

### *starters...*

*Cuttlefish with carbonara sauce Euro 14,00*

*Beef tartare served with cauliflower and anchovy oil  
gluten free Euro 13,50*

*Marinated salmon trout with scent of muschio, pine powder, escarole  
salad and buttermilk Euro 13,00*

*Stewed pork ribs and fresh salami with savoy cabbage Euro 13,00*

*Artichokes timbale, agri di Valtorta (local fresh cow cheese),  
puffed cereals vegetarian Euro 12,50*

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

*Risotto with citrus fruits and mantis shrimp  
gluten free and vegetarian Euro 14,00*

*Foiade bergamasche (homemade fresh pasta)  
with hare ragout, pumpkin and chestnuts Euro 13,50*

*Paccheri di Gragnano (large maccheroni) in fish soup  
Euro 13,50*

*Potatoes, Cabbage and Branzi cheese ravioli  
served with butter, sage and parmesan vegetarian Euro 13,50*

*Daily proposal Euro 14,00*

*Tajerin (very thin spaghetti) with white poultry ragout Euro 13,00*

*...main courses...*

*Sliced beef steak served panfried chards*

*And balsamic vinegar sauce gluten free Euro 22,00*

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

*Double Milanese veal chop (2 persons) with baked potatoes Euro 50,00*

*Daily meat market proposal Euro 20,00*

*Winter vegetables with fondue and bread crust vegetarian Euro 15,00*

*Daily fish market proposal Euro 22,00*

*Fried prawns and artichokes with sour sauce Euro 20,00*

*...desserts*

*Homemade cakes and tarts Euro 7,00*

*Cantucci and Vin Santo Euro 7,50*

*Formai dei Mut 2017 cheese Euro 6,50*

*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 2,50 p.p.*