALLERGENS



€ 22,00


#### Filetto **GRASS FED** Recommended cooking: - ●●●●●○ + **rare**

About 300  of "Black Angus" fillet

# NO ALLERGENS



€ 28,00

 The indicated weight is the weight of the raw meat



The dishes of our Steak House are also available gluten free. If you want to order them, remember to report to our staff your gluten intolerance or allergy.

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# tagliate



The cattle is raised on grazing land and is fed exclusively grass

without the use of antibiotics, hormones and GMOs. The result is a leaner meat, rich in Omega 3, vitamin B6 and beta-carotene and low in cholesterol, which stands out for tenderness and succulence.



your favourite breed



matched with your favourite dressing

Choose your favourite beef cut:

**250 GR** of certified cattle beef.



plain, with rosemary or with rocket salad

A touch of flavour to your dish

## Tagliata di Black Angus

Tender cut from the forequarter, "Black Angus" breed, to value a little-known and used beef chop.

Recommended cooking: - ●●○○○ + rare or medium

# NO ALLERGENS



€ 19,00

## Tagliata di Chianina

Certificate pure "Chianina" IGP, the most famous and valuable Italian breed

Recommended cooking: - ●●○○○ + rare or medium

# NO ALLERGENS

€ 19,00

with  
**rocket salad and  
parmesan shavings**  
# 3 - 7



€ 3,00

with  
**cherry tomatoes, basil and  
balsamic vinegar**  
# 12

€ 3,00

for the side dishes,  
see the specific page

**GR** The indicated weight is the weight of the raw meat

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# salads

## Caprese

Fresh tomatoes, Buffalo milk mozzarella cheese and basil

# 7



€ 13,00

## Caesar Salad

Iceberg salad with chicken breast, egg, bread croutons, Lodigiano cheese shavings and Caesar sauce

# 1 - 3 - 4 - 6 - 7 - 10

€ 15,00

## Polpo

Octopus, potatoes, squids, pesto sauce, Chioggia and Milano salads\*

# 7 - 8 - 12 - 14



€ 15,00





# side dishes

## French fries\*

# 1



€ 4,50

## Roasted potatoes with rosemary\*

# 1 - 7



€ 4,50

## Spinach on butter or sour \*

# 7



€ 4,50

## Verdure grigliate

Grilled vegetables

# NO ALLERGENS



€ 4,50

## Friarielli napolitan turnip tops inflorescences, sautéed with garlic and chili pepper \*

# NO ALLERGENS



€ 4,50

## Caponatina

Organic assorted vegetables

# 9



€ 4,50

## Fagioli all'uccelletto

Beans with tomatoes sauce

# NO ALLERGENS

€ 4,50

*La buca l'è minga straca se la sa no de vaca!*

## Single cheese option - based on the daily availability

# ASK TO OUR STAFF FOR THE ALLERGENS

€ 8,00

## Organic Buffalo's milk mozzarella cheese - about 250gr # 7

€ 11,00

## Extra cost

# on the last page you can find the allergen list of every ingredient below.

Extra cost for vegetables

€ 1,50

Extra cost for anchovies, dried fruits, seeds, asparagus, mushrooms, eggs, sprouts

€ 2,00

Extra cost for cold cuts and cheeses

€ 2,00

Extra cost for fish (shrimps, octopus, tuna, salmon)

€ 2,00

Fiordilatte mozzarella cheese from "Mantua"

€ 2,00

Extra cost for Buffalo mozzarella cheese from "Mantua"

€ 3,00

Alternative without lactose - Ask to our staff to know availability



€ 2,00

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## STIRATA ROMANA



Our kitchen team proposes  
“STIRATA ROMANA”.  
A long leavening and high  
hydration dough for a high, soft  
and light pizza.

### CACIO E PEPE

Pecorino romano DOP cheese, black pepper and bacon

# 1 - 3 - 6 - 7 - 8 - 10 - 11

€ 15,00

### PARMIGIANA

Tomato, mozzarella cheese, fried eggplant, lodigiano cheese shavings and basil

# 1 - 3 - 6 - 7 - 8 - 10 - 11

€ 15,50

### ARDORE CALABRO

Tomato, “fiordilatte” mozzarella cheese, red and yellow bell pepper, ‘nduja, cherry, mozzarella and basil

# 1 - 3 - 6 - 7 - 8 - 10 - 11 - 12

€ 17,00

### CRUDO E STRACCIATELLA

Tomato, Parma raw ham aged 18 months, Buffalo stracciatella cheese from Mantua, semi dry tomatoes and pesto drops

# 1 - 2 - 3 - 4 - 6 - 7 - 9 - 10 - 11 - 12 - 14

€ 18,00

# Healthy pizzas

Treat yourself with a delicious pizza without compromising healthy eating

*Try our exclusive healthy dough!*

Composed of skilful blends of **high protein organic flour**, type 0 wheat and semi-integrated flour type 1,

each ball is pulled by hand in our kitchens after a long rising, slaughtered and frozen in order to preserve its organoleptic properties.

IMPASTO  
*canapa*

Flour rich in fiber, Omega 3, Omega 6 and polyunsaturated fats, is called Superfood product whose value is recognised by Ministry of Health

# 1 - 6 - 8 - 10

IMPASTO  
*legumi*

Legume flour is produced with only white beans, chickpeas, yellow lentils and Italian yellow peas from the company Legù. Rich in proteins plants and fibers.

