

## STARTERS

- Tuna tartare in guacamole sauce €25
- Cold cut selection "Ruliano" €20
- Black squid with red beet cream €16
- Fried salted cod and coulis of yellow cherry tomatoes €20
- Zucchini cream and cockles €18
- Fish crudités (crayfish, langoustine, tuna, yellowtail, salmon) €27
- Burrata with lampascioni €12

## PASTA DISHES

- Homemade emolina cannelloni filled with white ragout on cheese fondue €18
- Homemade picci with aglione e mozzarella €20
- Spaghettoni with spring onion and fresh sweet chilly €18
- Homemade two-colored raviolone stuffed with lime marinated shrimp in its stew €24
- Risotto with sea food €22
- Sardinian fregola with shrimps and zucchini flowers €20
- Homemade orecchiette martinese style with meatballs and chops €20

## MAIN COURSES

- Duck breast with orange boiled vegetables and red port sauce €24
- Suckling pig with mascot potatoes €22
- Beef fillet with gorgonzola cheese, green pepper and potato rosti €29
- Monkfish wrapped in pancetta on sweet garlic cream €28
- Mixed skewer with shrimp, salmon, sea bass in lemongrass on turnip cream €28
- Fresh octopus Luciana style with bread crutons €18

## SIDE DISHES

- Grilled vegetables €8
- Eggplant caponata €8
- Baked potatoes €8
- Mixed vegetables with vinegar and olive oil €8
- Chikory with garlic, olive oil and chilly €8

COVER CHARGE €5

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M|LANO