



SATURDAY, MAY 2, 2026 MENU

FROM THE DELI COUNTER

SHELLFISH, OCTOPUS AND SEAFOOD

2487	COCKTAIL SUACE	HG	2,40
5706	GARNISHED SPINY LOBSTER	HG	38,00
5709	SPINY LOBSTER AU NATUREL	HG	45,00
7675	BABY LOBSTERS IN COCKTAIL SAUCE	HG	36,00
7676	STEAMED LOBSTER	HG	58,00
3094	PRAWNS IN COCKTAIL SAUCE	HG	15,50
3240	SALMON, TUNA AND CRAB CUSTARD	HG	12,90
3045	MUSSELS SEASONED WITH OIL AND LEMON	HG	5,25
3173	OCTOPUS SEASONED WITH OIL AND LEMON	HG	17,90
3172	OCTOPUS AU NATUREL	HG	21,00
3120	SEAFOOD SALAD	HG	11,80

FISH

3003	MEDITERRANEAN RAW TUNA WITH CRUNCHY VEGETABLES	HG	17,40
2289	FILLETS OF CANTABRIAN SEA ANCHOVY IN EXTRAVIRGIN OLIVE OIL	HG	26,50
3076	SOLE FILLETS SEASONED WITH OIL AND LEMON	HG	26,40
3250	STURGEON SEASONED WITH OIL AND LEMON	HG	20,80
3215	GARNISHED SALMON IN JELLY	HG	9,50

VITELLO TONNATO AND OLIVIER SALAD

3290	VEAL WITH TUNA SAUCE	HG	5,40
3117	RUSSIAN SALAD	HG	4,00
3282	HAM ROLL WITH RUSSIAN SALAD	HG	4,80
3285	QUAILS EGGS IN SAUCE	HG	5,80
3116	CELERIAC SALAD	HG	3,90

PECK'S PÂTÉ

3155	PECK PÂTÉ	HG	8,30
3161	TROUFFLE AND GOOSE LIVER MINI PÂTÉ	HG	13,90

SNAILS AND MEAT IN JELLY

3130	BOURGUIGNONNE SNAILS	PZ	4,50
------	----------------------	----	------



SATURDAY, MAY 2, 2026 MENU

3118	VEAL-CARTILAGE SALAD	HG	3,90
3220	SAVOYARD WITH OIL AND VINEGAR	HG	4,90
3105	ASSORTED JELLIED	HG	7,40
3175	JELLIED BOILED CHICKEN	HG	4,80

CANAPÉS AND SAVOURY SNACKS

3275	BASIL FLUTES	HG	9,00
5560	DRY TOMATEOS FLUTES	HG	9,00
6106	OLIVES FLUTES	HG	9,00
3196	SAVOURY SNACKS	HG	6,30
1359	TRADIZIONAL FLUTES	HG	9,00
3263	ASSORTED CANAPÉ	PZ	5,00
3264	CAVIAR TARTS	PZ	10,00

PICKLES AND VINEAGAR PRESERVES

3384	CRUSHED OLIVES	HG	3,60
3380	PORCINI MUSHROOMS IN EXTRAVIRGIN OLIVE OIL	HG	20,80
8230	PECK PICKLED VEGETABLES	HG	4,65
3381	SLICED PORCINI MUSHROOMS SALAD	HG	12,20

FROM THE HOT FOOD COUNTER

STARTERS

7030	CROQUETTE WITH POTATO	HG	2,95
2010	MONDEGHILI	HG	4,80
4691	STUFFED OLIVES	HG	5,50
2104	FRIED RICE BALL WITH MOZZARELLA	PZ	3,80
3274	FRIED RICE BALL WITH RAGÙ	PZ	3,80

FIRST COURSES

2060	ROMAN GNOCCHI	HG	3,30
2080	BOLOGNESE LASAGNE	HG	3,70
892	CREPPELLE WITH SMOKED SALMON	HG	5,40
6530	RAVIOLI WITH BURRATA FILLING TOMATOES, ANCHOVIES AND TAGGIASCA OLIVES	HG	4,70