# 1 - 6

IMPASTO  
*saraceno*

From very high vitamin content and the amount of potassium higher than that of other cereals, is a dietary product characterized from a low glycemic index

# 1 - 6 - 10

## Choose the dough and combine it with the dressing

This allergens refer only to seasoning, to which must be added the allergens of the relative special doughs



in this pic: canapa dough

### Isabella

€ 13,00

Tomato, Fiordilatte mozzarella cheese from Mantua, basil  
# 7



in this pic: saraceno dough

### Santa Maria

€ 18,50

Tomato, Fiordilatte mozzarella cheese from Mantua, Parma ham 18 months aged, Buffalo milk mozzarella cheese, caramelized red onion, oregano  
# 7 - 12



in this pic: impasto carrube

### Friccicarella

€ 16,50

Tomato, "fiordilatte" mozzarella cheese from Mantova, roasted pork from Ariccia, provolone cheese and wild fennel  
# 7

# our pizzas

## CHOOSE AMONG OUR 4 ORGANIC DOUGHS



BREWER'S  
YEAST

### LIGHT AND THIN

delicate and thin, this light pizza is made of BIO flour type "0"  
# 1 - 6 - 10



WITHOUT  
ADDED  
YEAST

### WHOLEWHEAT THIN

Made with 100% wholewheat and organic stone-ground flour. It is a rustic product, healthy and easy to digest.  
# 1 - 6 - 10



WITHOUT  
ADDED  
YEAST

### KHORASAN THIN

The rich and ancient taste of Khorasan wheat, made famous by KAMUT® trademark. It is organic and rich in proteins, mineral salts and with great nutritional properties.  
# 1 - 6 - 10



MOTHER  
YEAST

### PARTENOPEO

Made with organic flour, it's a softer pizza with high sides. It remains light and digestible thanks to mother yeast and a very long rising (48hrs).  
# 1 - 6 - 10

All our pizzas are stuffed with **HOMEMADE**  
**ORGANIC FIORDILATTE**  
**MOZZARELLA CHEESE FROM**  
**MANTUA MADE ONLY WITH**  
**ITALIAN MILK** in a natural oasis on the river

Po, in the heart of the Mincio Park



100%  
BIOLOGICA



### PIZZA WITHOUT LACTOSE?

Ask to our staff the alternative you can choose



# pizzas

This allergens refer only to seasoning to which must be added the allergens of the relative doughs.

## white pizzas without tomato sauce

**4 FORMAGGI** Mozzarella cheese, Gorgonzola cheese, Taleggio cheese, Parmesan # 3 - 7

€ 9,30

**BRONTE** Mozzarella cheese, smoked scamorza cheese, pumpkin cream, Porcini mushrooms, Parma raw ham, Bronte pistachios # 7 - 8

€ 12,30

**MALAFEMMINA** Sliced local Fiordilatte mozzarella cheese from Mantua, friarielli\* and sausage # 7

€ 10,80

**Friarielli:** turnip tops inflorescences, typical of Neapolitan cuisine

## pizzas without mozzarella cheese



**SCOGLIERA** Tomato, seafood, shrimps, parsley flavored with garlic, rocket, hot pepper oil\*

# 2 - 4 - 12 - 14

€ 12,30

**MARINARA** Tomato, garlic, parsley # NO ALLERGENS

€ 6,30

**PUGLIESE** Tomato, Tropea red onion, oregano # NO ALLERGENS

€ 6,30

## red pizzas without mozzarella

**CIOCIARA** Tomato, zucchini, aubergines, onion, Pecorino Romano cheese, fresh tomato # 7

€ 8,30

## calzoni

**CALZONE DI FUOCO** Mozzarella cheese, tomato, spicy salami, chili pepper # 7

€ 8,80

**CALZONE FARCITO** Mozzarella cheese, tomato, artichokes, black olives, ham, mushrooms # 7

€ 8,80

**CALZONE LISCIO** Mozzarella cheese, tomato, ham # 7

€ 8,30

## focacce

**FOCACCIA** Salt, extra virgin oil, rosemary # NO ALLERGENS

€ 5,80

**FOCACCIA CON CRUDO** Rosemary, extra virgin oil, Parma raw ham # NO ALLERGENS

€ 8,30

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# pizzas

This allergens refer only to seasoning to which must be added the allergens of the relative doughs.

