



**Cooking**  
*is the sincerest form of love*

**MENU**

## Campari

Campari is one of the most iconic Italian liqueurs, and its history dates back to the mid-19th century.

Its creation is attributed to Gaspare Campari, a skilled master distiller, who in 1860 developed the secret recipe for this bitters with its distinctive red color. Its success was immediate, so much so that in 1867, Campari decided to open the famous Caffè Campari in Milan, located near the Duomo, which quickly became a gathering spot for Milan's high society.

The Campari recipe, still secret and unchanged to this day, involves infusing herbs, spices, fruits, and barks in an alcohol base. Its unique flavor, with a perfect balance between sweet and bitter, has become the hallmark of many classic cocktails, including the Negroni and the Americano.



# Aperitivo

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## **Spritz Campari**

Campari, prosecco, soda  
€ 8

## **Spritz Aperol**

Aperol, prosecco, soda  
€ 8

## **Hugo**

Prosecco, elderflower syrup, mint, soda  
€ 8

## **Americano**

Campari, vermouth, orange, soda  
€ 9

## **Negroni**

Campari, gin, vermouth  
€ 9

## **Gin Tonic**

served with Fever tree Mediterranean tonic water  
€ 8



A top-down view of a bowl of risotto alla milanese. The risotto is a vibrant yellow color, served in a dark brown bowl which sits on a larger, bright orange plate. A small pile of saffron threads is visible on the right side of the risotto. The background is a plain, light-colored surface.

## Milan cuisine

Milanese cuisine has a rich and centuries-old history, deeply tied to the culture and traditions of the city of Milan and the surrounding region, Lombardy.

It developed over the centuries, reflecting the influence of various dominations and cultures that passed through northern Italy, while always maintaining a strong local identity.

One of the iconic dishes of Milanese cuisine is "risotto alla milanese," known for its distinctive yellow color, achieved through the use of saffron. Legend has it that the risotto was born in 1574 during the construction of the Milan Cathedral, when a craftsman jokingly added saffron to the rice, creating a dish that quickly became popular.



## Milanese tradition



### Traditional Carnaroli risotto

with saffron threads (7,8,10)

€ 16



### The authentic Milanese pork cutlet

with fries \* (1,3,13)

€ 20

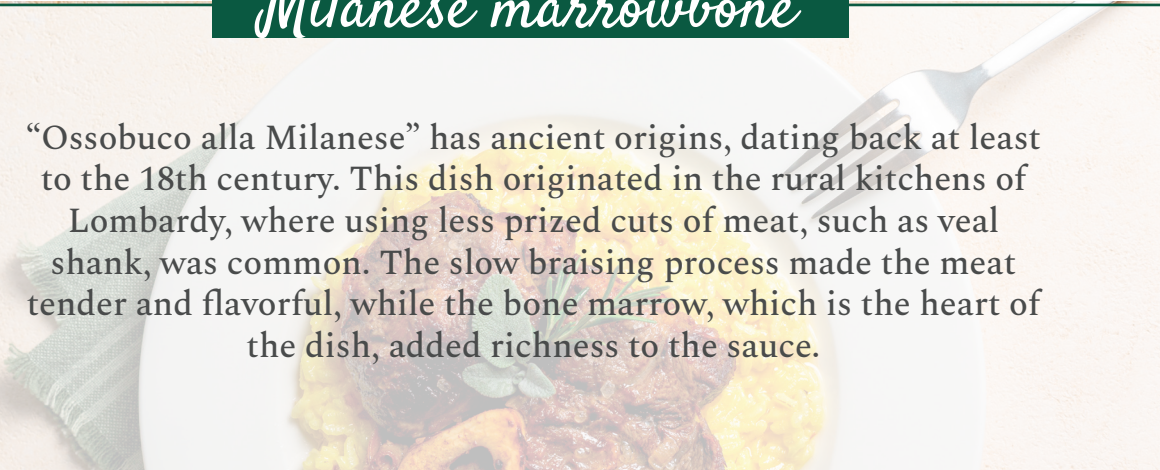
### Veal marrowbone steak

with Milanese saffron risotto \* (1,7,8,10)

€ 28

## Milanese marrowbone

“Ossobuco alla Milanese” has ancient origins, dating back at least to the 18th century. This dish originated in the rural kitchens of Lombardy, where using less prized cuts of meat, such as veal shank, was common. The slow braising process made the meat tender and flavorful, while the bone marrow, which is the heart of the dish, added richness to the sauce.



## The products of the Bottega

Italy is a treasure trove of gastronomic excellence, with a rich diversity of raw ingredients from north to south. Each region offers unique products, deeply connected to the local territory and traditions.

### **Prosciutto Crudo di Parma DOP**

Exclusively produced in the province of Parma, this prosciutto is characterized by a minimum aging period of 12 months and a sweet, delicate flavor, thanks to the region's unique microclimate



### **Murgella Smoked Burrata**

Since 1957, Caseificio Palazzo, located in the heart of Puglia, has been producing smoked burrata. Through natural smoking, the product gains an intense flavor, which contrasts pleasantly with the sweetness and creaminess of its core

# Italian Bottega

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**PDO Parma prosciutto aged 24 months**  
with grilled zucchini  
and dried tomatoes  
€ 16

**Potato flan au gratin with cheese fondue**  
truffle and walnuts \* (7)  
€ 14



**Smoked burrata cheese**  
with fresh tomato, evo oil and basil (7)  
€ 15



## While waiting...

**Bruschetta**  
Toasted bread with fresh tomato, oregano and evo oil \* (1)  
€ 8





## I primi piatti

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**Fresh paccheri from Gragnano**  
with San Marzano tomato sauce,  
basil and smoked burrata cheese cream (1,7)  
€ 14



