

# Milvera

CORTE  
**LA VOLTA**

## “ DISHES FROM SEA

<b>Octopus salad with potatoes and olives</b>	<b>€12,00</b>
<b>Tagliolini with shrimps and lemon</b>	<b>€12,00</b>
<b>Seafood spaghetti</b>	<b>€14,00</b>
<b>Sea bass fillet in almond crust</b>	<b>€13,00</b>
<b>Fried sea squid and shrimps</b>	<b>€13,00</b>
<b>Assorted gratin</b> (scallops, mussels, squid and shrimps)	<b>€15,00</b>

## “ DISHES FROM LAND

<b>Cold cuts from Piacenza</b> (salame, coppa, pancetta)	<b>€10,00</b>
<b>Pasta with beans</b>	<b>€9,00</b>
<b>Tortelli of our tradition (butter and sage)</b>	<b>€11,00</b>
<b>Risotto with Gutturnio and Taleggio cream</b>	<b>€11,00</b>
<b>Elephant ears (veal)</b>	<b>€14,00</b>
<b>Beef tenderloin with green pepper</b>	<b>€20,00</b>
<b>Cheese selection</b> (grana padano 24 mesi, pecorino toscano, taleggio, gorgonzola)	<b>€8,00</b>

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## OUR SIGNATURE PIZZA

<b>ATLANTICO</b> <i>mozzarella, courgettes, marinated swordfish, sheep cheese</i>	<b>€12,00</b>
<b>CARBONARA</b> <i>sauce, mozzarella, egg, parmesan, bacon</i>	<b>€8,00</b>
<b>CHIC</b> <i>sauce, buffalo cheese, truffle, culaccia</i>	<b>€8,00</b>
<b>HALLOWEEN</b> <i>sauce, pumpkin cream, crescenza, blue cheese</i>	<b>€8,00</b>
<b>NETTUNO</b> <i>sauce, mozzarella, tuna, onions, hot pepper</i>	<b>€8,00</b>
<b>PARMIGIANA</b> <i>sauce, mozzarella, grilled eggplants, parmesan</i>	<b>€7,50</b>
<b>ROMINA</b> <i>mozzarella, boiled potatoes, rosemary, bresaola</i>	<b>€8,00</b>
<b>SALUMIERE</b> <i>mozzarella, blue cheese, mortadella</i>	<b>€8,00</b>
<b>SAPORITA</b> <i>sauce, buffalo cheese, blue cheese, salami</i>	<b>€8,00</b>
<b>TAVOLIERE</b> <i>sauce, burrata, raw ham, basil</i>	<b>€9,50</b>

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## TO ACCOMPANY

<b>Gutturnio vivace DOC, Poggiarello</b>	<b>€15,00</b>
<b>Pantera IGT, Luretta</b>	<b>€20,00</b>
<b>Luna selvatica DOC, La Tosa</b>	<b>€29,00</b>
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<b>Principessa VSQ, Luretta</b>	<b>€18,00</b>
<b>Lugana DOP, Cà Maiol</b>	<b>€17,00</b>
<b>Pigato DOC, Cascina Feipu</b>	<b>€18,00</b>

## TO CONCLUDE

<b>Bonet</b>	<b>€4,00</b>
<b>Raspberry cheesecake</b>	<b>€4,00</b>
<b>Zabaione bowl with fresh strawberry</b>	<b>€4,00</b>
<b>Royal crème Caramel with fruit</b>	<b>€7,00</b>
<b>Apple strudel</b>	<b>€4,00</b>
<b>Tiramisù classic/with ricotta</b>	<b>€4,00</b>
<b>Tarte Tatin with chantilly cream</b>	<b>€4,00</b>