

To Start...

Traditional dairy Salento Comination Mozzarella, burrata, bruschetta with stracciatella and anchovies.	€ 18,00
Burrata from Puglia with fruits jam.	€ 14,00
Caprese. Tomatoes and Buffalo Mozzarella.	€ 15,00
Fennel salad whit cuttlefish and capers.	€ 15,00
Buffalo Mozzarella with roasted cherry tomatoes.	€ 16,00
Cod fish carpaccio, served with salad of cannellini beans.	€ 18,00
Cantabrian anchovies with craft butter.	€ 18,00
Fassona Beef carpaccio , from Piedmont, served with Parmigiano and arugula.	€ 18,00
Selection of artisan cured meats. Our meats come from various artisans Italian regions.	€ 22,00
Prosciutto from Gubbio.	€ 18,00
Prosciutto from Langhirano	€ 22,00
"Drunk meat". Marinated beef with Rosso di Montalcino.	€ 20,00
Culaccia from Parma aged 18/24 months .	€ 20,00
Selection of Cheese. Goats, Tome, Pecorino, Cheese vaccines produced by Lombardia, Piedmont, Tuscany and other regions cheese makers with a selection of 4 different types.	€ 20,00
Fresh zucchini flowers with ricotta, roasted tomatoes, pistachio and taggiasche olives.	€ 15,00
Casa Bleve's Whims.	€ 18,00
Bell Pepper roulade with tuna , capers, and anchovies , Swordfish roulade with seasonal fruits , Pumpkin flower stuffed with ricotta and pistachio, Buffalo mozzarella with anchovies, Roasted turkey roulade with ricotta and black truffles.	

Our pastas

Tonnarelli Cacio e Pepe.	€ 14,00
Vegetable timbale with zucchini flowers and seasonal vegetables.	€ 16,00
Maltagliati with eggplants and pecorino cheese.	€ 16,00
Tagliolini served with chopped lamb and rosemary.	€ 16,00
Ravioli stuffed whit cod fish, fresh tomatoes and basil.	€ 16,00
Mezze maniche with catch of the day ragout, capers and olives.	€ 18,00

Main Course

Millefeuille eggplants with tomatoes and buffalo mozzarella	€ 16,00
Fassona Beef tartare, from Piedmont.	€ 22,00
Lamb chops with mustard and seasonal vegetables.	€ 22,00
Nebbiolo braised beef cheek served with potatoes pureè.	€ 20,00
Scottona Sciced Beef steak with seasonal vegetables.	€ 22,00
Soup of cuttlefish with peas.	€ 18,00
Baked Cod fish, served with cream of chickpeas with rosemary.	€ 22,00
Monkfish with cream of fennel.	€ 22,00
Warm tartare of the catch of the day with zucchini	€ 22,00
Grilled vegetables.	€ 12,00
Side dishes and salads.	€ 9,00

Dessert

Signora Tina's Cream.	€ 9,00
Millefoglie pastry with cream and mix berries.	€ 9,00
"Spumone" , traditional cold-cake from Salento.	€ 9,00
Milk cream and pistachio or hazelnut and chocolate.	
Crema Caramel vanilla with berries.	€ 12,00
Chocolate cake with fudge filling. (14 minutes)	€ 9,00
Traditional Cake with ricotta cake and cherries.	€ 9,00
Ice cream and sorbet subject to availability.	
Sliced Fruits.	€ 8,00

Basket of bread.	€ 3,00
Coffee Quarta "Miscela Barocco".	€ 2,00
Mineral water.	€ 3,00