

# Appetizers

Ⓞ Ⓥ \* Our Parmigiana of aubergines  
BBQ aubergines, tomato mayo, provola cheese cream,  
basil and Grana chips  
14,00

\* Beef tartare, crunchy egg yolk and black truffle  
15,00

Ⓞ \* Marinated salmon trout flavoured with vanilla,  
chive sour cream and radish jam  
14,00

Ⓥ \* Crunchy bread crouton, tomato water,  
burrata cheese, marinated red onions  
13,00

Ⓞ \* Seared scallops, coco nut cream,  
violet cabbage, green spring onion and raspberry vinegar  
16,00

Ⓞ \* Tuna tartare Mediterranea art (tomatoes, olives and capers)  
16,00

## From the pantry

Ⓞ Parma ham from our selection,  
Buffalo's milk mozzarella and semi dry tomatoes  
13,00

Ⓞ Ⓥ Summer salad  
Baby spinach, radishes, walnuts, tomatoes and dehydrated raspberries  
10,00

\* Anchovies Italian selection, orange flavored butter and salty flat bread  
13,00

Ⓞ 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

- \* Tagliatelle "cacio e pepe" (cheese and pepper) and Porcini mushrooms 18,00
- \* Ravioli filled with sausage from Bra, hazelnut butter and black truffle 15,00
- \* Little potato dumplings with lake fish carbonara style 15,00
- \* Linguine pasta, oil, garlic, chilly and bottarga (dried fish eggs) 15,00
- 🍷🍷 \* Risotto, lemon, smoked burrata cheese and candied tomato 15,00

## From the pantry

- 🍷 Spaghetti with tomato sauce and basil 11,00

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# Main course

🍷\* Mackerel, spicy "nduja" salami and batavian endive, lemon flavour  
18,00

\* Sole "mugnaia" style, yuzu and aubergines scapece style (fried and marinated with mint and garlic)  
22,00

🍷\* Lake whitefish fillets, chanterelle mushrooms cream, shallot in oil and Timut pepper  
19,00

\* Fried fish, vegetable crudités and sweet and sour sauce  
21,00

\* Fresh catch of the day when available for 1 or 2 people

🍷\* Suckling pig fillet, peach and wild fennel  
18,00

\* Beef sirloin, foie gras sauce and black truffle  
23,00

🍷\* Veal tongue, spring onion mayo and green sauce  
18,00

🍷\* Seared duck breast, celeriac and orange sauce  
19,00

🍷\* Dry-aged beef fillet (matured for 45 days)  
fries with herbs and honey mustard  
29,00

🍷\* Grilled dry-aged rib eye steak (matured for 45 days)  
fries with herbs and honey mustard  
1 kg for 2 person  
58,00

Cover charge Euro 3,00

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## *Little menu of Tradition*

Beef tartare, crunchy egg yolk and black truffle

...

Veal tongue, spring onion mayo and green sauce

...

Selection of 4 cheeses

Or

Dessert

## *Little menu of the lake and more*

Marinated salmon trout flavoured with vanilla,  
chive sour cream and radish jam

...

Lake whitefish fillets, chanterelle mushrooms cream,  
shallot in oil and Timut pepper

...

Selection of 4 cheeses

Or

Dessert

Menu € 35,00

Selected wine to accompany each course € 12,00

# Tasting menu

Our Parmigiana of aubergines  
BBQ aubergines, tomato mayo, provola cheese cream,  
basil and Grana chips

Or

Seared scallops, coco nut cream,  
violet cabbage, green spring onion and raspberry vinegar

...

Ravioli filled with sausage from Bra, hazelnut butter and black truffle

Or

Little potato dumplings with lake fish carbonara style

...

Mackerel, spicy "nduja" salami and batavian endive, lemon flavour

Or

Seared duck breast, celeriac and orange sauce

...

Selection of 4 cheeses

Or

Dessert

Menu € 45,00  
Selected wine to accompany each course € 16,00

# *Mano libera*

Seven courses prepared for you by our chef Alessandro Elefante.  
The tasting menu is served to all guests at the table

Menu € 56,00  
Selected wine to accompany each course € 24,00

## *Cheeses*

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

4 pieces € 9,00

6 pieces € 12,00

10 pieces € 16,00

## *Wine by the glass*

Red wine of the day from € 5,00

Barolo wine selection of the day from € 8,00

Marsala/Vermouth of our selection from € 5,00

# Dessert

- \* Tartlet, lemon curd, meringue and strawberries  
8,00
- \* Liquid Naples Pastiera, cinnamon ice cream,  
candied citrus and short pastry crumble  
8,00
- \* "Opera" of Audere 72% chocolate and raspberries  
8,00
- \* Almonds and chocolate caprese cake,  
red fruits sorbet and cardamom chantilly cream  
8,00
- ☉\* Caramelized peaches soup and mango sorbet  
8,00
- ☉\* Sorbets and ice cream  
6,00

## Wine by the glass

- Selection of the day from € 5,00
- Moscato d'Asti € 5,00
- Passito of our selection from € 6,00

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