

starters...

Anchovies and aubergine pie,
baked ricotta cheese,
tomatoes cream Euro 12,00

Beef tartare served with
homemade
sour vegetables gluten free
Euro 13,50

Seafood salad Euro 15,00

Cecina de Leon (Spanish dried
beef meat)
served with Gnocco fritto (fried
bread) Euro 13,50

Melted red onions with Burrata
with our crunchy focaccia
(typical Italian bread)
vegetarian Euro 12,00

...pasta and rice...

Panfried rice with Guanciale di
sauris (dried and smoked pork
cheek), spring onions and fresh
vegetables gluten free Euro 13,00

Trofie (short pasta) with pistou
sauce and cuttlefish Euro 13,00

Homemade fresh tagliatelle with
Guinea fowl ragout
and black olives Euro 12,50

Potatoes and mint ravioli,
pafried cherry tomatoes
and basil vegetarian Euro 13,00

Daily proposal Euro 13,50

...main courses...

Sliced beef steak served with
baby lettuce
and soft corn biscuits Euro
22,00

Milanese veal chop (breaded)
with baked potatoes Euro 22,00

Daily market proposal Euro 20,00

Vegetables burger, basil cream,
fried soy spaghetti vegetarian
Euro 15,00

Daily proposal of fish market

Euro 22,00

Roasted paddlefish with orange,
liquorice

and fennel salad gluten free

Euro 17,00

...desserts

Homemade cakes and tarts Euro

7,00

Cantucci and Vin Santo Euro 7,50

Strachitunt cheese Euro 6,50

(served with Moscato di Scanzo
docg Euro 15,00)

Dear guest, should you have any allergy or food
intolerance, please do not hesitate to ask our
trained staff any kind of information. We will be
glad to suggest the best options for you

Service charge Euro 2,00 p.p.

Aperitif on request: Franciacorta Brut "Cuvée
Royale" s.a.Marchesi Antinori Euro 5,50 p.p.