**Fresh tagliatelle**  
with the “authentic” Bolognese meat sauce (1,3,7,8,10)  
€ 15

**Pappardelle with porcini mushrooms**  
rosemary and demi-glace \* (1,3,6,7,10)  
€ 15



**Pumpkin tortelli**  
with butter and sage \* (1,3,7,9,13)  
€ 16



**Vegetables soup**  
with paprika croutons \* (1,8)  
€ 12



### **Chef Massimo's dish**

Fusilli with swordfish sauce,  
eggplant, mint and cherry tomatoes \* (1,4)  
€ 16

## I secondi piatti

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### Confit roast pork loin

with Bonarda wine reduction,  
caramelized onions and baked potatoes \* (10)

€ 20

### Classic Caesar salad

Lettuce, grilled chicken, crispy bacon,  
hard-boiled egg, focaccia croutons, Caesar dressing \* (1,3,7,15)

€ 18

### Squid and prawns skewer au gratin

with spinach and raisins \* (1,2,4,14)

€ 22



### *Pegasus* burger

Brioche bun, 150 g Fassona beef burger, cheddar,  
crispy bacon, caramelized onions  
and fresh tomato \* (1,7,10,13)

€ 18

Served with fries!





## Grillin'

Grilling is a cooking method that uses the direct, dry heat of a flame or hot coals to cook food. This technique is appreciated worldwide for its ability to enhance the natural flavors of ingredients, particularly meats. Grilling creates a crispy outer crust and a juicy interior, producing a contrast in texture that makes the food particularly delicious.

### **Tagliata:**

The origins of tagliata trace back to Tuscan peasant traditions, where locally raised beef, renowned for its quality, was quickly cooked over hot coals to preserve its natural flavor.



## Grill

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**Beef Sirloin tagliata**  
with arugula and cherry tomatoes  
€ 24

**200 gr chicken breast \***  
€ 18

**BBQ pork ribs \***  
€ 18

**Seabream fillet \* (4)**  
€ 20

Served with baked potatoes and tartar sauce

### Vegetarian grill

Melted tomino cheese  
with grilled vegetables (7)  
€ 16



A Roman pinsa pizza is shown on a wooden cutting board. The pizza is topped with melted cheese, sliced tomatoes, and fresh basil leaves. In the background, a glass of yellow liquid, likely olive oil, and more fresh basil leaves are visible. The entire scene is set against a light-colored wooden surface.

## Roman pinsa

The history of pinsa romana is fascinating, with roots dating back to ancient Rome, but it has only recently gained popularity as an alternative to traditional pizza. The term "pinsa" comes from the Latin "pinsere," meaning "to stretch" or "to press," referring to the ancient technique of stretching the dough.

The origins of pinsa date back to Roman times when cooks prepared a kind of focaccia using a dough made from wheat flour, water, and yeast, seasoned with herbs and other available ingredients. This primitive version of pinsa was likely different from modern pizza but shared the same concept of leavened dough topped with ingredients.

Over the centuries, pinsa was largely forgotten until it was rediscovered and reinterpreted by Roman pizzaioli in the 21st century.

# Roman pinsa

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## Margherita 2.0

Crunchy artisan pinsa  
topped with tomato sauce,  
mozzarella, basil and evo oil \* (1,6,7)  
€ 14



## Italy

Crunchy artisan pinsa  
topped with fresh tomato,  
smoked burrata cheese, arugula and evo oil \* (1,6,7)  
€ 15



## Spicy

Crunchy artisan pinsa  
topped with tomato sauce,  
mozzarella and pepperoni \* (1,6,7)  
€ 15

## *How pinsa is made*

Its light and crispy crust is the result of a dough made with a blend of flours (wheat, rice, and soy) and a long fermentation process, which can last up to 72 hours, making it particularly digestible.



## Sides

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**Baked potatoes or fries** \* (13)  
€ 6

**Sautéed spinach with garlic, oil and chilli** \*  
€ 6

**Mixed salad**  
€ 6

**Grilled vegetables**  
€ 9

## For our little guests

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**Paperino**  
Penne with tomato and basil sauce + ice cream + water or soft drink \* (1,7)  
€ 15

**Topolino**  
Chicken cutlet with fries + ice cream + water or soft drink \* (1,3,7,13)  
€ 15

### gluten free

Gluten free pasta with tomato and basil sauce \* (8)  
€ 14

Bread and service • € 3

# Beverage

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Still or sparkling microfiltered water  
€ 2,50

Still or sparkling mineral water  
€ 3

Soft drink  
€ 5

Bottle of beer  
€ 6

Draft beer - small or medium  
€ 5 - € 7

Wine by the glass  
from € 6

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|----------------------------|-----------------------------------|
| 1. Gluten                  | 9. Mustard                        |
| 2. Crustaceans             | 10. Sulphites                     |
| 3. Eggs                    | 11. Sesame seeds                  |
| 4. Fish                    | 12. Lupins                        |
| 5. Peanuts                 | 13. Nuts                          |
| 6. Soy                     | 14. Mollusks                      |
| 7. Milk and dairy products | 15. Sauces - please ask the staff |
| 8. Celery                  |                                   |

In preparation and service, we take the utmost care to prevent allergen contamination; however, some dishes may contain traces of unexpected allergens. If you have any allergies or food intolerances, please inform the staff. Products marked with an asterisk may be frozen at origin.

