

starters...

Roasted scallops, frisee salad, ginger and pink pepper Euro 15,00

*Beef tartare served with grilled peppers
and anchovies oil gluten free Euro 13,50*

*Parmigiana di alici (Southern Italian dish with fried aubergine,
anchovies, cheese, tomato sauce and basil) Euro 12,50*

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

*Mozzarella alla caprese
(mozzarella, tomatoes and basil) vegetarian Euro 12,00*

...pasta and rice...

*Risotto with Gorgonzola cheese, figs
and veal kidneys gluten free Euro 13,00*

*Trofie (short pasta) with squids, leek and bottarga
(dried mullet eggs) Euro 13,50*

*Tortilli "Verrigni" (short pasta) with quail, peas cream,
and crunchy bacon Euro 13,00*

*Homemade ravioli stuffed with ricotta cheese saffron, tomatoes
and sheep cheese vegetarian Euro 13,00*

Daily proposal Euro 13,50

...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 red peppers cream vegetarian Euro 15,00*

Daily fish market proposal Euro 22,00

Roasted cod fish on tomatoes, basil and spring onions salad 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.