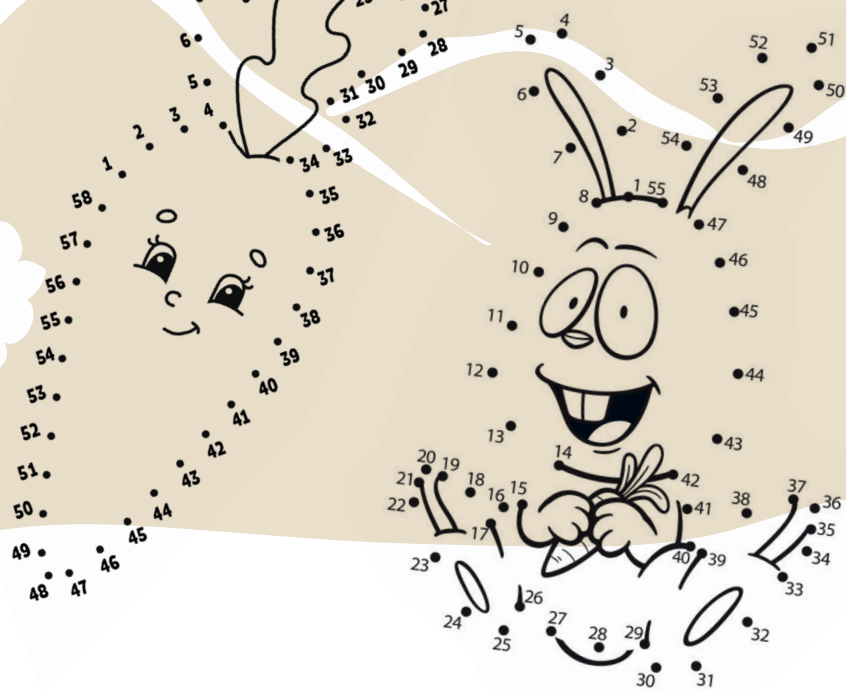
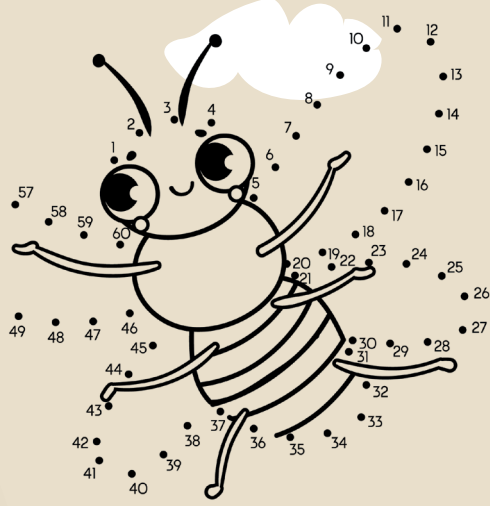


CONNECT THE DOTS



MENU



## Starters

**Chicken nuggets**<sup>♠</sup> 14 €

1-2-3-4-5-8-11-14

---

**Tomatoes sauce meatballs**<sup>♠</sup> 15 €

1-2-3-4-5-7-8-9-14

---

## First courses

**Pennette pasta with tomatoes sauce** 12 €

1-7-9

---

**Risotto with Parmigiano Reggiano cheese** 14 €

7-9

---

**Vegetable soup**<sup>♠</sup> and extra virgin olive oil 12 €

7-9

---

### **The Register of Allergens is available (Italian) (Reg. 1169/2011)**

1. Cereals containing gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans  
7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Sulphur dioxide and sulphites  
13. Lupin | 14. Molluscs

**Allergens are indicated on the menu with the reference number or on the allergen register.**  
In-house productions are artisanal in nature: therefore, it is not possible to guarantee the total absence of traces of allergens in the finished products, even when not included in the recipe. The staff is available for further information.

## Second courses

**Veal Milanese**<sup>♠</sup> and mashed potatoes 16 €

1-2-3-4-5-6-7-8-14

---

**Crispy cod bites**<sup>♠</sup> and steamed carrots 15 €

1-2-3-4-5-8-14

---

**Mini burger with french fries**<sup>♠</sup> 16 €

1-2-3-4-5-7-8-14

---

## Desserts

**Chip chocolate cookies with vanilla ice-cream**<sup>♠</sup> 10 €

1-3-7

---

**Wild berries tartlet** 10 €

1-3-7

---

**Chocolate cake**<sup>♠</sup> 10 €

1-3-7

---

HACCP procedures take into account the risk of cross-contamination, however handling/preparation/administration operations of food and beverage may involve sharing areas and utensils, therefore the possible contact between food products and other food products containing allergens.

\* Raw fish has undergone temperature reduction (-20°C for 24 hours) which complies with the EC Reg.853/2004 and the Ministerial Order of 12/05/1992 requirements in order to prevent the Anisakis risk.

♠ Frozen product. | ♣ Non-seasonal products can be frozen. | ♣ Product subject to a heat reduction procedure for preservation purpose.