

APPETIZERS

.PIEDMONT MINI BURGERS TRIS

-Fassona tartare and vaccine blue CHEESE

-Cold veal slices with tuna sauce

-Tomino cheese and truffle sauce

.FASSONA TARTARE

Raw fresh veal meat served with pecorino cheese, caramelized onions, balsamic vinegard

.ROAST MEAT

Sheep and irish black angus skewers served with smoked honey bbq sauce

. AUBERGINE CUBE

with pistchios breading, cashews cream and aioli sauce.

TRENCHERS

. NORD ITALY

Veal with tuna sauce, Tomino cheese, fried mushrooms with vaccine blue fondue, Longo's tomino cheee with red wine reduction and Turgia's salami

. SOUTH ITALY

Spicy capocollo dop, lavello's caciocavallo, Euroiovine Bufala's tidbits, green spicy olives, bran pepper and taralli

. CENTER ITALY-

Squacquerone, colonnata's lard, Tuscan pecorino, Parma's raw ham, ascolana's olives

.NATIONAL TRENCHER

A trip across the regional trenchers

.VEGETERIAN TRENCHER

Mix of the vegetarian options from the other trenchers

CHEERS TREATS

- TEMPURA TROPEA ONIONS
- CHICKEN TENDERS
- CAPRESE FILLED PANZEROTTI
- CHIACCHERE (FRIED PIZZA DOUGH)
- ASCOLANA OLIVES

HAMBURGER

- . **AUDACE:** Fassona burger with courgettes, fresh smooth cheese with mint, capocollo (typical charcuterie of southern Italy), american potato chips, mint sauce
- . **FIorentINO:** Fassona burger with colonnata's lard dop, tuscan pecorino, honey, sauteed escarol and Lecce's olives
- . **AGGRESSIVO:** Fassona burger with asparagus, bacon, egg, Parmigiano Reggiano cheese
- . **SICULO:** Fassona burger, grilled pennyroal flavoured eggplants, dry tomatoes and burrata
- . **ROMAGNOLO:** Fassona burger, raw parma ham, squacquerone cheese, iceberg salad, balsamic vinegar glaze
- . **HAPPYVEG:** Beyond burger, caramelized onions, dry tomatoes, iceberg salad, cashew's cheese substitute (served with curcuma bread with no animal traces)
- . **SAVOY:** Fassona burger with caramelized onions, gorgonzola cheese dop, truffles sauce
- . **SAPORITO:** Fassona burger, iceberg salad, toma cheese, crispy bacon, tomatoes
- . **Alternative breads**
classic, charcoal, curcuma, beets, gluten free
- . **Burger's extras:** burrata, bacon, caramelized onions, cheese, double burger, beyond burger

FIRST COURSES

.TONDELLO

Seasonal fresh filled pasta, served with confit tomatoes

. RIGATONI ALLA CARBONARA

Typical pasta of Rome with pork belly, eggs cream, Pecorino cheese

. MALLOREDDUS

Typical pasta of Sardinia island with sausage ragù

. RAVIOLI

Filled pasta with porchetta di Ariccia, butter and thyme

. SCIALATELLI

Typical Naples's pasta with tomato sauce and meatballs

. TAGLIATELLA CACIO E PEPE

Pasta with cacio cheese and black pepper

SECOND COURSES

. BBQ VEAL STEAK: with honey smoked sauce and oven roasted potatoes

.FASSONA ENTRECOTE: with cipri's salt served with red chards

. BLACK ANGUS FLANK STEAK: served with argentinian chimichurri

. VENETIAN DIAPHRAM: with onions, white wine vinegar, laurel, served with a side of sauteed escarol and Lecce's olives

. CHICKEN POCKET: filled pocket with seasonal sides

. VEGAN CHILI: with red beans, soy, bell peppers and tortillas (mildly spicy)

SIDE DISHES

. SAUTEED ESCAROL SALAD with lecce's olives

. SEASONAL OVEN ROASTED VEGETABLES

. GREEN SALAD WITH TOMATOES

. PENNYROYAL MINT FLAVOURED EGGPLANTS

PANUOZZI

- **CLASSICO:** fresh tomato , mozzarella fiordilatte, basil cream and EVO oil
- **GRECO:** fresh tomato, feta cheese, greek olives, tzatziki cream
- **VEGGY:** seasonal grilled vegetables, rucola salad, cashews cheese, diced mediterranean veggy mix (olives, carrots, persil, ...)
- **SAN DANIELE:** fresh tomato, montasio cheese, rucola salad, San Daniele ham
- **VALDOSTANO:** mocetta valdostana (dried cow ham), Branzi cheese, songino salad, caramellized peach
- **ARICCIA:** porchetta di Ariccia (tipical itlian roast pork), smoked provola cheese, mushrooms
- **VOMERESE:** tipical of Naple, sausages, friarjelli, Sila provola cheese (Calabria), tomato sauce,
- **CALABRESE:** calabrian sausages, tropea onions, Sila provola cheese,