## pizzas

<b>4 STAGIONI</b> Tomato, mozzarella cheese, ham, black olives, artichokes, mushrooms # 7	€ 9,30
<b>BOSS</b> Tomato, mozzarella cheese, Gorgonzola blue-cheese, onion, fresh tomato, rocket, black olives # 7	✓ € 8,80
<b>BUFALINA</b> Tomato, mozzarella cheese with Buffalo milk from Mantua, fresh tomatoes # 7	✓ ✓ € 10,30
<b>CAPRICCIOSA</b> Tomato, mozzarella cheese, artichokes, olives, mushrooms, vegetables # 7	✓ € 8,30
<b>CAVOUR</b> Tomato, mozzarella cheese, dry-salted beef, rocket, parmesan # 3 - 7	✓ € 10,80
<b>CRAPADA</b> Tomato, mozzarella cheese, gorgonzola blue-cheese, speck # 7	€ 9,80
<b>CRUDO</b> Tomato, mozzarella cheese, Parma raw ham # 7	✓ € 10,30
<b>CRUDO e ZOLA</b> Tomato, mozzarella cheese, gorgonzola blue-cheese, Parma raw ham # 7	€ 10,30
<b>DELICATA</b> Tomato, mozzarella cheese, smoked salmon * # 4 - 7	✓ € 9,80
<b>DIAVOLA</b> Tomato, mozzarella cheese, hot salami, black olives # 7	€ 8,80
<b>GAMBERETTI</b> Tomato, mozzarella cheese, shrimps * # 2 - 7 - 12	✓ € 10,80
<b>GIARDINO</b> Tomato sauce, mozzarella cheese, grilled zucchini, grilled eggplants and fresh tomatoes # 7	✓ ✓ € 8,80
<b>INFERNO</b> Tomato, mozzarella cheese, Gorgonzola blue-cheese, Tropea red onions, hot salami # 7	€ 9,30
<b>MARGHERITA</b> Tomato, mozzarella cheese, oregano # 7	✓ ✓ € 7,30
<b>NAPOLI</b> Tomato, mozzarella cheese, anchovies, oregano # 4 - 7	✓ € 8,30
<b>ORTOLANA</b> Tomato, mozzarella cheese, grilled peppers, grilled eggplants, grilled zucchini # 7	✓ ✓ € 8,30
<b>PAPAS</b> Tomato, mozzarella cheese, chips * # 1 - 7	✓ € 8,30
<b>PECORINO E BASILICO</b> Tomato, mozzarella cheese, Pecorino Romano cheese, basil # 7	✓ € 8,30
<b>PEPPINO</b> Tomato, mozzarella cheese with Buffalo milk from Mantua, basil # 7	✓ ✓ € 10,30
<b>PORCINI</b> Tomato, mozzarella cheese, Porcini mushrooms # 7 - 12	✓ ✓ € 10,30
<b>PROSCIUTTO</b> Tomato, mozzarella cheese, ham # 7	€ 8,30
<b>PROSCIUTTO E FUNGHI</b> Tomato, mozzarella cheese, ham, mushrooms # 7	€ 8,30



# pizzas

This allergens refer only to seasoning to which must be added the allergens of the relative doughs.



## pizzas

**ROMANA** Tomato, mozzarella cheese, capers, anchovies, oregano # 4 - 7

€ 8,30

**SALSICCIA** Tomato, mozzarella cheese, sausage # 7

€ 8,80

**TONNO** Tomato, mozzarella cheese, tuna fish # 4 - 7

€ 9,80

**TONNO E CIPOLLE** Tomato, mozzarella cheese, tuna fish, onion # 4 - 7

€ 9,80

**WURSTEL** Tomato, mozzarella cheese, frankfurter # 3 - 7 - 10

€ 8,30

**ZUCCHINE** Tomato, mozzarella cheese, grilled zucchini # 7

€ 8,30

## extra cost

# on the last page you can find the allergen list of every ingredient below.

Extra cost for vegetables

€ 1,50

Extra cost for anchovies, dried fruits, seeds, asparagus, mushrooms, eggs, sprouts

€ 2,00

Extra cost for cold cuts and cheeses

€ 2,00

Extra cost for fish (Shrimp, octopus, tuna, salmon)

€ 2,00

Fiordilatte mozzarella cheese from "Mantua" - organic product

€ 2,00

Extra cost for Buffalo mozzarella cheese from "Mantua" - organic product

€ 3,00

Alternative without lactose - Ask to our staff to know availability

€ 2,00

Small Pizzas for kids are available at the same price

**Traditional, wholewheat and Khorasan wheat pizzas can be requested with double dough at the same price**

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# drinks



**S. Bernardo**

**Water Mineral S. Bernardo**  
(sparkling or still)

# NO ALLERGENS

CL 75

€ 2,50

**Gazzosa/Limonata  
Aranciata/Chinotto**

# NO ALLERGENS

CL 26

€ 3,50

**Peach/Lemon tea**

# NO ALLERGENS

CL 26

€ 3,50



**Acqua tonica**

# NO ALLERGENS

CL 33

€ 3,50

**Coca Cola/Coca Zero**

# NO ALLERGENS

CL 33

€ 3,50

**MoleCola**

# NO ALLERGENS

CL 33

€ 3,50

In this restaurant we also serve tap water in jug on request, in line with the “Imbrocciamola” project by Legambiente, to which we have joined.

# draught wine

**Pinot Chardonnay del Veneto**

11° % alcohol # 12

CL 25

€ 4,50

CL 50

€ 7,00

CL 100

€ 13,00

**Vino Bardo Rosso Rubecchio**

11° % alcohol # 12

€ 4,50

€ 7,00

€ 13,00

**Vino Serena Frizzante “Più-Frizz”**

10,5% alcohol # 12

€ 5,00

€ 7,50

€ 14,00

# smoothies



**100% fresh fruit and vegetables** juices

**ACE:** lemon, orange and carrot - **vitaminic**

# NO ALLERGENS

€ 7,50

**Rossa Tentazione:** apple and strawberry - **antioxidant**

# NO ALLERGENS

€ 7,50

**Sempreverde:** apple, kiwi and ginger - **digestive**

# NO ALLERGENS

€ 7,50



You can compose the drink going along with your taste. Choose fruits and vegetables from the available ones and find the right mix.

You can also ask for a only pineapple juice or only strawberry juice (€ 8,00).

