

# Antipasti

## NONNA

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### SAFFRON ARANCINI (V)

eggplant, cherry tomato  
sauce, mozzarella 14

### INSALATA DI INDIVIA (V)

chicory, gorgonzola,  
granny apple, pecan nuts,  
mustard dressing, crispy bread 16

### POLPO

charcoal-grilled Mediterranean  
octopus, gremolata,  
with mashed potatoes,  
pickled red onions 18

## MAMMA

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### CHARCUTERIE

prosciutto, mortadella,  
capocollo, pecorino di fossa,  
gorgonzola, marinated olives 25

### VITELLO TONNATO

tuna cream,  
veal jus,  
pearl onions 16

### BURRATA DELLA MAMMA (V)

rosemary focaccia,  
arugula, olives 16

## FI'LIA

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### PUMPKIN SOUP (V)

pumpkin cream with red curry,  
gorgonzola, grilled chestnuts 16

### SAUTÉED SQUIDS

with cherry tomato,  
garlic, capers, almonds,  
lemon zest 16

### BEEF CARPACCIO

with caramelized pecan,  
12 year aged balsamic,  
pecorino di fossa 18

Veal, beef, lamb are of French Origin (born, raised, slaughtered and cut in France)  
Pork is of Italy & French Origin (born, raised, slaughtered and cut in Italy or France)  
We pay attention to food allergies: a table of food allergens contained in our dishes is available on request.  
Net prices in euros. Tax and service included.

# Pasta & Risotto

## NONNA

### **LASAGNA DELLA NONNA**

al ragù Bolognese lasagna, béchamel sauce,  
mozzarella fior di latte, tomato sauce 22

### **MUSHROOMS RISOTTO** (V)

seasonal mushrooms and grana padano 24

## MAMMA

### **CARBONARA & TRUFFLE**

spaghetti, guanciale  
and seasonal truffle 28

### **PLUMS LAMB & RISOTTO**

cinnamon, lamb shoulder,  
plums with lime zest 29

## FI'LIA

### **QUASI PUTTANESCA**

paccheri, white wine, clams, cherry tomatoes,  
black olives, garlic and capers 21

### **GNOCCHI & CAVIAR**

rosemary butter, parmigiano  
and caviar 39

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## Secondi

### GRILLED SEA BREAM

250grs

with confit cherry tomatoes, capers, garlic and kalamata olives 29

### MILANESE VEAL

350grs

with arugula, parmigiano and cherry tomato salad 46


### BEEF FILLET FROM THE JOSPER


400grs (serves 2 guests)

with roasted pumpkin, caccio e pepe sauce 62

## Contorni

caponata 7 

insalata di indivia 7 

roasted seasonal mushrooms 7 

## Pizze

### TONNO

homemade marinated tuna, red onions, capers,  
fior di latte mozzarella and taggiasche olives 27

### TRUFFLE

truffle cream, porcini mushrooms and black truffle 38

### CALZONE

of the day 24

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 VEGETARIEN

 VEGAN

# Dolci

## **FI'LIAMISU**

fluffy mascarpone cream layered with our  
homemade savoiardi soaked in espresso 14

## **BABA AL LIMONCELLO**

vanilla chantilly cream 14

## **PANNA COTTA**

seasonal fruits coulis  
and amaretti crumble 14