

SNACKS

CASTELVETRANO OLIVES	4
SPICED MARCONA ALMONDS	4
SALUMI MISTI — CHEF'S SELECTION OF HOUSE CURED MEATS AND SALAME	18
ALICI — WHITE ANCHOVY / ORANGE / OLIVES / SPICY BREAD CRUMBS	7
TRUFFLED EGG TOAST / PROSCIUTTO DI SAN DANIELE DOP	12
SPUNTINO — SALAME NOSTRANO / PECORINO / OLIVES / ALMONDS / DATES	12
BACCALA FRITTO — SALT COD FRITTERS / GREEN GARLIC AIOLI	10
AUTOGRILL PANINO — GRILLED SANDWICH / SALAME / FONTINA / MORTADELLA	10
CICCIOLI - SHREDDED PORK PATE WITH FRUIT MOSTARDA	6
TUNA CONSERVA SALAD / RADICCHIO / POTATOES / SHAVED ONION / LEMON	10
VITELLO TONNATO — SLOW ROASTED VEAL / LEMON AND TUNA SAUCE / CAPERS / ARUGULA	11
CARAMEL GELATO / VANILLA SEA SALT	7

CHEESE

LA TUR	7
CHEESE MADE FROM THREE MILKS, COW, SHEEP AND GOAT. SOFT WITH BLOOMY RIND	
TOMINO ELETTRICO	7
SMALL COW'S CHEESE MARINATED WITH HERBS AND CHILI PEPPER	
ROBIOLA TRE LATTE	7
CHEESE MADE FROM THREE MILKS, COW, SHEEP AND GOAT. SEMI SOFT, SWEET FLAVORS	
CASTELMAGNO DOP	7
ALPINE COW'S MILK CHEESE / INTENSE FLAVORS / CRUMBLY TEXTURE	
RUTULIN DI CAPRA	7
FRESH GOAT'S MILK CHEESE FROM PIEMONTE	
CAPRINO DELLA VALTELLINA	7
WASH RIND GOAT'S MILK CHEESE FROM VALTELLINA	
BRESCIANELLA ALL'AQUAVITE	7
COW'S MILK CHEESE FROM LOMBARDIA COATED IN RYE HUSK SOAKED IN GRAPPA	
BLU DEL MONCENISIO	7
COW'S MILK BLUE CHEESE FROM THE ALPINE FOOT HILLS. SWEET, INTENSE FLAVORS	
SELECTION OF TWO	9.
SELECTION OF THREE	14.
SELECTION OF FOUR	18.

P E R B A C C O

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