

## **starters...**

Grilled cuttlefish, panfried potatoes with bread crumbs, salmoriglio sauce (vinegar, oregano, lemon and parsley)

Euro 13,50

Beef tartare, served with beard of the friars

(typical seasonal green vegetable) and puffed red rice

gluten free

Euro 13,50

Bonito cooked in oil on violet carrots cream, baby spinach and pink pepper

Euro 12,50

Snails cooked in oil, parsley and garlic on mashed potatoes and parmesan sauce

Euro 13,50

Green peas timbale with melted local cheese

vegetarian

Euro

12,50

## **...pasta and rice...**

Risotto with prawns, saffron and  
chicory powder                      gluten free                      Euro  
14,00

Calamarata (large maccheroni),  
with clams and seaweed                      Euro  
14,00

Tajerin (very thin spaghetti)  
with meat ragoût                      Euro 13,50

Potatoes and basil homemade  
ravioli, sheep cheese and green  
beans                      vegetarian                      Euro 13,00

Daily proposal                      Euro 14,00

## **...main courses...**

Sliced beef steak served with  
panfried jackdaws and grilled  
celeriac  
gluten free                      Euro 22,00

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

## Daily meat market proposal

Euro 20,00

Steamed asparagus, poached egg,

Parmesan cheese

vegetarian Euro 15,00

## Daily fish market proposal

Euro 22,00

Cod fish cooked in tomatoes

sauce and onions,

served with polenta Euro 19,00

## **...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 brut "Cuvée Royale" s.a. Antinori Euro 5,50 p.p.