

### *starters...*

*Octopus in green pepper sauce, sautéed quinoa Euro 13,50*

*Beef tartare served with chicory hearts  
and anchovies oil gluten free Euro 13,50*

*Gratinated cod fish Euro 12,50*

*Foie Gras escalope served with pan brioche  
and caramel sauce Euro 15,50*

*Pumpkin timbale with his toasted seeds, Gorgonzola cheese cream  
and almonds puff pastry biscuit vegetarian Euro 12,50*

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

*Risotto with taleggio cheese, pears  
and caramelised hazelnuts gluten free Euro 14,00*

*Paccheri (very large maccheroni), oil, garlic, chili pepper  
and squids Euro 13,50*

*Homemade tagliatelle with Guinea fowl white ragout, Tyrolean  
speck, frosted shallots Euro 13,50*

*Cevéennes onion soup vegetarian Euro 13,00*

*Daily proposal Euro 14,00*

*...main courses...*

*Sliced beef steak served with local polenta (corn meal porridge)  
and taleggio cheese gluten free Euro 22,00*

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

*Daily meat market proposal Euro 20,00*

*Stewed artichokes served with toma cheese, butter  
and scrambled eggs vegetarian Euro 15,00*

*Daily fish market proposal Euro 22,00*

*Roasted umbrine, white wine sauce, broccoli cream  
and pioppini mushrooms 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 s.a. Davò Euro 5,50 p.p.*