

CAFFETERIA



Espresso	1,20€	Soft Drink	from 3,50€
Americano	€1,50 m 2,50€	Coca Cola, Coca Cola Zero,	
Macchiato	1,30€	Schweppes Tonic, Crodino	
Cappuccino	1,50€		
White Milk	1,50€	Juices	5,00€
Latte Macchiato	2,00€	- Orange	5,00€
Moroccan	1,50€	- Grapefruit	4,00€
Barley	€2,00 m 2,50€	- Lemonade	
Ginseng	€2,00 m 2,50€		
Shaken Coffee	3,50€	Centrifuges	6,00€
Hot Chocolate	4,00€	- Detox: carrot, apple, ginger	
		- Thirst quencher: apple, kiwi, ginger, lime	
		- Weight loss: apple, pineapple, carrot	
		- ACE: carrot, orange, lemon	
		BIO juices	4,00€
		*Takeaway coffee supplement: €0.20	
		*Table service supplement after 12:00: €0.50	
Infusions	4,00€		

BREAKFAST AND SNACK



8.00 - 12.00 // 15.30 - 18.00

Yogurt in glass, Leccolatte Ballabio (LC) 7	4,00€	Maxi Toast 1, 7	7,00€
* Cereals 1, 5, 6, 8	2,00€		
* Fresh fruit	5,00€	Avocado Toast	10,00€
		with wholemeal sandwich bread,	
Cornetti *		poached egg, salad and black	
- Plain 1, 3, 6	1,80€	sesame 1, 3, 7, 11	
- Filled 1, 3, 6, 7	2,00€	*Wild smoked salmon 4	+6,00€
Pancakes * 1, 3, 7			
- Maple syrup or Nutella 6, 7, 8	7,00€	Focaccia di Recco D.O.P. *	7,00€
- Berries or Banana	+2,00€	Tossini Bakery (GE). 1, 7	
Bread, butter and jam 1, 7	6,00€		
Homemade cakes	from 5,00€	Uova	
Homemade cookies	from 3,00€	Scrambled / Fried 3	7,00€
		*Bacon	+2,00€
Salty cornetti		*Cheese 7	+2,00€
- cooked ham and cheese 1, 3, 6, 7	4,50€	*Avocado	+3,00€
- raw ham and butter 1, 3, 6, 7	5,00€	*Wild smoked salmon 4	+6,00€
- wild smoked salmon 1, 3, 4, 6, 7	10,00€	Bread, butter and anchovies	14,00€
with avocado and chive sour cream		1, 4, 7	

DRINK



SIGNATURE



CROCETTA	12,00€
leger ma no banal	
Fusetti, sparkling lombarda, oliva.	
MISSORI	10,00€
secc e sincer	
Campari, Cocchi storico, soda.	
SFORZA	12,00€
toast al punt giust	
Gin Giass, Fusetti, Carpano antica formula	
S. SOFIA	12,00€
elegant e baucia	
Ramazotti, Vermouth Bianco Carlo Alberto, metodo classico	
Spritz	8,00€
Vino al bicchiere	da 7,50€
Cocktail classico	9,00€
Shakerato	10,00€
Drink analcolico	7,00€

GIN PREMIUM



Bobby's/ Etneum /	da
Gin Del Professore	12,00€
Hendrick's / Monkey 47	
Opihr Tanqueray 10 / Z44	
BIRRE	
Muttnik /	
- Bolik (Apa) 1	€5,00 m 7,00€
- Gagarin (Pills) 1	€5,00 m 7,00€

ZERO ALCOOL



S.CALIMERO zero	8,00€
Orange juice, lime, almond sirup, tonic water	
MONDADORI zero	7,00€
Crodino, tonic water	
TANQUERAY 00	9,00€
Gin tonic analcolic	
RIESLNG no alcool sparkling	8,00€

EVEN THOUGH SOME DISHES IN THE MENU DO NOT CONTAIN ALL ALLERGENS, OUR KITCHEN CANNOT GUARANTEE THEIR NON-TOTAL CONTAMINATION