SATURDAY, MAY 2, 2026 MENU

4848	TORTELLINI WITH MEAT FILLING SEASONED WITH TOMATO SAUCE	HG	4,10
2799	PIFAL BROWN RICE WITH COD, CHICKPEAS AND CHERRY TOMATOES	HG	4,50
2127	PILAF RICE	HG	1,60
2144	RISO AL SALTO	HG	3,95
2090	VALENCIAN PAELLA	HG	7,50
2135	PILAF RICE WITH SEAFOOD	HG	4,90
2110	DIAVOLINI PASTA WITH SMOKED SALMON AND SHRIMPS	HG	6,90
2077	TAGGIASCA OLIVES TAGLIOLINI WITH PRAWNS, SPRING ONIONS AND TOMATO	HG	4,70
2107	PASTA WITH BEANS	HG	2,65
2087	VEGETABLE SOUP WITH RICE	HG	2,65
4283	GREEN AND WHITE CANNELLONI, VEGETABLES, TOMATO SAUCE	HG	3,80

MEAT MAIN COURSES

8216	.	HG	4,00
2261	ALMOND RIND PORK FILLET WITH VEGETABLES	HG	4,60
2744	DUCK BREAST WITH GLAZED CHERRIES AND BELGIAN ENDIVE	HG	8,50
2678	GREMOLADA MARROWBONE	HG	5,80
6265	VEAL FILLET MEDALLIONS WITH ASPARAGUS AND POTATOES	HG	9,90
2481	VEAL LIVER IN WHITE WINE WITH ONIONS	HG	5,50
2508	MILANESE STYLE VEAL CUTLETS WITH BONE	HG	11,00
2509	MILANESE STYLE PORK CUTLETS	HG	6,30
2466	ROASTED VEAL KNUCKLE	HG	8,80
2526	BEEF TENDERLOIN WRAPPED IN PUFF PASTRY	HG	10,50
2708	ROAST BEEF	HG	10,40
2229	CHICKEN SKEWERS	HG	3,20
2223	PECK STUFFED PORK ROAST	HG	4,80
2222	ROASTED BEAL BRISKET	HG	6,50
2196	ROASTED LAMB	HG	11,00
2194	ROASTED PORK RIBS	HG	3,80
4675	ROASTED PORK SHIN	HG	4,50
2199	ROASTED RABBIT	HG	5,00



SATURDAY, MAY 2, 2026 MENU

2200	ROASTED VEAL SHIN	HG	7,00
1753	ROASTED YOUNG PORK	HG	8,00
5616	GRILLED CHICKEN	HG	3,20
5617	CHILLI GRILLED CHICKEN	HG	3,20

FISH MAIN COURSES

2327	.	HG	15,00
2421	STEAMED SALMON SALAD WITH VEGETABLES	HG	9,90
2441	STUFFED SQUID WITH TOMATO AND BROCCOLI	HG	9,00

INSALATE

8015	BUFFALO MILK MOZZARELLA CAPRESE SALAD	HG	4,50
7876	CAESAR SALAD	HG	5,60

SAVOURY PIES

6677	SAVOURY PIE WITH SAUTÉED ARTICHOKE	HG	4,80
------	------------------------------------	----	------

SIDE DISHES

7138	COURGETTES FLAN	HG	4,70
2571	CABBAGE AND CARROTS SALAD	HG	3,20
2940	BOILED VEGETABLES	HG	2,90
7826	.	HG	6,00
2936	BUTTERED SPINACH WITH PINE NUTS AND RAISIN	HG	2,70
2115	CORNMEAL MUSH	HG	1,65
8169	SICILIAN CAPONATA	HG	3,90
2901	SWEET AND SOUR PEPPERS	HG	3,50
2963	CATALOGNA WITH EXTRA VIRGIN OLIVE OIL	HG	3,20
2949	COURGETTES	HG	4,20
6320	ROASTED POTATOES	HG	3,50
7029	ROASTED POTATOES	HG	2,65
7027	MASHED POTATOES	HG	2,35
2892	BOULANGÈRE POTATOES	HG	2,65
2880	AUBERGINE PARMIGIANA	HG	3,90
2881	AUBERGINE ROLLS WITH VEGETABLES	HG	4,20
2384	LENTILS SALAD WITH CUCUMBERS, TOMATOES AND ROCKET SALAD	HG	3,45



