

## Il Pranzo in Terrazza

### I Grandi Classici dell'Osteria con Vista - Signature Dishes

Linguine Grezze Cavalier Cocco Cacio&Pepe, Tartare di Gambero Rosso di Mazara del Vallo € 26  
*Linguine Pasta with Pecorino Cheese and Pepper, Raw Sicilian Red Prawns Tartare*  
**Presenza di/Presence of:** Glutine, Latte e derivati, Crostacei (*Gluten, Milk and Dairy Products, Shellfish*)

La Costoletta di Vitello alla Milanese, Pomodorini e Rucola Selvatica € 28  
*Traditional Milanese Breaded Veal Cutlet, Cherry Tomatoes and Rocket Salad*  
**Presenza di/Presence of:** Glutine, Latte e derivati, Uova (*Gluten, Milk and Dairy Products, Eggs*)

Plateau di Ostriche Amélie, Gamberi Rossi e Scampi di Mazara al Naturale  
Mezza Porzione € 20 – Porzione Intera € 34  
*Amélie Oysters, Red Shrimps and Mazara Prawns - Half a Portion € 20 – Entire Portion € 34*  
**Presenza di/Presence of:** Molluschi, Crostacei (*Mollusc, Shellfish*)

### Antipasti - Starters

Calamaro Fondente, Ceci di Spello e 'Nduja € 22  
*Soft Squid, Spello Chickpeas and 'Nduja*  
**Presenza di/Presence of:** Pesce, Sedano (*Fish, Celery*)

Triglia Croccante, Cardoncello e Dragoncello € 24  
*Crispy Mullet, Cardoncello Mushroom and Terragon*  
**Presenza di/Presence of:** Pesce, Glutine, Frutta Secca (*Fish, Gluten, Nuts*)

Culaccia Tipica di Parma 24 mesi, Burro Affumicato e Pan Brioche € 22  
*24 Months Seasoned Parma Culaccia Ham, Smoked Butter and Pan Brioche*  
**Presenza di/Presence of:** Glutine, Solfiti, Latte e Derivati, Uova (*Gluten, Sulfites, Milk and Dairy Products, Egg*)

Cavolfiore, Mandorla e Tartufo Nero € 20  
*Cauliflower, Almond and Black Truffle*  
**Presenza di/Presence of:** Latte e Derivati, Frutta Secca (*Milk and Dairy Products, Nuts*)

Carpaccio Tiepido di Manzo, Puntarelle, Noci Caramellate e Castelmagno € 22  
*Warm Beef Carpaccio, Catalogna Chicory, Caramelized Walnuts and Castelmagno Cheese*  
**Presenza di/Presence of:** Glutine, Latte e derivati, Frutta Secca (*Gluten, Milk and Dairy Products, Nuts*)

### Primi Piatti - First Courses

Orecchiette, Cime di Rapa, Cozze e Bottarga di Tonno € 25  
*Orecchiette Pasta, Turnip Greens, Mussels and Tuna Bottarga (Dried and salted Tuna Roe)*  
**Presenza di/Presence of:** Glutine, Pesce, Molluschi (*Gluten, Fish, Shellfish*)

Il Risotto alla Milanese, Ragù di Ossobuco e Gremolada € 22  
*Risotto with Saffron, Veal Shank Ragout and Gremolade*  
**Presenza di/Presence of:** Sedano, Latte e Derivati, Glutine (*Celery, Milk and Dairy Products, Gluten*)

Fusilloni, Rana Pescatrice, Prezzemolo, Peperone Crusco e Pane Croccante € 22

*Fusilloni Pasta, Monkfish, Parsley, Crusco Pepper and Crispy Bread*

**Presenza di/Presence of: Glutine, Pesce, Sedano (Gluten, Fish, Celery)**

Spaghetti di Gragnano, Pomodoro San Marzano...con Vista € 20

*Gragnano Spaghetti, San Marzano Tomato...with a view*

**Presenza di/Presence of: Glutine, Latte e Derivati (Gluten, Milk and Dairy Products)**



Tortelli di Zucca della Tradizione, Vellutata di Parmigiano e Cialde Croccanti di Verza € 20

