



WINE CELLAR TASTING MENÙ

FROM 10 TO 13 PEOPLE

Here are all the info needed before reservation:

Our wine cellar is a tiny and private space accessible by a stair, perfect if you are looking for a place to spend some time with friends, colleagues or family eating our delicacies.

By a glass door you will enter our wine cave where you will be able to admire and purchase our refined wine.

Because of the tiny spaces, it is possible to host up to 10 people in a single table. From 11 to 13 guests, you will be seated in two close tables.

- For booking confirmation it is required a booking deposit of 20€ per person to be paid at the moment of reservation.

- This amount will be deducted from the final bill or will be given back in case of an early cancellation (up to 24 hours before booked dining time).
- If you need an invoice, please enter your business company's details in the notes section while booking.
- In the next pages you will find our 3 tasting menus (as well as a kids menu).
- During the reservation process you will be able to choose the menu you prefer for each guest.
- Our staff will be happy to assist you with any requests.



TASTING MENÙ WITH PRIVATE USE OF OUR WINE CELLAR

FROM 14 TO 18 GUESTS

Here are all the info needed before reservation:

- In order to have our wine cellar exclusively reserved for you, you will need to be at least 14 people (and up to 18 people due to space issues).
- In case of any last minute cancellation, the total amount to be paid will remain unchanged.
- For booking confirmation it is required a booking deposit of 20€ per person to be paid at the moment of reservation.
- This amount will be deducted from the final bill or will be given back in case of an early cancellation (up to 24 hours before booked dining time).
- If you need an invoice, please enter your business company's details in the notes section while booking.
- In the next pages you will find our 3 tasting menus (as well as a kids menu).
- During reservation process you will be able to choose the menu you prefer for each guest.
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MENÙ MILANESE

65 € PER PERSON
(ALL INCLUDED)

Milanese style “mondeghili”, our typical meatballs with house-made mayo

Sixties veal with tuna sauce

Sixties starter: salami, coppa and organic cheese from Pavia surroundings, accompanied by house-made apple and rosemary jam

Milanese style saffron risotto with veal marrowbone

or

Milanese style breaded veal cutlet with baked potatoes or vegetables

Tiramisu or “torta meneghina”

Coffee from the moka pot

Barolo chinato

Still/sparkling water. Coke/light coke. Beer.
Wine to be chosen directly in our wine cellar from a large selection
(1 bottle every 3 people is included).

MENÙ RISOELATTE

**55 € PER PERSON
(ALL INCLUDED)**

Milanese style “mondeghili”, our typical meatballs
with house-made mayo

Sixties veal with tuna sauce

Selection of organic cheese from Pavia surroundings,
accompanied by our house-made apple and rosemary jam.

Purple Risoelatte with speck, smoked scamorza cheese,
beetroot sauce and hazelnuts.

Risoelatte with cocoa beans and salted caramel
or
Risoelatte with Nutella and hazelnuts.

Coffee from the moka pot

Barolo chinato

Still/sparkling water. Coke/light coke. Beer.
Wine to be chosen directly in our wine cellar from a large selection
(1 bottle every 3 people is included).

VEGETARIAN MENÙ

50 € PER PERSON
(ALL INCLUDED)

Caramelised onion with Gorgonzola cheese

Vegetarian meatballs with tomato sauce and cheese

Selection of organic cheese from Pavia surroundings,
accompanied by our house-made apple and rosemary jam.

Sixties Risoe latte with organic butter, Grana cheese and pepper.

Shortcrust pastry with vanilla house-made ice cream and fruit.

Coffee from the moka pot

Barolo chinato

Still/sparkling water. Coke/light coke. Beer.
Wine to be chosen directly in our wine cellar from a large selection
(1 bottle every 3 people is included).

KIDS MENÙ

(FROM 2 TO 10 YEARS OLD)

20 € PER KID

Milanese saffron risotto

or

hand made pasta with tomato and meat sauce

or

small Milanese style breaded veal cutlet with baked potatoes.

Risoe latte with Nutella and hazelnuts

Still/sparkling water. Coke.