**Service/Cover Charge € 2,50**

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## THE handcraft BEER PRODUCED IN OUR BREWERY IN COMO

### draught beers

#### Birra agricola



#### DEMETRA

Lager-style beer made with Italian barley  
Low fermentation

Clear and light. Fresh and drinkable beer in Lager style. A balance between the fragrance of hops and the almost honeyed malt. Dry and bitter aftertaste. #1

**small pint** | **pint** | **liter**  
CL 20 € 4,50 | CL 40 € 7,00 | CL 100 € 14,00



**Best with:**  
pleasant to drink at any time, it goes nicely with all the dishes of our cuisine.



**ingredients:**  
water, **barley malt**, hop, yeast

**% Alc.**  
5,3% vol.



#### ROXANNE Amber double malt low fermentation

Full-bodied beer. It leaves a caramelized and hoppy impression with a dry and decisive aftertaste. #1

**small pint** | **pint** | **liter**  
CL 20 € 4,50 | CL 40 € 7,00 | CL 100 € 14,00



**Best with:**  
particularly suitable in combination with meats, seasoned cheeses and pizzas.



**ingredients:**  
water, **barley malt**, hop, yeast

**% Alc.**  
6% vol.

### bottled beers



#### DEMETRA

Lager-style beer made with Italian barley - Low fermentation

Clear and light. Fresh and drinkable beer in Lager style. A balance between the fragrance of hops and the almost honeyed malt. Dry and bitter aftertaste. #1

**bottle 50 cl** € 8,50



**Best with:**  
pleasant to drink at any time, it goes nicely with all the dishes of our cuisine.



**ingredients:**  
water, **barley malt**, hop, yeast

**% Alc.**  
5,3% vol.



#### SUPER WEISS

Double malt amber weiss  
high fermentation

Our weizen beer, in addition to hints of banana, vanilla and cloves typical of the weiss, is characterized from hazelnut and almond flavors, given by toasted malts of wheat and generous hopping. #1

**bottle 50 cl** € 8,50



**Best with:**  
accompanies salads but also cold cuts and Black Pork from Irpinia. A delicious combination with fruit-based desserts.



**ingredients:**  
water, **barley malt and wheat malt**, hop, yeast

**% Alc.**  
6,3% vol.

Every hand-made beer has its natural time for preparing, it is for this reason that some labels in the list could be in fermentation. You can ask to our staff what is available.

# Allergens list on last page. Some ingredients can be fresh or frozen subject to market availability. The fish intended to be eaten raw has undergone a preventive treatment in compliance with the requirements of EC Reg. 853/2004. The production takes place in a single environment, for contamination they may contain nickel and other allergens traces.



## ROXANNE

Amber double malt  
low fermentation

Full-bodied beer. It leaves a caramelized and hoppy impression with a dry and decisive aftertaste. #1

bottle 50 cl

€ 8,50



### Best with:

particularly suitable in combination with meats, seasoned cheeses and pizzas.



### ingredients:

water, **barley malt**, hop, yeast

%

Alc.  
6%  
vol.



## ZEN

Special beer with ginger roots and orange zest - low fermentation

Soft drinkable beer thanks to the armonic combination of its flavour and its clear core structure. #1

bottle 50 cl

€ 8,50



### Best with:

It's suits better dishes with a mild taste, such as fish and desserts, especially creamy and fruity ones.



### ingredients:

water, **barley malt**, hop, yeast, ginger roots and orange zest

%

Alc.  
5,6%  
vol.



## I-PA

Light amber  
high fermentation

Medium bodied, characterized by an intense scent of hops from America, England and New Zealand and added in dry-hop. #1

bottle 50 cl

€ 8,50



### Best with:

perfect with fresh cheeses and desserts. Very delicate, it can be combined with fish dishes.



### ingredients:

water, **barley malt**, hop, yeast

%

Alc.  
6,6%  
vol.



## N. 10

Clear with thyme honey  
low fermentation

Medium-bodied low fermentation beer, with a strong taste with thyme honey and fir honeydew from Alto Adige. Sweet and balsamic finish. #1

bottle 50 cl

€ 8,50



### Best with:

excellent with hearty meat-based first courses and perfect for fruit-based desserts.

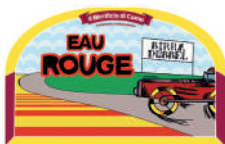


### ingredients:

water, **barley malt**, honey, honeydew, hop, yeast

%

Alc.  
6,8%  
vol.



## EAU ROUGE

Belgian style Dubbel beer  
high fermentation

Characteristically known for being dark brown in colour with strong chocolatey, caramel, and nutty tones but also an intense flavour of dark and dried fruit. #1

bottle 50 cl

€ 8,50



### Best with:

ideal for first courses such as saffron risotto, second courses with meat, braised meats and desserts.



### ingredienti:

water, **barley malt**, **oats**, sugar, hop, yeast.

%

Alc.  
7%  
vol.



## DAISY DUKE

American Pale Ale  
high fermentation

The pretty high level of bitterness is balanced by the citrus scents, creating a good balance between smell and taste. #1

bottle 50 cl

€ 8,50



### Abbinamento:

simple and straightforward dishes, like herbs cheeses, soups and grilled vegetables



### ingredienti:

water, **barley malt**, hop, yeast

%

Alc.  
5%  
vol.



# don't renounce a good beer

## alcohol-free beer



### MAISEL'S WEISSE Weiss

Beer characterised by a typical faint and creamy foam, with hazelnut-like color. It mixes full-body characteristics with lightness, to get and easy to drink beer. The turbidity of this weiss is due to the yeast in suspension.

# To know more about allergens, see each label

bottle 50 cl

€ 8,50

#### Info:

Only 20 Calories per 100 ml.

%  
Alc.  
0,5%  
vol.

