

DESSERTS

- Panna cotta 4'50€
- San Tomassino tiramisu 5'50€
- Homemade ice cream 4'50€
- Truffles 5€
- Affogato 4'50€
- Chocolate coulant 5'50€
- Chocolate brownie with ice cream 5'50€
- "Dulce de leche" pudding 4'50€
- Cheesecake 5'50€
- Seasonal fruit 4'50€



"SHARE EVERYTHING
BUT THE
DESSERT"

STARTERS

- Provolone with oregano 5'60€
- Mozzarella di bufalla 9'90€
- Burrata 9'90€
- Shavings of mortadella 6'30€
- Tomino cheese with rocket 5'20€



SALADS

- San Gimignano: fresh pasta, mozzarella, cherry tomato, black olives, oregano and sweet vinagrette 10'50€
- Capri: Tomato, mozzarella di bufalla and basil 10'80€
- Monza: Fresh spinach, cherry tomato, mushrooms, bacon and sunflower seeds 10'30€
- Portofino: Arugula, seven greens, parmesan, tomato, bresaola, olives and bread croutons 10'50€
- Garda: Lamb's lettuce, seven greens, smoked salmon, prawns, quail egg and drill 11€
- Troya: Foie, seven greens, apple, duck ham, walnuts and raisings 11'50€
- Como: Seven greens, parmesano, tomato cherry, mortadella y piña 10'40€

CARPACCIOS

- Cod carpaccio: cod loin, diced tomato, tapenade, olive oil and lamb's lettuce 12€
- Salmon carpaccio: Norwegian salmon, dill mousseline, lemon oil and rocket 11€
- Veal carpaccio: Veal, herbes de Provenza, black pepper, dijon mousseline and parma ham shavings 12€
- San Tomassino carpaccio: Veal, shaving of foie and truffle 13'50€

AU GRATIN

- Traditional cannelloni 10'80€
- Canelloni florentina (spinach) 9'90€
- Lasagna bolognese 10'60€

PIZZA

- Valentina: Tomato, mozzarella and basil 9'50€
Dina: Mozzarella, pineapple, lamb's lettuce, ham and walnuts 10'50€
Angelo: Iberian ham, tomato and mozzarella 12'50€
Giovana: Gorgonzola, mozzarella, gruyère and parmesan 10'50€
Carlo: Ham, tomato and mozzarella 10'50€
Rita: Mushrooms, tomato, mozzarella and cooked ham 11'50€
Claudia: Mortadella, tomato, mozzarella, rocket and capers 11'50€
Paola: Tuna fish, anchovies, tomato, mozzarella and olives 10'50€
Flavio: Salmon, prawns, tomato and mozzarella 12'50€
Guido: Bacon, tomato, mozzarella, olives and basil 11'30€
Luca: Spicy pepperoni, tomato, mozzarella and ham 11'30€
Tomassino: Tomato, mozzarella, ham, mushrooms, onion and egg 12'50€
Horacio: Aubergine, artichoke, tomato, mozzarella, cherry tomato, olives and pesto sauce 11'50€
Bianca: Tomato, mozzarella, goat cheese, cherry tomato, mushrooms and rocket 10'50€
Smeralda: Asparagus, fresh spinach, tomato, mozzarella, aubergine and balsamic vinegar 11'50€
Robertto: Tomato, chicken, onion, mozzarella and rocket 11'50€
Gisella: Parma ham, tomato, spicy pepperoni and mozzarella 11'30€
Calzone: Ham, mushrooms, tomato and mozzarella 11'50€



GLUTEN-FREE PIZZA

Any of these specialties can be prepared
without gluten +1'50€



EXTRA INGREDIENTS

- Capers, olives, basil, onion, aubergine, walnuts, rocket (0'65€ ingredient)
Ham, mushrooms, egg, gorgonzola, gruyère, mozzarella, parmesan, bacon
spicy pepperoni, tuna, asparagus, mortadella, artichokes, goat cheese (0'95€ ingredient)
Iberian ham, norwegian salmon, prawns or chicken (1'90€ ingredient)

MEATS

- Turkey breast grille with sage 10'50€
Duck breast with modena sauce 14 €
Tagliata of beef with rocket and parma 19€
Beef tenderloin with rosemary and basil 22€



Bread without gluten 1'50€

PASTA

- Spaghetti 9'65€
Meat ravioli 10'65€
Meat tortellini 10'65€
Cappelletti with ricotta and spinach 10'65€
Potato gnocchi 10'15€
Tagliatelle 10'65€
Salmon rettangoli 11'65€
Panzerotti of funghi porcini 11'65€
Cheese and walnut "girasol" 11'65€
Rigatoni 10'65€
Apple and cheese margarita 11'65€
Pumpkin tortellini 10'65€
Artichoke raviolacci 11,65€
Cheese and pear saccottino 11'65€
Pappardelle 10'65€

GLUTEN-FREE PASTA

- Lunette with spinach and ricotta 11'30€
Lunette ham and cheese 11'30€
Meat ravioli 12 €
Four cheeses ravioli 11'30€
Penne rigate 10€
Tagliatelle 11'50€



SAUCES

- Napolitana (tomato and basil)
Carbonara (cream, bacon and egg)
Bolognese (tomato and meat)
Gorgonzola (cream cheese)
Pesto (basil, parmesan and pine nuts)
Funghi (mushroom cream)
+1€ Tartufo (truffle cream)
Burro e pepe (butter and pepper)
Aglione (garlic and chilli)
Putanesca (tomato, garlic, capers and anchovy)
Casanova (tomato and pesto)
+1'60€ Rucu (fried egg, foie and truffle)
Red pesto (tomato, basil, parmesan and pine nuts)
Amatriciana (bacon, onion, tomato and garlic)
Four cheeses (gorgonzola, parma, gruyère and mascarpone)

YOU CAN ADD
ADDITIONAL INGREDIENTS