

### *starters...*

*Melted red onions with Burrata di Andria with our crunchy focaccia  
(typical Italian bread) vegetarian Euro 12,50*

*Beef tartare served with baby spinach  
and parmesan water Euro 13,50*

*Tuna tartare with sunflower seeds, soya jelly  
and soya boots Euro 13,50*

*Veal kidneys with mashed potatoes, shallots  
and glazed carrots gluten free Euro 12,00*

*Roasted Octopus with chickpeas purée and biscuits,  
candy tomatoes Euro 13,00*

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

*Risotto with hearth of chicory and prawns gluten free Euro 13,00*

*Black ravioli with seafoods Euro 13,50*

*Homemade dumplings with braised beef tail Euro 12,50*

*Cacao e pepe Spaghetti vegetarian Euro 12,00*

*Daily proposal Euro 13,50*

*...main courses...*

*Sliced beef steak served with grilled fennels, celery  
and orange salad    gluten free Euro 22,00*

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

*Daily market proposal    Euro 20,00*

*Raw and cooked asparagus served with marinated egg yolk  
and cereals blown    vegetarian    Euro 15,00*

*Daily proposal of fish market    Euro 22,00*

*Roasted amberfish with white wine sauce  
and local escarole    Euro 22,00*

*...desserts*

*Homemade cakes and tarts    Euro 6,50*

*Cantucci and Vin Santo    Euro 7,50*

*Castelmagno cheese    Euro 8,00*

*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.*