## gluten free beer



### ESTRELLA DAM DAURA - Lager

A real lager beer produced by the most prestigious brewery in Spain with barley malt, but without gluten, which has nothing to envy to the classic Estrella of Barcelona. Golden yellow blonde, with a fine and persistent foam, it has an intense aroma of yeasts, bread, broom, Mediterranean and aromatic herbs such as sage and thyme. The taste is sweet, with hints of bread, malt biscuit, grass and honey.

# To know more about allergens, see each label

bottle 33 cl

€ 7,00

#### Info:

Daura is produced under the supervision of the Gluten Unit of the Higher Council of Scientific Research in Madrid, the largest public research authority in Spain.

%  
Alc.  
5,4%  
vol.

# coffee



## Torrefazione Libera® organic and craft coffee



Our coffee is entirely composed of **organically grown beans**, and weekly produced by our artisan master roaster in our roasting in Como. Thanks to a roasting made in small quantities and weekly delivers, we guarantee the freshness of a "just roasted" coffee.

**ORIGINS: Arabica: 40% Brazil, 15% Nicaragua, 15% Honduras, Robusta: 15% India, 15% Mexico**

**Coffee # NO ALLERGENS**

€ 2,50

**Double Coffee # NO ALLERGENS**

€ 3,00

**Decaffeinated coffee # NO ALLERGENS**

€ 2,50

**Coffee fortified with Grappa or other alcohol**

€ 3,00

# To know more about allergens, see each label

**Cappuccino # 7**

€ 3,00

**Amari, National Liqueur, Digestive**  
# To know more about allergens, see each label

€ 5,00

**National Aperitifs, Campari, Crodino, SanBitter**  
# To know more about allergens, see each label

€ 5,00

**Hot Tea selection - check our availability**  
# NO ALLERGENS

€ 4,00

## distilleria Libera



Gruppo Ethos has created an homemade and niche products' line. They are made only with natural ingredients: the herbs, the roots and the fruit are all selected from nature and mixed by our experts.

*Available also to take away!*

### LIMONCINO

with lemon zest natural infusion  
# NO ALLERGENS

€ 5,00

### AMARO ALLE ERBE

homemade bitter liquor made with selected herbs # NO ALLERGENS

€ 5,00

### AMARO DI MONTEVECCHIA

Made with honey and rosemary from Monteverchia # NO ALLERGENI

€ 5,00

### SAMBUCA

Homemade liqueur with anise taste  
# NO ALLERGENS

€ 5,00

### GRAPPA LOMBARDA

distilled with grapes of the Lombardy hills # NO ALLERGENS

€ 6,00

### GRAPPA RISERVA

aged for 18 months in durmast barrels # NO ALLERGENS

€ 7,00







# wine list




## VIGNAIOLI ERRANTI

*Vignaioli Erranti is a project of our "Biological Farm and Farmhouse Brusignone", part of Gruppo Ethos, born from our desire to offer a small selection of "peregrin" wines. We chose this definition because all of them are the result of meetings we made on our path. Wandering by wine and vineyards, we have made a deal with wine producers: to rent a vineyard section to start producing wine who responds to our criterias. We found what we were looking for in "Tenuta Fortunago", near Pavia, and in "Tenuta Murlo", on Siena's hills. Here we perform a sustainable farming which takes care of land's richness and biodiversity, a controlled and inspired by the essential wine cellar activity to obtain a natural wine with a strong identity, in one word, GREAT.*



## Slightly Sparkling Wine



Lombardia	Blanc de Blancs Ancestrale Oltrepò Pavese	Castello di Stefanago		CL 75	€ 35,00
	Franciacorta DOCG Saten Millesimato	Monzio Compagnoni		CL 75	€ 40,00
Veneto	Prosecco Treviso DOC Brut	Sette Anime		CL 75	€ 23,00
	Cartizze Dry Valdobbiadene Superiore DOCG	Adami		CL 75	€ 38,00



## white wine



Lombardia	 Villano Bianco Provincia di Pavia IGP	Tenuta Fortunago		CL 75	€ 21,00
	Pinot Grigio "Campo Piano" Provincia di Pavia IGP	Castello di Stefanago		CL 75	€ 28,00
	"Monte Lupo" Lugana DOC	Cobue		CL 75	€ 26,00
Trentino Alto Adige	Gewürztraminer IGT	Pitsch am Bach		CL 75	€ 34,50
Friuli Venezia Giulia	Ribolla Gialla Colli Orientali Friuli DOC	La Magnolia		CL 75	€ 26,00
Toscana	"FFF" Toscana Bianco IGT	Arizzi Wine		CL 75	€ 22,00
Campania	Falanghina DOC Irpinia	Vigne Irpine		CL 75	€ 29,00
Sicilia	Grillo Bianco Maggiore	Rallo		CL 75	€ 24,00
Sardegna	"Serra Aspridda" Vermentino di Sardegna DOC	Azienda Vitivinicola Francesco Fiori		CL 75	€ 26,00



Organic wine or produced by certified organic farm



The vine leaf indicates the selection on natural wine, produced with reduced treatments in the vineyard and winery, while respecting the nature and their fruits with limited use of chemical additives. # To know more about allergens, see each label