SATURDAY, MAY 2, 2026 MENU

FROM THE BREAD COUNTER

STUFFED PASTA

8422	.	HG	7,40
2591	ASPARAGUS RAVIOLI	HG	4,75
7618	LAMB RAVIOLI	HG	6,00
6625	RAVIOLI WITH BRESAOLA, ROBIOLA AND ROCKET	HG	7,40
4276	SMALL TORTELLINI OF MEAT PECK	HG	5,25
4277	RAVIOLI OF MEAT PECK	HG	4,25
7031	CULATELLO RAVIOLI	HG	6,30
3442	PASTA FRESCA AI TUORLI D'UOVO RIPIENA	HG	4,75
2520	RAVIOLI STUFFED WITH BORAGE	HG	4,75
3464	PASTA FRESCA AI TUORLI D'UOVO RIPIENA	HG	4,20
3423	PASTA FRESCA AI TUORLI D'UOVO RIPIENA	HG	4,75
2569	RAVIOLI WITH CHEESE AND PEPPER	HG	4,20
3432	PASTA FRESCA AI TUORLI D'UOVO RIPIENA	HG	6,30
6312	PASTA FRESCA AI TUORLI D'UOVO RIPIENA	HG	7,40
3412	RAVIOLI STUFFED WITH SHRIMPS	HG	7,90

SMOOTH PASTA

3401	PASTA FRESCA ALL'UOVO CON OLIVE TAGGIASCHE	HG	2,20
3410	PASTA FRESCA AI TUORLI D'UOVO	HG	1,65

GNOCCHI

7026	POTATOES GNOCCHI	HG	1,55
------	------------------	----	------

DAL BANCO PANE

PIZZA E FOCACCIA

7905	PIZZA MARGHERITA	HG	2,80
------	------------------	----	------

FROM THE BREAD COUNTER

PIZZA AND FOCACCIA



SATURDAY, MAY 2, 2026 MENU

2552	TRADITIONAL PLAIN FOCACCIA	HG	2,95
------	----------------------------	----	------

FROM THE PASTRY COUNTER

SWEETS

7545	CRÈME CARAMEL	PZ	5,50
7544	MANGO CHEESE CAKE - CUP	PZ	10,00
7559	MARGHERITA CAKE - SINGLE PORTION	PZ	9,00
7550	SPECIAL RED FRUIT CAKE - SINGLE PORTION	PZ	10,00
8258	STREUSEL CAKE WITH PEARS AND GIADUIA - SINGLE PORTION	PZ	9,00
7549	TIRAMISÙ - CUP	PZ	9,00
6334	TIRAMISÙ - SINGLE PORTION	PZ	9,00
7546	TRIPLE CHOCOLATE MOUSSE - CUP	PZ	9,00

BAKED DESSERTS AND CAKES

4401	APPLE PUFF PASTRY	HG	4,00
7423	CAPRESE CAKE	HG	5,00
8191	CHOCOLATE PLUM CAKE (WITHOUT WHEAT FLOUR)	PZ	12,00
8184	LINZER CAKE	HG	5,00
7489	MARGHERITA CAKE	HG	5,00
8188	PARADISO CAKE	HG	5,00
8187	PEAR AND GIANDUJA STREUSEL	HG	5,00
8341	.	PZ	18,00
1841	SBRISOLONA CAKE	HG	5,00
1456	APRICOT'S JAM TART	HG	3,80
1360	ORANGE PLUMCAKE 330 G	PZ	12,00
1806	RASPBERRIES JAM TART	HG	3,80
2773	SOFT APPLE CAKE	HG	3,80
1839	SACHER CAKE	HG	5,00

FRESH CAKES

8307	.	HG	5,00
8310	.	HG	5,00
8355	.	HG	5,00



SATURDAY, MAY 2, 2026 MENU

8354	.	HG	5,00
4399	SPECIAL RED FRUIT CAKE	HG	5,00
1824	TIRAMISU' CAKE	HG	5,00
1805	FRESH FRUIT TART	HG	5,00
1832	SOFT BERRY CAKE	HG	5,00
1835	SOFT STRAWBERRY CAKE	HG	8,00

