

FINAL PRODUCT NAME	Cereals ¹	Eggs	Lactose ²	Peanuts	Nuts ³	Soy	Sesame	Lupin	Sulphites ⁴	Mustard	Celery	Molluscs	Crustaceans	Fish
APERITIVO														
Cherry tomatoes with basil														
Grilled Peppers														
Candied Tomatoes														
Candied Artichokes														
Grilled Mushrooms														
Grilled Zucchini														
Pitted Olives														
Parma Ham														
Bresaola														
Truffle Sausage														
Pistachio Mortadella														
Italian Sausage														
Cooked Ham														
Smoked Salmon														
Honey Pecorino														
Parmesan														
Truffe Camembert														
Stracciatella														
Stracciatella al Tartufo														
BURRATA														
Burrata di Puglia 100gr														
Burrata di Puglia 200gr														
Burrata di Puglia al Tartufo 125gr														
Burrata di Puglia 200gr on a bed of tomato sauce cooked with basil														
Trio of Burrata to share														
Stracciatella														
Stracciatella al Tartufo														
PLATES TO SHARE														
Plate of Italian Cold Cuts														
Burrata (extra for plate of italian cold cuts)														
Plate of Grilled and Candied Vegetables														
Burrata (extra for plate of grilled and candied vegetables)														
Plate of Italian Cheeses														
Mixed Plate														

1 Only if the cereals used contain gluten, so one of the following cereals : wheat, rye, orge, barley, spelt, kamut.
2 Including milk and products thereof. | = Includes
3 Nuts : Almonds, Hazelnuts, Nuts, Cashew, Pecan nuts, Brazil nuts, Pistachios, Macadamia nuts and Queensland nuts.
4 Only if the sulphur dioxide and sulfites quantities are over 10 mg / kg of final product.
All our products may contain traces of cereals, eggs, milk and products thereof, peanuts, nuts, soy, sesame, lupin, sulphites, mustard, celery, molluscs, crustaceans and fish

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SALADS														
Parma														
Salmon														
Burrata														
Pollo														
RISOTTO														
Risotto al Parmigiano e Prosciutto di Parma														
Risotto al Funghi e Pollo														
Risotto al Tartufo														
GNOCCHI														
Gnocchi Lombardi														
Gnocchi al Tartufo														
Gnocchi al Funghi e Pollo														
PASTA														
Mafaldine Bolognese														
Linguine Lombardi														
Ravioli Pomodori e Stracciatella														
Linguine al Salmone														
Linguine Verdure														
Mafaldine Verdure e Pollo														
Rigatoni Pesto e Pollo														
Linguine Pesto e Burrata														
Ravioli al Funghi														
Rigatoni al Funghi e Pollo														
Rigatoni Tartufo e Pollo														
Linguine Tartufo e Burrata														
DESSERTS														
Italian Chocolate Fondant														
Coffee Tiramisu														
Raspberry Tiramisu														
Raspberry Panna cotta														
Passionfruit Panna cotta														
Cheesecake with Madagascar Vanilla and raspberry coulis														

WHAT TO DO IN A FOOD ALLERGY EMERGENCY

If you have a severe food allergy , your doctor may have prescribed an emergency care kit . This kit contains a self-injectable dose of adrenaline (a substance that increases heart rate and blood pressure, and dilates the bronchial tubes). It is used in case of anaphylactic shock, without waiting for help.

If you have this type of emergency kit:

- Always keep it on you;
 - Learn to recognize the first signs of a shock and to handle the care equipment on your own (using the training pen provided). The correct gesture is to position the pen on the outer edge of your thigh. Then press and hold the trigger button for ten seconds;
 - Also inform those around you about the instructions for use of the equipment.
- Medical supervision is required after any injection of adrenaline. Hospital care is therefore necessary if you have used your emergency kit. This follow-up also makes it possible to study the evolution of your food allergy in order to adapt your treatment if necessary.