# wine list



## red wine



### Piemonte

Barbera d'Asti DOCG Pais

Colle Manora

CL 75

€ 24,50

Langhe Nebbiolo DOC Monastero

Cascina del Monastero

CL 75

€ 34,00

Barolo DOCG

Bric Cenciurio

CL 75

€ 46,00

Dolcetto d'Alba Superiore DOCG

Cascina del Monastero



CL 75

€ 25,00

### Lombardia



Villano Rosso Provincia di Pavia IGP

Tenuta Fortunago



CL 75

€ 22,00

"Cormelò" Terrazze Retiche di Sondrio IGT

Rivetti&Lauro

CL 75

€ 25,00

Sforzato dell'Orco DOCG

Rivetti&Lauro

CL 75

€ 45,00

### Trentino Alto Adige

Pinot Nero Alto Adige DOC

Elena Walch

CL 75

€ 28,50

Lagrein Alto Adige DOC

Pitsch am Bach

CL 75

€ 30,00

### Veneto

Amarone della Valpolicella Classico DOCG

Le Bignele

CL 75

€ 45,00

Valpolicella Classico Superiore Ripasso DOC

Le Bignele

CL 75

€ 30,00

Valpolicella Classico Superiore DOC

Le Bignele

CL 75

€ 26,00

Raboso "Curioso" IGT frizzante

Sette Anime

CL 75

€ 24,00

### Friuli

Refosco Colli Orientali DOC

La Magnolia

CL 75

€ 25,00

### Toscana



Chianti Colli Senesi Riserva DOCG

Tenuta Murlo

CL 75

€ 26,00

Rosso di Montalcino DOC

Camigliano

CL 75

€ 28,00

Brunello di Montalcino DOCG

Camigliano

CL 75

€ 48,00

"Ipogeo" IGT Toscana Rosso

Fattoria Castellina

CL 75

€ 23,00

Morellino di Scansano DOCG Bio "Roggiano"

Vignaioli del Morellino

CL 75

€ 27,00

### Umbria

"Etnico" Montefalco Sagrantino DOCG

Di Filippo



CL 75

€ 38,00

### Abruzzo

Montepulciano d'Abruzzo

Cingilia

CL 75

€ 26,00

### Campania

Aglianico irpinia DOP

Vigne Irpine

CL 75

€ 27,00

### Puglia

"Li Janni" Primitivo di Manduria DOP

Erminio Campa

CL 75

€ 27,50

### Sicilia

"Tracotanza" Terre Siciliane IGT

Etnella

CL 75

€ 26,50

"Il Manto Rosso" Nero d'Avola

Rallo



CL 75

€ 24,00

### Sardegna

"Torricla" Cannonau di Sardegna DOC

Francesco Fiori

CL 75

€ 28,00



Organic wine or produced by certified organic farm



The vine leaf indicates the selection on natural wine, produced with reduced treatments in the vineyard and winery, while respecting the nature and their fruits with limited use of chemical additives. # To know more about allergens, see each label



# wine list



## rosè wine



<b>Veneto</b>	Raboso "Geloso" IGT Rosè	Sette Anime	CL 75	€ 24,00
<b>Toscana</b>	"Gioia" Toscana Rosato IGT	Arizzi Wine	CL 75	€ 23,00



## dessert wine



<b>Piemonte</b>	Moscato Oltrepò Pavese DOC	Bruno Verdi	CL 75	€ 24,00
<b>Veneto</b>	Recioto Classico della Valpolicella DOCG	Le Bignele	CL 37,5	€ 35,00
<b>Friuli V. G.</b>	Verduzzo Friulano DOC Colli Orientali del Friuli	La Magnolia	CL 75	€ 23,00

# half bottle



**Trentino  
Alto Adige**

## white wine



<b>Gewürztraminer DOC</b>	Elena Walch	CL 37,5	€ 15,00
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**Toscana**

## red wine



<b>Chianti Classico DOCG</b>	Castello d'Albola	CL 37,5	€ 15,00
<b>Brunello di Montalcino DOCG</b>	Camigliano	CL 37,5	€ 26,00

 Organic wine or produced by certified organic farm

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# wine by the glass



Veneto

## sparkling wine

Prosecco DOC Treviso Brut

Sette Anime



CL 15

€ 5,50



Lombardia



Villano Bianco Provincia di Pavia

Tenuta Fortunago



CL 15

€ 5,50

Toscana

“FFF” Toscana Bianco IGT

Arizzi Wine

CL 15

€ 6,00

Sicilia

Grillo Bianco Maggiore

Rallo

CL 15

€ 6,50



Toscana

## rosé wine

“Gioia” Toscana Rosato IGT

Arizzi Wine



CL 15

€ 5,50



Piemonte

## red wine

Dolcetto d'Alba DOCG Superiore

Cascina del Monastero



CL 15

€ 7,50

Lombardia



Villano Rosso Provincia di Pavia IGP

Tenuta Fortunago



CL 15

€ 5,50

Veneto

Valpolicella Classico Superiore DOC

Le Bignele

CL 15

€ 7,00

Toscana



Chianti Colli Senesi Riserva DOCG

Tenuta Murlo

CL 15

€ 6,00

Sicilia

“Ipogeo” IGT Toscana Rosso

Fattoria Castellina

CL 15

€ 6,00

“Il Manto Rosso” Nero d'Avola

Rallo



CL 15

€ 6,50



Friuli V. G.

## dessert wine

Verduzzo Friulano DOC  
Colli Orientali del Friuli

La Magnolia



CL 15

€ 6,00



Organic wine or produced by certified organic farm



The vine leaf indicates the selection on natural wine, produced with reduced treatments in the vineyard and winery, while respecting the nature and their fruits with limited use of chemical additives. # To know more about allergens, see each label

# menù gluten free



For realisation of bread, pasta, pizza and desserts we use external local laboratories, who create fine and handmade food without gluten. The cooking of these products is then made in our kitchens, using dedicated tools to avoid any risk of contamination.

