



Atto Primo

L O S P E T T A C O L O D E L C I B O

SPECIFIC MENU
FOR GLUTEN INTOLERANCES

APPETIZERS

Homemade Pickled Vegetables <i>from Podere Pizzavacca</i>	€ 5.00
Culatello di Zibello <i>cured min. 18 months</i>	€ 18.00
A Selection of our Cured Meats	€ 12.00
A Selection of our Cured Meats, with Culatello di Zibello	€ 15.00
Emilian Delicacies <i>Reserve Parma Ham, Gorgonzola Cheese with pears, 24 months Parmigiano Reggiano Caseificio Dotti with balsamic vinegar</i>	€ 10.00
Vertical Tasting of Parmigiano Reggiano <i>Parmigiano Reggiano Caseificio Dotti, 3 seasonings: 14 months, 24 months, 30 months</i>	€ 10.00
Fassona Beef Tartare <i>hand-chopped meat, served with crunchy seasonal vegetables</i>	€ 12.00

FIRST COURSES

Tortelli di Parma * <i>stuffed pasta, filled with spinach and ricotta cheese, with butter, sage and Parmigiano Reggiano</i>	€ 11.00
Tagliatelle *, Mediterranean Style <i>sautéed tuna, fresh tomatoes, capers, taggiasche olives and basil</i>	€ 11.00
Riccioli * with Gorgonzola <i>creamed pasta with Gorgonzola cheese and speck powder</i>	€ 10.00
Tagliatelle* with Deer Ragout <i>porcini and pioppini mushrooms stir-fry and julienne of dried tomatoes</i>	€ 10.00

MAIN COURSES

Our Roasted Chicken Rollé <i>with mixed berry sauce, buttered spinach</i>	€ 13.00
Duck Leg <i>served with a chutney of apples and ginger, with grilled vegetables</i>	€ 14.00
Baked Pork Bites <i>roasted pork filet wrapped with pancetta served with a passito and figs sauce and broccoli stir-fry</i>	€ 16.00
Baked Scottish Salmon Slice <i>oregano marinated, served with broccoli sauce, carrot purée and seasonal vegetables</i>	€ 16.00

* especially prepared for gluten intolerances

A SELECTION OF OUR GRILLED MEAT

Ribeye Tomahawk Steak <i>from 800g to 1.200g, served with roast potatoes</i>	€ 5.50/hg
English Heifer Striploin <i>250g, served with mixed fresh vegetables and picadilly tomatoes</i>	€ 18.00
Cube Roll, Scottona Rib-steak <i>300g, abundant marbling, served with caponata</i>	€ 20.00

SIDE DISHES

Mixed Salad <i>green salad, piccadilly tomatoes, cucumber, marinated onion</i>	€ 4.00
Caponata <i>eggplants, peppers, zucchini, onions</i>	€ 4.00
Crispy Potatoes <i>with rosemary</i>	€ 4.00
Fresh Buttered Spinach <i>quickly sauteed</i>	€ 4.00

DESSERTS

Vanilla Panna Cotta <i>with caramel and Marron Glacé</i>	€ 6.00
Atto Primo's Sorbet <i>only seasonal fruit, water and bit of sugar</i>	€ 4.50
A Cup of Vanilla Ice Cream <i>homemade, served with crunchy meringues</i>	€ 4.50
Our Chocolate Pralines <i>70% dark, milk and white Belgian chocolate</i>	€ 4.50

- *especially prepared for gluten intolerances*

KIDS MENU

Homemade Tagliatelle * € 6.00
in our tomato sauce

Grilled Hamburger € 7.00
served with french fries

OUR PIZZAS *

Margherita | Tomato puree, Fior di Latte Mozzarella € 6.50

Napoli | Tomato puree, Fior di Latte Mozzarella, capers, anchovies € 7.50

Marinara | Tomato puree, garlic oil, oregano € 5.50

Bufala | Tomato puree, Buffalo Mozzarella € 8.50

Spalla cotta and Bufala | Buffalo Mozzarella, San Secondo Spalla Cotta € 9.50

Crudo | Tomato puree, Fior di Latte Mozzarella, Parma ham € 8.50

Parmigiana | Tomato puree, Fior di Latte Mozzarella, Our Parma Ham Reserve, Parmigiano Reggiano cheese, rocket € 9.50

Atto Primo | Buffalo Mozzarella, grilled vegetables, fresh tomatoes, oregano € 9.00

Campana | Tomato puree, Fior di Latte Mozzarella, friarielli, olives, sausage € 9.00

Quattro Stagioni | Tomato puree, Fior di Latte Mozzarella, mushrooms, artichokes, sausage, gorgonzola cheese € 9.00

Capricciosa | Tomato puree, Fior di Latte Mozzarella, mushrooms, artichokes, ham € 9.00

Diavola | Tomato puree, Fior di Latte Mozzarella, spicy salami € 8.50

Boscaiola | Tomato puree, Fior di Latte Mozzarella, mushrooms, sausage, Parmigiano Reggiano cheese € 9.50

Speciale | Tomato puree, Fior di Latte Mozzarella, spicy Salami, Fontina, onion, roasted peppers € 9.00

Cover Charge € 2.00

* especially prepared for gluten intolerances