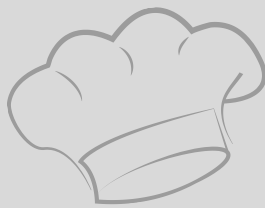




La Rotonda
Di Lomazzo



MENÚ

Open Everyday
Dinner: 19:30 - 22:30

Do you have any allergies or intolerances?

Please let us know before ordering!

Starters

Local cured meats and cheeses platter, served with our fleur de sel focaccia* and traditional Mantuan mostarda
(1, 7, 8, 10, 12) 20€

Parma prosciutto and melon 14€

Traditional Abruzzese lamb skewers* grilled over charcoal, served on yellow cherry tomato gazpacho with crispy bread crumble
(1, 9, 11, 12) 16€

Salmon carpaccio marinated with dill, pink peppercorns, and citrus, served on a bed of lamb's lettuce
(4, 8, 12) 16€

Golden baby octopus* with potatoes, black olive powder, and celery heart
(9, 14) 18€

Our traditional panzanella served with chickpea hummus
(1, 12) 14€

Campanian buffalo mozzarella with three varieties of tomatoes, Caprese style
(7) 16€

* frozen product

First Courses

Square spaghetti carbonara 12€
(1, 3, 7)

Pappardelle with homemade basil pesto and toasted pine nuts 12€
(1, 3, 7, 8)

Baked and gratinated Bolognese lasagna 14€
(1, 3, 7, 9)

Potato gnocchetti with datterini tomato fondue, buffalo mozzarella, and basil 12€
(1, 3, 7)

Fresh pasta* parcels filled with swordfish*, lime, aubergine cream, and mint 14€
(1, 3, 4, 7)

Carnaroli rice in risotto with prawns*, gin, and guacamole 14€
(1, 2, 7, 9)

“Cacio e pepe nero” risotto 12€
(1, 7, 9)

* frozen product



Main Courses

Chianina T-bone steak, approx. 1 kg.	65€
Grilled Irish rib steak with oven-roasted potatoes.	30€
Grilled sliced scottona beef with three types of cherry tomatoes and rocket pesto (7, 8)	26€
Veal Milanese cutlet with rocket and cherry tomatoes (1, 3)	28€
Sliced young chicken cooked at low temperature, served with French fries (1)	16€
Tuscan suckling pig ribs with herbs, marinated cabbage, and Greek yogurt (1, 7, 10)	18€
Veal ossobuco Milanese style with oven-roasted potatoes and gremolata (1, 9, 12)	25€
Grilled salmon with “zucchine alla scapece” and chopped almonds (4, 8, 12)	22€
Mixed fried seafood platter: calamari*, prawn tails*, and small Mediterranean fish*, served with crispy vegetables. (1, 2, 4)	24€
Catch of the day grilled over charcoal with grilled vegetables (4)	20€

* frozen product

Cover Charge
€3 per Person

*frozen product

Hamburger

Chianina beef burger with cheddar,
lettuce, tomato, bacon, mayonnaise,
and French fries*
(1, 7) 22€

Pulled pork burger: Tuscan shredded pork,
coleslaw, BBQ sauce, and French fries*
(1) 22€

Signature Salads

Caesar salad: mixed greens, grilled chicken strips,
croutons, 36-month-aged Grana Padano shavings,
and Caesar dressing
(1, 7, 8, 9) 15€

“Just” salad: mixed greens, tuna, hard-boiled eggs,
anchovy fillets, Taggiasca olives, and tomato
wedges
(3, 4, 7) 14€