## first courses

### Risotto Carnaroli alla Monzese con Luganega

Carnaroli risotto with Luganega sausage

# 3 - 7 - 9 - 12



€ 14,00

### Spaghetti al burro e salvia

Spaghetti with butter and sage # 7 - 9



€ 10,00

### Spaghetti al pomodoro

Spaghetti with tomato sauce # 9



€ 10,00

Dishes from our **Steak House** section are gluten free.  
 Remember to inform the staff about your gluten allergy while you're ordering.  
 Gluten free bread is also available.

## pizzas

### Campania\*

tomato sauce and mozzarella cheese # 5 - 6 - 7 - 8 - 13



€ 12,00

### Parmense\*

tomato sauce , mozzarella cheese and Parma ham # 5 - 6 - 7 - 8 - 13

€ 14,00

### Taggiasca\*

tomato sauce, mozzarella cheese and black olives # 5 - 6 - 7 - 8 - 13



€ 13,00

### Verzura\*

tomato sauce, mozzarella cheese, grilled peppers, eggplant, radicchio and zucchini # 5 - 6 - 7 - 8 - 13



€ 14,00

## dessert

### Tiramisù

Tiramisù with "Mascarpone" cheese cream and coffee\* # 3 - 7 - 8

€ 8,50

### Mousse alla panna con frutti di bosco

Whipped cream mousse with berries\* # 3 - 6 - 7

€ 8,50

# kids menù

<b>Rice with Parmesan cheese</b> # 3 - 7 - 9	€ 8,00
<b>Saffron risotto</b> # 3 - 7 - 9	€ 8,00
<b>Pasta/gnocchi with tomato sauce</b> # 1 - 6 - 9 - 10	€ 7,00
<b>Pasta/gnocchi with basil pesto</b> # 1 - 5 - 6 - 7 - 8 - 10	€ 7,00
<b>Pasta/gnocchi with Bolognese meat sauce</b> # 1 - 6 - 9 - 10	€ 7,00
<b>Pasta/gnocchi plain</b> # 1 - 6 - 9 - 10	€ 7,00
<b>Pasta/gnocchi with butter</b> # 1 - 6 - 7 - 9 - 10	€ 7,00
<b>Pasta/gnocchi with olive oil</b> # 1 - 6 - 9 - 10	€ 7,00
<b>Pasta/gnocchi with clams with parsley</b> # 1 - 6 - 9 - 10 - 12 - 14	€ 7,00
<b>Breaded chicken cutlet (breast)</b> # 1 - 3 - 5 - 6 - 7 - 10	€ 9,00
<b>Chicken steak (breast) with side dish</b> # NO ALLERGENS	€ 10,50
<b>Beef steak with side dish</b> # NO ALLERGENS	€ 10,50
<b>Baby New York hamburger with side dish</b> # 1 - 6 - 10	€ 10,50
<b>Baby chicken würstel with side dish</b> # 3 - 7 - 10	€ 9,50
<b>Omelette with vegetables and Lodi cheese</b> # 3 - 7 - 9	€ 9,00
<b>French fries*</b> # 1	€ 8,50
<b>Grilled vegetables</b> # NO ALLERGENS	€ 5,00
<b>Organic assorted vegetables "caponatina style"</b> # 9	€ 5,00
<b>Ham baby</b> # NO ALLERGENS	€ 5,00
<b>Raw ham baby</b> # NO ALLERGENS	€ 8,00
<b>Bresaola ham</b> # NO ALLERGENS	€ 9,00
<b>Salami</b> # NO ALLERGENS	€ 9,00
<b>Fresh fruit and vegetables juices</b> # NO ALLERGENS	€ 8,00
<b>Seasonal fruit</b> # NO ALLERGENS	€ 5,00
<b>Tiramisù baby (without alcool)</b> # 1 - 3 - 6 - 7 - 8 - 10	
<b>Ice cream</b> # 3 - 6 - 7 - 8	
<b>1 flavour</b>	€ 3,50
<b>2 flavour</b>	€ 5,00



# our invitation to eat healthy

follow the plum 

to identify GIFTdiet plates inserted in the menu, chosen for the quality of the proposed foods, the simplicity of cooking and seasoning and the correct proportions among the ingredients used.

## DietaGIFT

**Gradualness • Individuality • Flexibility • Tone**

It is not just a diet, but a lifestyle to marry gradually, remembering the importance of the movement in the maintenance of their welfare. Eating GIFT means tasting dishes made from the fruits of the earth without sacrificing taste.

1/3

### Whole grain carbohydrates:

of the dish

gasoline from our car must never be lacking, so a whole-complex carbohydrates is essential: bread, pasta, rice, potatoes will be welcome at the table, but be careful not to exceed one third of the pot.



1/3

### Proteins:

of the dish

the protein source is very important for our muscles: green light to fish, eggs, cheese, meats and nuts. To limit the effect of insulin rebound, in each of the three main meals, it is always inserted a protein source, to the extent "visual" approximately one-third of the total volume.



1/3

### Fruit and vegetables

of the dish

Fresh fruits and vegetables, raw and unseasoned are also permitted outside of meals. A daily intake of dietary fiber, rich and steady, also ensures optimum operation of the digestive functions. For this reason the plate will have to contain at least one third of its total.



