

starters...

*Shrimps fried in kataifi paste, sweet and sour sauce
and teriyaki sauce Euro 14,00*

Beef tartare served with Jerusalem artichokes gluten free Euro 13,50

*Sea snails soup cooked with garlic and parsley
on rice flour polenta Euro 13,50*

*Spalla cotta di San Secondo (cooked shoulder ham)
served with panfried apples and pan brioche Euro 13,50*

*Parmesan cheese timbale, artichokes cream
and salted crumble vegetarian Euro 12,50*

...pasta and rice...

*Risotto with Parmesan cheese, beetroots reduction and chips,
roasted quail breast gluten free Euro 13,50*

*Orecchiette pasta with mussels, Romanian broccoli
and chili pepper on beans cream Euro 13,50*

*Maquadro "Verrigni" (short pasta) with saffran, chicken livers,
and toasted hazelnuts Euro 13,00*

*Homemade ravioli stuffed with sheep cheese, broccoli cream,
baked cherry tomatoes and caramelized nuts vegetarian Euro 14,00*

Daily proposal Euro 14,00

...main courses...

*Sliced beef steak served with mashed smoked aubergine
and tomato sauce gluten free Euro 22,00*

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

Daily meat market proposal Euro 20,00

*Chickpeas balls with white sauerkraut salad
on peppers cream vegetarian Euro 15,00*

Daily fish market proposal Euro 22,00

Roasted paddlefish with local bacon and lentils Euro 17,50

...desserts

Homemade cakes and tarts Euro 7,00

Cantucci and Vin Santo Euro 7,50

Strachitund 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 Extra dry s.a. Pavò Euro 5,50 p.p.