THE KITCHEN



12.30 - 21.30

MAINS



Ravioli tricolore *	16,00€
Artisanal burrata ravioli with tomato sauce, cherry tomatoes, and fresh basil 1, 3, 7	
Lasagna bolognese * 1, 3, 7, 9	15,00€
Fried Risotto milanese * 7, 12 1, 9, 12	15,00€
Artisanal fresh pasta tonnarelli with carbonara	17,00€
1, 3, 7	
- con sugo al pomodoro 1, 7	15,00€

MEAT



Mondeghili traditional meatballs*	14,00€
Served with saffron mayonnaise and sal-sa verde mayo 1, 3, 4, 7, 9, 10	
Our vitello tonnato* 3, 4	16,00€
Paprika Chicken Wings	16,00€
served with baked potatoes, pico de gallo and avocado mayo, 7, 3	
Sesame-crusted Tuna Tataki	18,00€
served with chicory, Taggiasca olives and confit cherry tomatoes, 1, 4, 6, 11	

VEGETARIANS



Gazpacho	14,00€
cold served with hard-boiled eggs and croutons 1, 3	
Vegetarian meatballs	15,00€
with mint yogurt served with tomato and cucumber salad, 1, 3, 7	

SALAD



Chicken Caesar Salad	15,00€
Salad, chicken, crispy bacon, celery, salted almonds, parmesan flakes, croutons and mustardy Caesar dressing. 1, 2, 7, 9, 10	
Catalana shrimp salad	15,00€
with tomatoes, celery, carrots, sweet Tropea onion and lemon 1, 7, 8, 10	
Niçoise	17,00€
with salad, tuna in oil, anchovies sauce, hard-boiled eggs, potatoes, green beans, Taggiasca olives, sweet Tropea onion and tomatoes. 3, 4	

BISTROT



Quiche Lorainne *	14,00€
The quintessential French savory pie with Gruyère, eggs, and bacon, served with baked potatoes and salad. 1, 3, 7	
Croque Monsieur	16,00€
Toast stuffed with ham, Emmental cheese and béchamel sauce served with baked potatoes and salad. 1, 7, 10	
Cheesburger *	18,00€
Artisan bun, beef burger, double cheddar, bacon, lettuce, tomato, avocado cream, and Refosco sauce (ketchup, mayo, mustard). Served with baked potatoes. 1, 3, 6, 7, 8, 10, 11	
Tartare Maison	17,00€
(Piedmontese Fassona meat)	
French-style with egg yolk, onion, mustard, capers, and anchovy, served with roast potatoes and salad. 3, 4, 7, 10, 12	
Tartare Rossini	23,00€
(Piedmontese Fassona meat)	
Like the Maison version but with a heart of foie gras mousse and red onion chutney, served with roast potatoes and salad. 3, 4, 7, 10, 12	
Tartare Mediterranea	18,00€
(Piedmontese Fassona meat)	
With Taggiasca olives, pine nuts, sun-dried tomatoes, capers, basil, and Apulian stracciatella served with roasted potatoes and salad. 7, 8, 10, 12	
Tartare Salmone Osaka style*	18,00€
With avocado, stracciatella, and almonds. Served with basmati rice and black sesame seeds and a salad with vinaigrette. 4, 6, 7, 8	
Tartare zenzero salmone*	17,00€
Tartare zenzero tonno*	20,00€
Soy, ginger, and lime. Served with basmati rice and black sesame seeds and a salad with vinaigrette. 1, 4, 6	
Tartare Tonno Bangkok style *	21,00€
With sesame seeds, avocado, and Sriracha mayo. Served with basmati rice and black sesame seeds and a salad with vinaigrette. 1, 3, 4, 6, 11, 3	

SIDE	5,00€
Potatoes, salad, seasonal vegetables.	
EXTRA BREAD	2,00€
HOMEMADE SWEETS *	from 7,00€
WATER	0,5lt 2,00€ 0,75lt 2,50€
SOFT DRINK	from 3,50€
CAFETERIA	
Espresso	2,00€
OTHER COFFEES	3,00€
SERVICE CHARGE	1,50€