ICE CREAM, SMALL PASTRIES AND PRALINES

1455	ASSORTED PRALINES	HG	13,20
1320	ICE CREAMS AND SORBETS	HG	3,00
1331	SWEET SHORTBREAD COOKIES	HG	5,50

DRIED FRUIT

4621	SALTED CASHEWS WITH CURRY	HG	5,00
2208	SHELLED SALTED ALMONDS	HG	5,80
1171	TOASTED ALMONDS	HG	4,80

FROM THE PASTRY COUNTER

MACARONS

8225	MACARON WITH LEMON FROM AMALFI	PZ	3,50
8226	PISTACHIO MACARON	PZ	3,50
8224	RASPBERRY MACARON	PZ	3,50
8228	TIRAMISÙ MACARON	PZ	3,50
8227	VANILLA MACARON	PZ	3,50
8222	VEGAN MACARON WITH CARAMEL AND PEANUT BUTTER	PZ	3,50
8229	WILD BERRY YOGURT MACARON	PZ	3,50

FROM THE WINE SHOP

SPARKLING WINES

E_25184	.	PZ	20,00
E_26180	140° PECK PAS DOSÈ 2019	PZ	58,00
E_23873	CHAMPAGNE CUVEE ST. PETERSBOURG VEUVE CLICQUOT	PZ	49,00
E_25187	FERRARI PERLÈ 2018 FERRARI	PZ	44,00



SATURDAY, MAY 2, 2026 MENU

E_26228	FERRARI PERLÉ ROSÉ 2018 FERRARI	PZ	58,00
E_26137	FRANCIACORTA ALMA ASSEMBLAGE EXTRA BRUT BELLAVISTA	PZ	38,00
E_23508	FRANCIACORTA CUVÉE PRESTIGE ED PECK	PZ	35,00
E_26605	FRANCIACORTA NATURE '61 BERLUCCHI	PZ	36,00
E_26603	FRANCIACORTA NATURE '61 ROSÈ BERLUCCHI	PZ	50,00
E_25199	FRANCIACORTA PAS OPERÉ 2018 BELLAVISTA	PZ	65,00
E_25536	FRANCIACORTA RIS. PALAZZO LANA EXTR. 2013 BERLUCCHI	PZ	95,00
E_26134	FRANCIACORTA TEATRO ALLA SCALA BRUT 2020 BELLAVISTA	PZ	42,00
E_25547	GIULIO FERRARI BRUT RIS. 2012 FERRARI	PZ	190,00
E_25721	GIULIO FERRARI BRUT RIS. 2015 FERRARI	PZ	170,00
E_25690	LEONIA BRUT 2021 FRESCOBALDI	PZ	25,00
E_25922	POUILLY FUISSE HERITAGE 2020 THIBERT	PZ	55,00

WHITE WINES

E_26847	ALTO ADIGE PINOT GRIGIO 2024 GIRLAN	PZ	15,00
E_26719	CASTELLO POMINO CHARDONNAY RISERVA BENEFIZIO 2023 FRESCOBALDI	PZ	40,00
E_26831	EDDA BIANCO SALENTO 2023 SAN MARZANO	PZ	20,00
E_25995	GORGONA BIANCO 2023 FRESCOBALDI	PZ	79,00
E_26798	VERMENTINO FOSSO DI CORSANO 2024 TEREZUOLA	PZ	22,00

RED WINES

E_25886	BOURGOGNE PINOT NOIR 2022 FOREY	PZ	50,00
E_26725	BRUNELLO CASTELGIOCONDO 2020 FRESCOBALDI	PZ	38,00
E_24098	CHIANTI RUFINA NIPOZZANO VECCHIE VITI 2021 FRESCOBALDI	PZ	19,00
E_26281	DOLCETTO D' ALBA 2023 PIRA	PZ	14,00
E_26173	ETNA ROSSO 2022 PIETRADOLCE	PZ	28,00
E_26102	LUCENTE 2022 FRESCOBALDI	PZ	25,00

SWEET WINES

E_25598	CANELLI DOCG MOSCATO 2023 PECK	PZ	16,00
E_26226	MUFFATO DELLA SALA 2022 50 CL. ANTINORI	PZ	55,00
E_25239	VINSANTO SANTA CRISTINA 2020 37,5 CL.	PZ	20,00



SATURDAY, MAY 2, 2026 MENU

ROSE WINES

E_27034	ALIE ROSÈ AMMIRAGLIA 2024 FRESCOBALDI	PZ	16,00
E_26598	TRAMART ROSE DI PRIMITIVO 2024 SAN MARZANO	PZ	14,00