Summer salad: quinoa, crispy prawns*, and fresh
vegetable crudité
(1, 2, 3) 16€

Side Dishes

Steamed vegetables* 5,50€

French fries* (1) 5,50€

Oven-roasted potatoes 5,50€

Grilled vegetables 5,50€

Mixed salad 5,50€



Contemporary Pizzas

Regina Margherita Fiordilatte mozzarella, “Rosso Gargano” Apulian tomatoes, basil, and extra virgin olive oil (1, 7, 10, 11, 12)	9€	Carrettiera Fiordilatte mozzarella, Neapolitan friarielli, hand-cut sausage, basil, and extra virgin olive oil. Finished with crumbled tarallo (1, 5, 6, 7, 8, 10, 11, 12)	13€
Bufala Buffalo mozzarella, “Rosso Gargano” Apulian tomatoes, Grana Padano DOP, basil, and extra virgin olive oil (1, 6, 7, 10, 11, 12)	11€	Capricciosa Fiordilatte mozzarella, “Rosso Gargano” Apulian tomatoes, sweet salami, cooked ham, champignon mushrooms, artichokes in oil, Taggiasca olives, basil, and extra virgin olive oil (1, 6, 7, 10, 11, 12)	15€
Marinara 2.0 “Rosso Gargano” Apulian tomatoes, garlic, anchovies, oregano, and extra virgin olive oil (1, 4, 6, 10, 11, 12)	10€	Tonno e Cipolla Fiordilatte mozzarella, “Rosso Gargano” Apulian tomatoes, red onion, tuna fillets, basil, and extra virgin olive oil (1, 4, 6, 7, 10, 11, 12)	13€
Diavola Fiordilatte mozzarella, “Rosso Gargano” Apulian tomatoes, spicy salami, Grana Padano DOP, basil, and extra virgin olive oil (1, 5, 6, 7, 10, 11, 12)	11€	Santino Fiordilatte mozzarella, “Rosso Gargano” Apulian tomatoes, Grana Padano DOP, cooked ham, basil, and extra virgin olive oil (1, 6, 7, 10, 11, 12)	11€
5 Formaggi Fiordilatte mozzarella, ricotta, Taleggio, Gorgonzola, Grana Padano DOP, basil, honey, pepper, and extra virgin olive oil (1, 5, 6, 7, 10, 11, 12)	15€	Napoli Fiordilatte mozzarella, “Rosso Gargano” Apulian tomatoes, anchovies, oregano, and extra virgin olive oil. (1, 2, 4, 6, 7, 10, 11, 12, 14)	13€
Calzone Fiordilatte mozzarella, “Rosso Gargano” Apulian tomatoes, ricotta, sweet salami, cooked ham, Grana Padano DOP, and basil (1, 6, 7, 10, 11, 12)	13€	Piegami Sù Saltimbocca filled with Parma prosciutto, Grana Padano DOP shavings, red datterino tomatoes, and rocket. (1, 3, 7, 9, 10)	17€
Pippo e Pluto alla riscossa Fiordilatte mozzarella, “Rosso Gargano” Apulian tomatoes, hot dog sausages, French fries, Grana Padano DOP, basil, and extra virgin olive oil. (1, 7, 10, 11, 12)	11€		

frozen product*

Innovative Pizzas

Liguria lover

Fiordilatte mozzarella, basil pesto, Grana Padano DOP, stracciatella, toasted pine nuts, cherry tomatoes, and basil

(1, 2, 5, 6, 7, 8, 9, 10, 11, 12)

16€

Regina Instagram

Yellow datterino tomato sauce, anchovies, capers, olives, burrata, sun-dried tomatoes, sweet-and-sour onions, chili threads, basil, and extra virgin olive oil

(1, 2, 4, 6, 7, 10, 11, 12, 14)

17€

Hot Stuff 2.0

Fiordilatte mozzarella, Calabrian bomba, Grana Padano DOP, spicy salami, sweet-and-sour onions, and 'nduja

(1, 6, 7, 10, 11, 12)

17€

Sua maestà la burrata

Fiordilatte mozzarella, "Rosso Gargano" Apulian tomatoes, Parma prosciutto, burrata, crumbled tarallo, basil, and extra virgin olive oil

(1, 3, 5, 6, 7, 10, 11, 12)

17€

Just

Campanian buffalo mozzarella, mortadella roses, pistachio crumbs, pistachio cream, stracciatella, and extra virgin olive oil

(1, 6, 7, 8, 10, 12)

15€

La Rotonda

Fiordilatte mozzarella, saffron, Taleggio, champignon mushrooms, sausage, basil, Grana Padano DOP, and extra virgin olive oil

(1, 2, 10, 11, 12)

15€

Alice nel paese delle meraviglie

Fiordilatte mozzarella, yellow datterino tomato sauce, Parma prosciutto, fig jam, Grana Padano shavings, and toasted almonds

(1, 3, 4, 7, 8, 9, 10, 12)

17€

Valtellina

"Rosso Gargano" Apulian tomatoes, fiordilatte mozzarella, bresaola, Grana Padano DOP shavings, rocket, porcini mushrooms*, extra virgin olive oil, and basil

(1, 7, 10, 11, 12)

16€

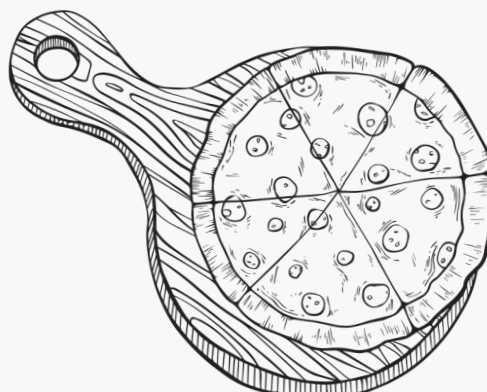
Vegetariana

Fiordilatte mozzarella, roasted pepper cream, aubergines, fried peppers, courgettes, Grana Padano DOP, basil, and extra virgin olive oil

(1, 6, 7, 10, 11, 12)

13€

* frozen product



Verde Mediterraneo

17€

Fresh avocado, creamy stracciatella, and crispy speck on a base of Agerola fiordilatte mozzarella, finished with fresh basil and black pepper

(1, 7, 10)

Rustica d'Agerola

14€

Agerola fiordilatte mozzarella, selected ventricina, oven-roasted potatoes, and champignon mushrooms on a "Rosso Gargano" base

(1, 5, 6, 7, 10, 11, 12)

Zio Beppe

16€

"Rosso Gargano" Apulian tomatoes, buffalo mozzarella, culatello, Grana Padano DOP, basil, and extra virgin olive oil.

