MENU FOR TUESDAY, NOVEMBER 24, 2026

FROM THE DELI COUNTER

SHELLFISH, OCTOPUS AND SEAFOOD

5706	GARNISHED SPINY LOBSTER	HG	38,00
5709	SPINY LOBSTER AU NATUREL	HG	45,00
7675	BABY LOBSTERS IN COCKTAIL SAUCE	HG	39,50
7676	STEAMED LOBSTER	HG	59,50
3094	PRAWNS IN COCKTAIL SAUCE	HG	15,80
3045	MUSSELS SEASONED WITH OIL AND LEMON	HG	5,25
3173	OCTOPUS SEASONED WITH OIL AND LEMON	HG	17,90
3120	SEAFOOD SALAD	HG	12,40

FISH

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	5,70
3117	RUSSIAN SALAD	HG	4,20
3285	QUAILS EGGS IN SAUCE	HG	5,80
3116	CELERIAC SALAD	HG	3,90

PECK'S PÂTÉ

3155	PECK PÂTÉ	HG	8,50
3161	TROUFFLE AND GOOSE LIVER MINI PÂTÉ	HG	13,90

SNAILS AND MEAT IN JELLY

3130	BOURGUIGNONNE SNAILS	PZ	4,50
3118	VEAL-CARTILAGE SALAD	HG	3,90
3220	SAVOYARD WITH OIL AND VINEGAR	HG	4,90
3175	JELLIED BOILED CHICKEN	HG	4,80

CANAPÉS AND SAVOURY SNACKS

MENU FOR TUESDAY, NOVEMBER 24, 2026

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	12,80

FROM THE HOT FOOD COUNTER

STARTERS

7030	CROQUETTE WITH POTATO	HG	2,95
2010	MONDEGHILI	HG	5,00
4691	STUFFED OLIVES	HG	5,80
2104	FRIED RICE BALL WITH MOZZARELLA	PZ	3,80
3274	FRIED RICE BALL WITH RAGÙ	PZ	3,80

FIRST COURSES

7743	CHESTNUT GNOCCHI WITH VEZZENA CHEESE FONDUE AND PORCINI MUSHROOMS	HG	3,80
2080	BOLOGNESE LASAGNE	HG	3,90
2025	CRESPELLE WITH CHEESE	HG	4,20
2341	RAVIOLI WITH RICOTTA AND SPINACH WITH TOMATOES AND BASIL	HG	4,40
4848	TORTELLINI WITH MEAT FILLING SEASONED WITH TOMATO SAUCE	HG	4,10
2127	PILAF RICE	HG	1,60
2286	PILAF RICE WITH PRAWNS AND RADICCHIO	HG	4,90
2144	RISO AL SALTO	HG	3,95
2135	PILAF RICE WITH SEAFOOD	HG	5,10

MENU FOR TUESDAY, NOVEMBER 24, 2026

7596	.	HG	3,50
2107	PASTA WITH BEANS	HG	2,65
7457	CREAM OF PUMPKIN WITH PORCINI MUSHROOMS, HEZELNUTS AND CARAMELIZED ONIONS	HG	3,50
2087	VEGETABLE SOUP WITH RICE	HG	2,80

MEAT MAIN COURSES

7736	BAKED HAM, APRICOT GLAZE AND MUSTARD	HG	6,50
2696	CHICKEN PARCEL WITH VEGETABLES	HG	5,50
7147	CURRY CHICKEN	HG	4,80
8216	PECK'S MILAN-STYLE TRIPPA	HG	4,00
2568	VEAL SALTIMBOCCA WITH ARTICHOKES	HG	8,50
8344	.	HG	5,80
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
5616	GRILLED CHICKEN	HG	3,20
5617	CHILLI GRILLED CHICKEN	HG	3,20

SECONDI DI CARNE RIPIENI

7704	.	HG	3,00
6495	.	HG	9,00
7739	.	HG	3,50
450	.	HG	3,50

FISH MAIN COURSES

2557	MONKFISH WITH VEGETABLES	HG	11,00
2421	STEAMED SALMON SALAD WITH VEGETABLES	HG	9,90

SAVOURY PIES

6675	SAVOURY PIE WITH AUBERGINES AND TOMATOES	HG	4,80

SIDE DISHES

MENU FOR TUESDAY, NOVEMBER 24, 2026

938	SPINACH AND PUMPKIN FLAN	HG	4,70
2940	BOILED VEGETABLES	HG	2,90
2835	BRUSSELS SPROUTS WITH BACON	HG	3,70
2115	CORNMEAL MUSH	HG	1,65
2901	SWEET AND SOUR PEPPERS	HG	3,50
2963	CATALOGNA WITH EXTRAVIRGIN OLIVE OIL	HG	3,20
8801	.	HG	6,00
2949	COURGETTES	HG	4,40
6320	ROASTED POTATOES	HG	3,50
7029	ROASTED POTATOES	HG	2,65
7027	MASHED POTATOES	HG	2,50
7705	BAKED POTATO	HG	3,70
2892	BOULANGÈRE POTATOES	HG	2,65
2880	AUBERGINE PARMIGIANA	HG	4,10
2874	STEWED LENTILS	HG	3,50

FROM THE BREAD COUNTER

STUFFED PASTA

4276	SMALL TORTELLINI OF MEAT PECK	HG	5,25
4277	RAVIOLI OF MEAT PECK	HG	4,25
7031	CULATELLO RAVIOLI	HG	6,60
3442	PASTA FRESCA AI TUORLI D'UOVO RIPIENA	HG	5,00
3461	PASTA FRESCA AI TUORLI D'UOVO RIPIENA	HG	4,40
2520	RAVIOLI STUFFED WITH BORAGE	HG	4,95
3423	PASTA FRESCA AI TUORLI D'UOVO RIPIENA	HG	5,00
3445	VALDOSTANA RAVIOLI	HG	4,40
2569	RAVIOLI WITH CHEESE AND PEPPER	HG	4,40
8779	.	HG	7,00

SMOOTH PASTA

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

MENU FOR TUESDAY, NOVEMBER 24, 2026

DAL BANCO PANE

PIZZA E FOCACCIA

7905	PIZZA MARGHERITA	HG	2,80

FROM THE BREAD COUNTER

PIZZA AND FOCACCIA

2552	TRADITIONAL PLAIN FOCACCIA	HG	3,10

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

7458	APPLE PIE	HG	4,50
4401	APPLE PUFF PASTRY	HG	4,00
7423	CAPRESE CAKE	HG	5,00
8191	CHOCOLATE PLUM CAKE (WITHOUT WHEAT FLOUR)	PZ	12,00
7489	MARGHERITA CAKE	HG	5,00
8188	PARADISO CAKE	HG	5,00
8187	PEAR AND GIANDUJA STREUSEL	HG	5,00
8341	MANTOVA SBRISOLONA CAKE	PZ	18,00
1841	SBRISOLONA CAKE	HG	5,00
1360	ORANGE PLUMCAKE 330 G	PZ	12,00
2773	SOFT APPLE CAKE	HG	3,80

MENU FOR TUESDAY, NOVEMBER 24, 2026

1839	SACHER CAKE	HG	5,00

FRESH CAKES

8070	.	PZ	16,00
8068	.	PZ	16,00
8354	ROBIOLA AND GUAVA CAKE	HG	5,00
8355	ROBIOLA AND PASSION FRUIT CAKE	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