*Traditional Pumpkin Tortelli, Parmesan Cream and Crispy Savoy Cabbage*

**Presenza di/Presence of: Glutine, Latte e Derivati, Uova (Gluten, Milk and Dairy Products, Egg)**

## **Secondi Piatti - Main Courses**

Cuore di Carciofo Mamma di Roma, Crema del Suo Gambo, Astice e Polvere di Caviale € 28

*Roman Artichoke Heart, it's Stem Cream, Lobster and Caviar Powder*

**Presenza di/Presence of: Pesce, Crostacei, Latte e Derivati, Sedano (Fish, Shellfish, Celery, Milk and Dairy Products)**

Rollé di Cappone, Castagne, Tartufo Nero e Polenta Morbida € 26

*Capon Rollé, Chestnuts, Black Truffle and Soft Polenta*

**Presenza di/Presence of: Glutine, Latte e Derivati (Gluten, Milk and Dairy Products)**

Branzino, Lenticchie Nere Beluga, Mayonese all'Ostrica e Shiso Viola € 28

*Sea-Bass, Beluga Black Lentils, Oyster Mayonnaise and Purple Shiso*

**Presenza di/Presence of: Pesce, Glutine (Fish, Gluten)**

Filetto di Manzo alla Plancia, Broccoli Gratinati, Salsa al Barbera € 28

*Grilled Beef Fillet, Broccoli au gratin, Barbera Red Wine Sauce*

**Presenza di/Presence of: Glutine, Latte e Derivati (Gluten, Milk and Dairy Products)**

La Cassoeula Vegetariana € 18

*Vegetarian "Cassoeula" (Typical Milanese Dish Made with Stewed Savoy Cabbage)*

**Presenza di/Presence of: Latosio, Sedano (Milk and Dairy Products, Celery)**

## **Dolci - Desserts**

Panna Cotta al Pino Mugo, Sorbetto Fragola e Spugna di Nocciola € 12

*Mountain Pine Panna Cotta, Strawberry Sorbet, Hazelnut Sponge*

**Presenza di/Presence of: Frutta Secca, Latte e derivati, Uova (Nuts, Milk and Dairy Products, Egg)**

Crème Brûlée Amaretto e Sorbetto Pesca Bianca € 12

*Amaretto Crème Brûlée and White Peach Sorbet*

**Presenza di/Presence of: Frutta Secca, Latte e derivati, Uova (Nuts, Milk and Dairy Products, Egg)**

Tarte Tatin Scomposta di Mele, Spuma al Caramello e Gelato Vaniglia € 12

*Apple Tarte Tatin, Caramel Foam, Vanilla Ice-cream*

**Presenza di/Presence of: Latte e derivati, Uova, Glutine (Milk and Dairy Products, Egg, Gluten)**

Semifreddo Yogurt e Limone Candito, Sorbetto al Fico, Cialda ai Pinoli € 12

*Yoghurt and Candied Lemon Parfait, Figue Sorbet, Pine-nuts Wafer*

**Presenza di/Presence of: Latte e derivati, Frutta a Guscio (Milk and Dairy Products, Nuts)**

Cheese Cake Vegano ai Frutti di Bosco, Fiori Eduli e Salsa al Lampone € 12

*Vegan Cheese Cake with Wild Berries, Edible Flowers and Raspberry Sauce*

**Presenza di/Presence of: Frutta a Guscio (Nuts)**

Cubo di Gianduja, Crumble di Mandorla Tostata, Cremoso Banana e Sorbetto Yuzu € 12

*Gianduja Cube, Toasted Almond Crumble, Creamy Banana and Yuzu Sorbet*

**Presenza di/Presence of: Latte e derivati, Uova, Frutta a Guscio (Milk and Dairy Products, Egg, Nuts)**

Gelati e Sorbetti € 8

*Ice Creams and Sorbets*

**Solo per i gelati/ only for ice cream -Presenza di/Presence of: Latte e derivati, Uova (Milk and Dairy Products, Eggs)**

**Coperto -Cover Charge 3,00 €**