(1, 6, 7, 10, 11, 12)

Tre pomodori d'estate

14€

A meeting of Mediterranean flavours: "Rosso Gargano", yellow datterino and sun-dried tomatoes, finished with creamy buffalo mozzarella, fresh basil, and black olive powder

(1, 7, 10)

Gambero d'oro

13€

Soft Agerola fiordilatte mozzarella, fresh courgettes, selected prawns, delicate balsamic notes, and julienned lemon zest

(1, 2, 7, 10, 12, 14)



"DREAM DRAWER"



Let yourself be surprised by our pizza chef's creativity and enjoy a constantly changing experience, designed to amaze with every bite

16€

(1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14)



Allergen Information

- 1 - Cereals containing gluten
- 2 - Crustaceans and products made from crustaceans
- 3 - Eggs and products made from eggs
- 4 - Fish and products made from fish
- 5 - Peanuts and products made from peanuts
- 6 - Soy and products made from soy
- 7 - Milk and dairy products (including lactose)

- 8 - Nuts: almonds, hazelnuts, walnuts
- 9 - Celery and products made from celery
- 10 - Mustard and products made from mustard
- 11 - Sesame seeds and products made from sesame
- 12 - Sulfur dioxide and sulfites
- 13 - Lupin and products made from lupin
- 14 - Molluscs and products made from molluscs

* frozen product



Beverages

Mineral water

3,50€

Still or Sparkling – 90 cl

Soft Drinks

4€

Coca-Cola, Coca-Cola Zero, Fanta,
Sprite, Tonic Water, Lemon Soda,
Red Bull, Iced Tea (Lemon or Peach)

Fruit Juices

4€

Orange, Pineapple, Pear,
Peach, Apple

Squeezed Juices

5€

Orange and Lemon

By the Glass

Rosato del salento

6€

Prosecco

6€

Cabernet Sauvignon

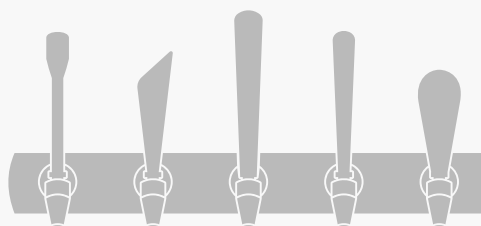
6€

Chardonnay

6€



La Rotonda
Di Lomazzo



Our beers

On tap

Peroni 20 cl

3,50€

Peroni 40 cl

6€

Peroni 50 cl

7,50€

Bottled beers

Poretti 6 Hops Red Beer 5,50€

Poretti 4 Hops Blonde Beer 5,50€

Alcohol-free beer 5,50€

Gluten-free Ichnusa beer 5,50€

Messina Unfiltered Beer – 50 cl 7,50€

Messina Beer with Sea Salt Crystals 7,50€

Bottled Bavarian craft beers

Hell 33 cl 6€

Red 33 cl 6€

Hell Weizen 50 cl 7,50€

Our Wine Cellar

Sparkling Wines

Prosecco DOC (Glera) 25€
Veneto - Azienda Astoria

Spumante Rosè N°1 31€
Vermentino nero - Ciliegiolo
Liguria - Lunae

Franciacorta Brut DOCG 40€
75% Chardonnay - 25 % Pinot Nero
Lombardia - Barone di Erbusco

Perlè 54 mesi Trento DOC 65€
100% Chardonnay
Trentino - Ferrari

Red Wines

Valtellina Superiore Inferno 37€
Lombardia - Caven

Barbera d'Asti DOCG "Blina" 25€
Piemonte - Agostino Pavia

Ruden veneto IGT (Cabernet Sauvignon, Merlot e Marzemino) 24€
Veneto - Astoria

Il Bruciato 52€
Tenuta Guado Al Tasso
Toscana - Antinori

Rosso di Montepulciano DOC 25€
Toscana - Tenuta di Gracciano

Vino Nobile di Montepulciano DOCG 34€
Toscana - Tenuta di Gracciano

Primitivo - Salento IGT 22€
Puglia - Paolo Leo

White Wines

Lugana DOC 27€
Lombardia-Sangiovanni Pasini

Ribolla Gialla Colli Orientali Friuli DOC 26€
Friuli Venezia Giulia - Valvitis

Chardonnay Delle Venezie DOC 20€
Veneto - Azienda Astoria

Vermentino Etichetta Grigia Colli di Luni DOC 27€
Liguria - Cantina Lunae

Falanghina Irpinia 25€
Campania - Cavalier Pepe

Rosé Wines

Rosè veneto 22€
Veneto - Astoria

Principe di Granatey Rosé 21€
100% Nerod'Avola
Sicilia - Colomba Bianca

Rosato del Salento 19€
Puglia - Azienda Verga

If you'd like to explore our full wine list, please ask our staff for the wine menu

