



Appetizers

* Beef tartare, black garlic sauce, burrata cheese, cucumbers and brioche bread
19


 * Marinated trout with Fulmine gin and citrus fruit, pineapple soup and radishes
19

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

 * "Magatello tonnato" of veal, tuna mousse, caper powder and Beura polenta chips
18

 * Raw of seabass, lime, sweet and sour onion, tomatoes, coriander oil and cuttlefish ink waffle
21

 * Raw ham from Galloni selection 30-month, buffalo's mozzarella, confit tomatoes
18

 Summer salad
Mixed salad, rocket, peaches, cherry tomatoes, pumpkin seeds, aromatic croutons and 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 beetroot Fusilli, gorgonzola and walnut pesto sauce
19

* Potato gnocchi, Genoa style,
slightly spicy onion and duck ragout, crunchy bread
19

* Ravioli filled with prawns, bisque, courgettes scapece style and raw prawns
22

 * Risotto with Parmigiano, iberian pork and tangerines
20

* Mixed pasta, potato cream, mussels, preserved lemon and parsley
20

 Spaghetti from Gagnano with tomato sauce, stracciatella cheese and fried basil
16

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Main course

- * Seared sturgeon, Béarnaise mousse and baby gem
25
addition of 10gr of Calvisius caviar Suppl. 15
-  * Octopus, its mayonnaise, sweet pepper,
olives, mashed potato with lime
26
- * Our fried lake fish, courgette chips, sweet and sour sauce
25
- * Lamb, hazelnut and glazed carrots
26
-  * Pigeon with foie gras and Madeira sauce,
truffle potatoes and red fruit
29
- * Veal entrecôte steak Milanese style,
potatoes with butter and thyme, soft of balsamic vinegar
24
-  * Celeriac cube fried with panko, chickpea and coconut milk
16
-  * Sirloin steak from our selection, potatoes, mustard mayo
1 kg for 2 persons
70

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Menu of Tradition

 * "Magatello tonnato" of veal, tuna mousse, caper powder and Beura polenta chips

...

* Lamb, hazelnut and glazed carrots

...

Selection of 4 cheeses

Or

* Coffee, eggnog and gianduja

Menu of the lake and more

 * Marinated trout with Fulmine gin and citrus fruit, pineapple soup and radishes

...

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

...

Selection of 4 cheeses

Or

* Peach, amaretto, mint and custard

Menu € 47

Selected wine to accompany each course 3 glasses € 18

Vegetarian Menu

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

...

 * Celeriac cube fried with panko, chickpea and coconut milk

...

Selection of 4 cheeses

Or

* Sweet Cherry


Menu € 40

Selected wine to accompany each course 3 glasses € 18

Tasting menu

* Beef tartare, black garlic sauce, burrata cheese, cucumbers and brioche bread

Or

 * Raw of seabass, lime, sweet and sour onion, tomatoes, coriander oil and cuttlefish ink waffle

...

* Potato gnocchi, Genoa style, slightly spicy onion and duck ragout, crunchy bread

Or

 * Homemade beetroot Fusilli, gorgonzola and walnut pesto sauce

...

* Seared sturgeon, Béarnaise mousse and baby gem

Or

* Veal entrecôte steak Milanese style, potatoes with butter and thyme, soft of balsamic vinegar

...

Selection of 4 cheeses

Or

* Honey parfait, chocolate mousse and walnuts

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

Dessert

* Coffee, eggnog and gianduja
10

* Honey parfait, chocolate mousse and walnuts
10

* Sweet Cherry
10

* Peach, amaretto, mint and custard
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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FROZEN BY US IN A BLAST CHILLER FOR PROPER STORAGE IN ACCORDANCE WITH HEALTH REGULATIO

Allergens

STARTER

Beef tartare	Gluten, eggs, dairy, fish
Marinated trout	Fish
Fried aubergine	Gluten, soy, dairy, eggs
"Magatello tonnato" of veal	Dairy, eggs, fish
Raw of seabass	Fish
Raw ham	Dairy
Summer salad	Gluten, soy, nuts
Bread, butter and anchovies	Fish, gluten, dairy

PASTA AND RISOTTO

Homemade beetroot Fusillo	Gluten, dairy, nuts
Potato gnocchi	Gluten, eggs, soy, celery
Ravioli	Shellfish, gluten, dairy, eggs
Risotto	Dairy, sulphites, celery
Mixed pasta	Gluten, clams
Spaghetti	Gluten, dairy

MAIN COURSE

Seared sturgeon	Fish, eggs, soy, gluten
Octopus	Clams
Our fried lake fish	Fish, gluten, sulphites
Lamb	Gluten, dairy, celery, nuts
Pigeon	Dairy, celery
Veal entrecôte steak	Eggs, dairy, gluten, sulphites
Celeriac cube	Gluten, eggs
Sirloin steak	Mustard

SWEET TEMPTATIONS

Coffee, eggnog and gianduja	Gluten, eggs, dairy, nuts
Honey parfait	Gluten, eggs, dairy, nuts
Sweet Cherry	Gluten, eggs, dairy, nuts
Peach	Gluten, eggs, dairy, nuts
Fresh homemade ice cream	Dairy, eggs, gluten
Baba' di Antonino	Dairy, eggs, gluten