

Hors d'Oeuvre

<i>Hot sea bass carpaccio** with radishes and marinated vegetables with citrus fruits and yuzu</i>	<i>Euro 14,00</i>
<i>Stuffed cod anchovies*, tomato "panzanella" candied lemon and creamy buffalo mozzarella</i>	<i>Euro 13,50</i>
<i>Marinated sliced red tuna* with Prunet reduction, caramelized onion compote, crunchy waffle and Cress veins</i>	<i>Euro 14,50</i>
<i>Pea and broad bean flan*, yellow "datterino" tomato fondue and fresh oil</i>	<i>Euro 13,50</i>
<i>Stornello tartare with marinated egg yolk, valerian and black bread petals</i>	<i>Euro 14,50</i>
<i>Slow cooked turkey ham scented with lemongrass and long pepper with asparagus and lemon beetroot</i>	<i>Euro 13,50</i>
<i>Our valley Cured meat platter with pickles</i>	<i>Euro 13,50</i>

Pasta, Risotto & Soup

<i>Strascianti pasta with smoked potato cream, garlic mussels, chilli and pepper oil</i>	<i>Euro 14,00</i>
<i>Fresh Cacio and pepe fettuccine, with green broad bean* cream</i>	<i>Euro 14,00</i>
<i>Risi e Bisi* (rice and pea) with "straciatrella" cheese and smoked ham powder</i>	<i>Euro 14,00</i>
<i>Lake fish raviolo with roe, Marsala and chives cream</i>	<i>Euro 14,00</i>
<i>"Busiate" pasta with pistachio pesto, basil and red prawn and lime tartare*</i>	<i>Euro 14,00</i>
<i>Fresh potato Gnocchetti with cherry tomatoes, aubergines and salted ricotta</i>	<i>Euro 14,00</i>
<i>Asparagus cream with tarragon oil and homemade croutons</i>	<i>Euro 13,00</i>

Vegetarian Corner

<i>Wholemeal spaghetti with cauliflower cream, breadcrumbs with dried tomatoes and lemon</i>	<i>Euro 13,00</i>
<i>Greek feta cheese cream and oregano sweet peppers with vegetable spaghetti and Taggiasaca tapend olives</i>	<i>Euro 13,00</i>
<i>Baked cabbage, cooked gazpacho pesto and scarzonera chips</i>	<i>Euro 13,00</i>
<i>Vegetable and Berber spice soup with chickpeas and lentils</i>	<i>Euro 13,00</i>
<i>Our selection of cheeses from the valleys with jams</i>	<i>Euro 14,00</i>



Fish & Meat

<i>Red salmon cut, with Verona celery cream honey and orange reduction</i>	<i>Euro 20.00</i>
<i>Sea brem fillet, delicate white onion cream, fresh baby spinach and potato rosti*</i>	<i>Euro 21,50</i>
<i>Mediterranean croaker on a shellfish bisque and ginger and lemon agretti</i>	<i>Euro 21,50</i>
<i>Steamed cod* peas and mint cream, shallot confit and crispy bacon</i>	<i>Euro 22.00</i>
<i>Slow cooked Pork saddle and glazed jus</i>	<i>Euro 23.00</i>
<i>Coalvi Piedmontese beef fillet in casserole with Prunet reduction and sauteed tyme potatoes</i>	<i>Euro 25.00</i>
<i>Almond and marjoram Breaded lamb chops* with artichokes, potatoes and balsamic vinegar mayonnaise</i>	<i>Euro 25.00</i>
<i>Slow cooked Veal, Gattinara reduced sauce and fried scorzanera</i>	<i>Euro 22.00</i>

Dessert

<i>"Strawberries and cream" 3.0</i>	<i>Euro 7,50</i>
<i>Deconstructed "Pastiera Napoletana"</i>	<i>Euro 7,50</i>
<i>Raspberry and rose petal vegan tart</i>	<i>Euro 7,50</i>
<i>Soft cocoa, Nutella and mascarpone biscuit with hazelnut ice cream, dark chocolate sauce and tonka beans</i>	<i>Euro 7,50</i>
<i>Parfait glace with mulberries and red port</i>	<i>Euro 7,50</i>

Frozen products may be used if fresh ones are not available.

*Frozen

**Blast-frozen in our kitchen

Service and cover charge included