DRINKING WATER IS TREATED IN COMPLIANCE WITH
LEGISLATIVE DECREE NO. 18/2023
* SOME PRODUCTS MAY BE FROZEN OR BLASTED,
PARTICULARLY RAW FISH, FRESH PASTA, FLOUR, MEAT, AND VEGETABLES
DUE TO STORAGE OR AVAILABILITY REQUIREMENTS

ALLERGENS	1.gluten	6.soy	11.sesame
	2.shellfish	7.milk	12.sulfur
	3.eggs	8.nuts	dioxide
	4.fish	9.celery	13.lupins
	5.peanuts	10.mustard	14.mollusks

APERITIVO



15.30 - 21.30

TAPAS



Büüs cutting boards:		Bruschetta with raw sausage	16,00€
Short supply chain cheeses and cured meats selected from our grocery store with onion jam and organic bread.		from Bra lightly braised 1	
		Hummus and citronette with	12,00€
		crunchy vegetables 11	
- Meats and cheeses 1, 7	20,00€	Focaccia di Recco D.O.P.	7,00€
- Cured meats 1	18,00€	Cheese focaccia from Panificio Tossini (GE).	
- Cheeses 1, 7	25,00€	1, 7	
Bruschetta with tomato and stracciatella 1, 7	10,00€	Pizza	12,00€
Bruschetta with butter and anchovies	14,00€	Pinsa baked with tomato and mozzarella 1, 6, 7	
Bruschetta with artisanal anchovies from La Luigina (SP), butter and lemon zest. 1, 4, 7			

VINI



ROSSI



Grignolino d'Asti	28,00€
DOC, 2024, L'Aiolo Reginin, Piemonte.	
Vespolina	34,00€
DOC, 2024, Carlone Davide, Piemonte.	
Nebbiolo Chiavennasca	33,00€
IGT, Castelasc, Alpi Retiche, 2020, La Spia, Lombardia.	
Lagrein	35,00€
DOC, Stoa, 2021, Josef Weger, Alto Adige.	
Ciliegiolo	34,00€
IGT, 2023, Casa alle Vacche, Toscana.	
Lacrima Di Morro D'Alba	34,00€
DOC Superiore, Seduzione, 2019, Marconi, Marche.	

