


Appetizers

 * Beef tartare, black garlic sauce, marinated pumpkin and mushrooms 19


 * Marinated char with citrus fruit, saor gel, black grapes, pine nuts 19

 * Contemporary Parmigiana
Fried aubergine, baked tomatoes, Parmigiano sauce and basil 16

* "Magatello" of veal, burrata cheese, green sauce and black rice chips 18

* Tataki of tuna, wasabi mayo, algae and its sauce 21

* Duck!!!
Smoked breast, liver torchon, crème caramel of liver,
brioche bread, onion compote et red fruit coulis 28

 Autumn salad
Mixed salad, baby spinach, pear, spicy gorgonzola,
walnuts, aromatic croutons, orange dressing 15

Bread, butter and anchovies
Our toasted sourdough bread – whipped butter –
anchovies and smoked Cantabrian sardines 20


 GLUTEN FREE DISHES, WE CANNOT EXCLUDE CONTAMINATION WITH GLUTEN CONTAINING PRODUCTS

 VEGETARIAN DISHES, MADE WITHOUT ANIMAL PRODUCTS. FOR VEGANS DO NOT HESITATE TO ASK FOR SOMETHING DIFFERENT


* SOME INGREDIENTS IN OUR DISHES MAY HAVE BEEN FROZEN OR PURCHASED FRESH AND FROZEN BY US IN A BLAST CHILLER FOR PROPER STORAGE IN ACCORDANCE WITH HEALTH REGULATIONS

Pasta and Risotto

* Homemade Maccheroni,
ragout Napoletana style with pork and Grana cheese
19

 * Spinach gnocchi, cooked and raw mushrooms, hazelnuts
19

* Ravioli filled with duck and onion ragout,
Castelmagno mousse and black cabbage
20

 * Risotto with seafood and preserved lemon
22

* Calamarata pasta, garlic, oil, chilly, red prawn and anchovy bread
22


 Paccheri from Gragnano with tomato sauce, straciatella cheese and fried basil
16

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Main course


 * Seared sturgeon, beurre blanc, spicy nduja Chorizo and turnip tops
25


 * Octopus "cacciucco" soup and potatoes
26

* Our fried lake fish, courgette chips, sweet and sour sauce
25

* Lamb loin and bon bon, jus and potato terrine
28

 * Duck breast, Chinese cabbage, peanuts, orange
26

 * Cheek of beef and veal sweetbreads,
baby spinach and cacio and pepper sauce
26

 * Pastry pie filled with mushrooms and leeks, kimchi sauce and parsley
16

 * Ribeye steak from our selection, potatoes, mustard mayo
1 kg for 2 persons
70

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Dessert

 * Chestnuts, raspberries and marron glacè
10

* Modern Banana Split
10

* Green apple, cocoa and cinnamon ice cream
10

* Persimmon soup, coconut mousse,
yoghurt ice cream and almond crumble
10

* Fresh homemade ice cream (Oreste's recipe)
with various toppings
10

* Baba' di Antonino in a cooking pot with
our homemade cream ice cream
for 2 persons € 20

Wine by the glass

Moscato d'Asti € 6

Passito from our selection from € 7

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Menu of Tradition

* "Magatello" of veal, burrata cheese, green sauce and black rice chips

...

 * Cheek of beef and sweetbreads of veal, baby spinach and cacio and pepper sauce

...

Selection of 4 cheeses

Or

 * Chestnuts, raspberries and marron glacè

Menu of the lake and more

 * Marinated char with citrus fruit, saor gel, black grapes, pine nuts

...

* Our fried lake fish, courgette chips, sweet and sour sauce

...

Selection of 4 cheeses

Or

* Persimmon soup, coconut mousse, yoghurt ice cream and almond crumble

Menu € 47

Selected wine to accompany each course 3 glasses € 18

Vegan Menu

 * Contemporary Parmigiana
Fried aubergine, baked tomatoes, Parmigiano sauce and basil

...

 * Pastry pie filled with mushrooms and leeks, kimchi sauce and parsley

...

Selection of 4 cheeses

Or

Green apple, cocoa and cinnamon

Menu € 40

Selected wine to accompany each course 3 glasses € 18

Tasting menu

 * Beef tartare, black garlic sauce, marinated pumpkin and mushrooms

Or

* Tataki of tuna, wasabi mayo, algae and its sauce

...

* Calamarata pasta, garlic, oil, chilly, red prawn and anchovy bread

Or

* Homemade Maccheroni,
ragout Napoletana style with pork and Grana cheese

...

 * Seared sturgeon, beurre blanc, spicy nduja Chorizo and turnip tops

Or

 * Duck breast, Chinese cabbage, peanuts, orange

...

Selection of 4 cheeses

Or

* Modern Banana Split

Menu € 62

Selected wine to accompany each course 4 glasses € 24

Mano libera

Seven courses prepared for you by our Chef Simone Gamba
We will be serving sourdough bread,
breadsticks, crackers and creamed butter with smoked salt of our production

The tasting menu is served to all guests at the table

Menu € 75

Selected wine to accompany each course 7 glasses € 35

Cheeses

Selection of local, regional and Italian cheeses served
with our marmalades and organic honeys

4 pieces € 13

6 pieces € 17

10 pieces € 21

Wine by the glass

Red wine weekly selection

Vermouth Vandalo € 6

Marsala Vintage 2015 Rubino Superiore 3 y.o. - Francesco Intorcia € 8

Madeira 10 Sercial Reserva Velha - Barbeito € 10

Allergens

STARTER

Beef tartare	Dairy, sulphites
Marinated char	Fish, nuts, dairy, celery
Contemporary Parmigiana	Gluten, soy, dairy, eggs
Magatello" of veal	Dairy, gluten, fish
Tataki of tuna	Fish, gluten, soy, eggs, celery
Duck!!!	Dairy, gluten
Autumn salad	Gluten, dairy, nuts
Bread, butter and anchovies	Fish, gluten, dairy

PASTA AND RISOTTO

Homemade Maccheroni	Gluten, dairy, celery
Spinach gnocchi	Gluten, nuts, dairy, eggs
Ravioli	Gluten, soy, dairy, eggs
Risotto	Dairy, celery, shellfish, clams
Calamarata pasta	Gluten, clams, dairy, celery, fish
Paccheri from Gragnano	Gluten, dairy

MAIN COURSE

Seared sturgeon	Fish, dairy
Octopus "cacciucco"	Clams, celery
Our fried lake fish	Fish, gluten, sulphites
Lamb loin	Gluten, dairy, celery
Duck breast	Dairy, celery, nuts
Cheek of beef and veal sweetbreads	Dairy, celery
Pastry pie	Eggs, gluten, dairy, soy, nuts
Ribeye steak	Mustard