GIFT Diet in pills:

no

- to junk food
- to the refined food
- to preservatives
- to dyes
- to Sugar

si

- to natural sweeteners
- to whole grains
- to generous contribution of water and fiber
- to fresh fruits and vegetables
- to sport • to the long chewing

# allergens list

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## The substances or products that cause allergies or intolerances

- 1** Cereals containing gluten, i.e: wheat, rye, barley, oats, spelt, kamut and products thereof.
- 2** Crustaceans and products thereof.
- 3** Eggs and products thereof.
- 4** Fish and products thereof.
- 5** Peanuts and products thereof.
- 6** Soybeans and products thereof, except:
  - a) Oil and raffinated soy fat (I);
  - b) Mixed natural tocopherols (E306), D-alpha tocopherol, natural acetate D-alpha tocopherol, natural succinate D-alpha soya tocopherol;
  - c) Vegetable oil derivated from phytosterols and ester soya phytosterols;
  - d) Vegetable stanol ester made from vegetable soya sterols.
- 7** Milk and products thereof (including lactose).
- 8** Nuts/treenuts, i.e almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts [*Carya illinoiesis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof.
- 9** Celery and products thereof.
- 10** Mustard and products thereof.
- 11** Sesame seeds and products thereof.
- 12** Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as total SO<sub>2</sub>, calculated for the products as offered ready for consumption or recreated according to the manufacturer's instructions.
- 13** Lupin and products thereof.
- 14** Molluscs and products thereof.

# allergens list

EXTRA COST

<b>Almond</b>	ALLERGENS: 8	<b>Eggs</b>	ALLERGENS: 3	<b>Pepperoni</b>	ALLERGENS: NO
<b>Anchovies</b>	ALLERGENS: 4	<b>Frankfurter</b>	ALLERGENS: 3 - 7 - 10	<b>Pesto</b>	ALLERGENS: 1-2-4-6-7-9-12-14
<b>Artichokes</b>	ALLERGENS: NO	<b>French fries</b>	ALLERGENS: 1 - 6	<b>Pistachio</b>	ALLERGENS: 6-7-8
<b>Asparagus</b>	ALLERGENS: NO	<b>Fresh tomato</b>	ALLERGENS: NO	<b>Porcini</b>	ALLERGENS: NO
<b>Auricchio cheese</b>	ALLERGENS: 7	<b>Friarielli</b>	ALLERGENS: NO	<b>Pumpkin cream</b>	ALLERGENS: 7
<b>Bacon</b>	ALLERGENS: NO	<b>Garlic</b>	ALLERGENS: NO	<b>Raw ham</b>	ALLERGENS: NO
<b>Basil</b>	ALLERGENS: NO	<b>Goat Ricotta cheese</b>	ALLERGENS: 7	<b>Red chicory</b>	ALLERGENS: NO
<b>Black olives</b>	ALLERGENS: NO	<b>Gorgonzola</b>	ALLERGENS: 7	<b>Ricotta cheese</b>	ALLERGENS: 7
<b>Boiled potatoes</b>	ALLERGENS: NO	<b>Grana cheese flakes</b>	ALLERGENS: 3-7	<b>Rocket salad</b>	ALLERGENS: 7
<b>Bresaola</b>	ALLERGENS: NO	<b>Grana cheese grated</b>	ALLERGENS: 3-7	<b>Salami</b>	ALLERGENS: NO
<b>Brie</b>	ALLERGENS: 7	<b>Ham</b>	ALLERGENS: NO	<b>Sausage</b>	ALLERGENS: NO
<b>Bufalo Stracciatella cheese</b>	ALLERGENS: 7	<b>Hemp seeds</b>	ALLERGENS: NO	<b>Scamorza cheese</b>	ALLERGENS: 7
<b>Capers</b>	ALLERGENS: NO	<b>Lard</b>	ALLERGENS: NO	<b>Seafood</b>	ALLERGENS: 2-4-12-14
<b>Casera cheese</b>	ALLERGENS: 7	<b>Mozzarella cheese</b>	ALLERGENS: 7	<b>Shrimps</b>	ALLERGENS: 2-12
<b>Champignon mashrooms</b>	ALLERGENS: NO	<b>Mozzarella cheese with buffalo milk</b>	ALLERGENS: 7	<b>Smoked salmon</b>	ALLERGENS: 4
<b>Cherry tomatoes</b>	ALLERGENS: NO	<b>Mozzarella vegan</b>	ALLERGENS: 7	<b>Speck</b>	ALLERGENS: NO
<b>Chili pepper</b>	ALLERGENS: NO	<b>Mozzarella without lactose</b>	ALLERGENS: 7	<b>Spicy salami</b>	ALLERGENS: NO
<b>Cicory</b>	ALLERGENS: NO	<b>Nduja</b>	ALLERGENS: NO	<b>Spinach</b>	ALLERGENS: NO
<b>Cooking cream</b>	ALLERGENS: 7	<b>Octopus</b>	ALLERGENS: 14	<b>Taleggio cheese</b>	ALLERGENS: 7
<b>Parma salami</b>	ALLERGENS: NO	<b>Onions</b>	ALLERGENS: NO	<b>Tattler</b>	ALLERGENS: 14
<b>Corn</b>	ALLERGENS: NO	<b>Organ</b>	ALLERGENS: NO	<b>Tomato sauce</b>	ALLERGENS: NO
<b>Crayfish</b>	ALLERGENS: 2-4-14	<b>Pears</b>	ALLERGENS : NO	<b>Tuna</b>	ALLERGENS: 4
<b>Dry tomatoes</b>	ALLERGENS: 12	<b>Pecorino cheese</b>	ALLERGENS: 7	<b>Walnuts</b>	ALLERGENS: 8
<b>Eggplant</b>	ALLERGENS: NO	<b>Pecorino zafferano</b>	ALLERGENS: 7	<b>Zucchini</b>	ALLERGENS: NO