BIANCHI

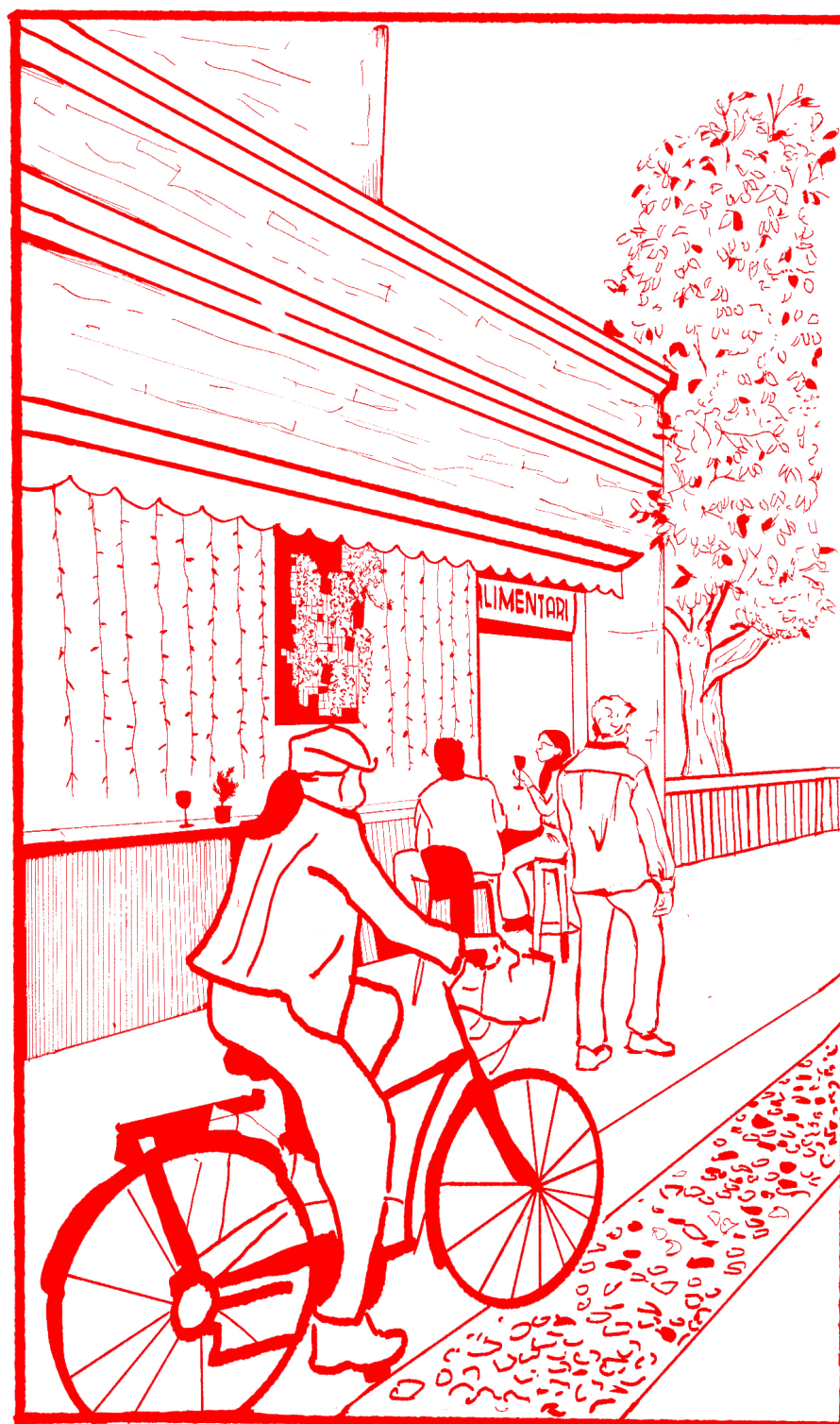


Roero Arneis	24,00€
DOCG Passau, 2020, Ponchione Maurizio, Piemonte.	
Erbaluce Di Caluso	28,00€
YPA, DOCG - BIO -, 2020, Santa Clelia, Piemonte.	
Timorasso	34,00€
DOC, Dierthona, 2021, Luigi Boveri, Piemonte.	
Chardonnay	36,00€
2025, Rizzi, Piemonte	
Lugana	34,00€
DOC, 2025, Antico Vigneto, Lombardia	
Riesling della Valcamonica	35,00€
IGT, 2021, Concarena, Lombardia	
Pinot Grigio	34,00€
2021, Az. Agricola Il Carpino, Friuli.	
Ribolla Gialla del Collio	34,00€
DOC, 2021, Az. Agricola Il Carpino, Friuli.	
Vitoska	34,00€
IGT, 2025, Kovac, Venezia Giulia	
Gewurtztraminer	35,00€
DOC, Artyo, 2019, Josef Weger, Alto Adige.	
Sauvignon	35,00€
DOC, Selection, 2020, Oxenreiter, Alto Adige.	
Verdicchio di Matelica	26,00€
DOC, 2021, Collestefano, Marche.	
Passerina	28,00€
DOC, 2021, Agr. Numa, Marche.	
Pecorino	38,00€
DOCG, 2022, Az. Agr. Numa, Marche.	
Falanghina Del Sannio	24,00€
DOC, 2020, Farro, Campania.	
Verdeca	24,00€
Nini, 2022, Az. Vinicola Palamà, Puglia	
Negramaro/Primitivo Rosè	24,00€
Nini, 2022, Az. Vinicola Palamà, Puglia	
Zibibbo Secco Di Pantelleria	34,00€
IGT, Ilios, 2020, Solidea, Sicilia.	
Etna Bianco	39,00€
DOC, 2021, FILICI, Sicilia.	
Vermentino di Sardegna	33,00€
2022, Smeralda, Sardegna	

The cost of the bottle
does not include the aperitif which is
1.5 euros per person.

REFOSCO

MILANO EST. 2013



MILANO
REF
EST. 2013

I JUST
WANT TO
SIT IN A
BISTROT IN
~~PARIS~~

Porta Romana