

MENU

OPEN DAILY FROM 12pm - 2.30pm / 7pm - 11pm



BUSINESS LUNCH

PRESTISSIMO - Antipasti of the day / Glass of wine / Coffee **15**
PRESTO - Pasta of the day or Risotto of the day / Glass of wine / Coffee **18**
I SECONDI - Fish of the day or Meat of the day / Glass of wine / Coffee **23**
DOLCE - Dessert of the day **7**

TO START

LA PUGLIESE : Altamura bruschetta, oil and garlic	6
LA NAPOLETANA : fried mozzarelline (4pcs)	8
LA CALABRA : fennel and orange	10
IL MODENESE : fried gnocco dough and cheese fondue	12
IL PARMENSE : DOP Parma ham	14

ANTIPASTI

Minestrone	14
Vitello tonnato	18
Chicken, quinoa and crunchy vegetables	18
Artichokes, shrimps and pomegranate	18
Altamura bruschetta, crudo, roquette and bufala	19
Fried calamari and zucchini, jalapeño sauce	22
Antipasto "La Salière"	29

PASTA AND RISOTTO

Pappardelle al telefono	20
Spaghetti, DOP Piennolo tomatoes and basil	18
Meat cannelloni	22
Paccheri, meatballs, tomatoes, pecorino	22
Tagliatelle alla bolognese, reggiano shavings	22
Seafood Gragnano linguine	28

MAIN DISH

Salmon and grilled asparagus	26
Chicken curry and bastamic rice	26
Milanese "La Salière"	29
Lemon veal fillet piccatina	29
Turbot fillet, potatoes and olives	29
Black Angus beef tagliata, roquette and grana	32

SIDES

Rosemary potatoes 6
Florentine spinach 8
Grilled vegetables 8

PIZZERIA

- Skizza/ yeast-free dough
- The true Neapolitan

MARGHERITA - tomatoes, mozzarella, basil	16
SALAMINO - tomatoes, mozzarella, spicy salami	18
DIAVOLA - mozzarella, ricotta, n'duja, peperoni, capers, olives	18
BOSCAIOLA - mozzarella, brie, gorgonzola, scamorza, mushrooms	22
BIANCA - burrata, mozzarella, small tomatoes, basil	22
MOZZARELLA - speck, brie, mushrooms	22
SALMONE - smoked salmon, red onion, capers and stracciatella	22
TARTUFO-CULATELLO - black truffle, mozzarella, culatello di Zibello, Parmigiano	28

CALZONE

CLASSICO - ham, mozzarella, tomatoes	18
BACIO - small tomatoes, mozzarella di bufala, spinach, Parma ham	22

LA SALIERE'S SPECIALTIES

ROTOLO - crescenza, Parma ham, roquette, black truffle	22
ROLL - n'duja, ricotta, spinach	22
ROBIOLA - crescenza, black truffle	22

WEEKLY SPECIALTIES

MONDAY - tonnarelli cacio, pepe & artichokes	25
TUESDAY - maccheroni alla carbonara	23
WEDNESDAY - mozzarelle gourmet	25
THURSDAY - ossobuco in gremolada	25
FRIDAY - valenciana paella	30
SATURDAY - mixed grilled fish	35
SUNDAY - salt crusted seabass fillet	30

NIGHT MENU

"La Salière" antipasti
or Dish of the day
Dessert / Wine / Coffee
40

KID MENU

Pasta or Pizza
or Hamburger or Milanese / Drink
until 12 years
12