


# Appetizers


\* Beef tongue, sweet pepper and green sauce  
18



 \* Pilgrim scallop carpaccio, aubergine mousse,  
basil cream and tomato confit  
23

 \* "Vitello tonnato" of beef cooked pink, tuna sauce,  
preserved lemon and hazelnuts  
18

  \* Mosaic of leek, Taleggio cheese and saffron  
18

\* Salmon trout marinated in miso, cucumbers, buttermilk and dill oil  
20

 \* Piedmontese beef tartare selection Martini from Boves,  
Tonda Iblea oil and salt flakes  
18

  Spring salad  
mixed salad, chicory hearts, cauliflower, radishes,  
almonds and herb yogurt dressing  
15

\* Marinated anchovies - cuttlefish ink brioche bread – rosemary flavoured butter  
18

 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

\* Ravioli Genoa style (onion and duck ragout), foie gras sauce and raspberries  
22

 \* Potato and basil gnocchi, black garlic sauce, smoked buffalo provola cheese mousse and fried courgettes  
18

 \* Carnaroli "Buono" rice with saffron, "ossobuco" ragout, bone marrow and Parmigiano cream  
21

\* Homemade cuttlefish ink spaghettone, sturgeon, lake bottarga and bread sauce  
22

\* Mixed pasta, potatoes, mussels and spicy 'nduja Chorizo  
20

 Pacchero from Gragnano with tomato sauce, stracciatella of burrata cheese and fried basil  
16

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# Main course

\* Perch fillets with panko breading, crunchy vegetables, sweet and sour mayo  
25

 \* Barbecued octopus, tomato stew, turnip tops and lemon  
25


\* Turbot, peas, braised spring onions, artichokes and mint  
27

\* Stuffed rabbit roll, sweet garlic cream, parsley sauce, crispy onion and potatoes  
25

\* Pigeon, foie gras escalope, brioche bread, liver paté and raspberry  
30

 \* Beef flank steak, red and yellow sweet pepper sauce,  
grilled friggiteli and chocolate jus  
25

 \* Mushroom, potato and leek pastry pie with Kimchi Sauce  
16

 \* Sirloin steak from our selection, potatoes, rosemary mayo  
1 kg for 2 persons  
70

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# Menu of Tradition



\* "Vitello tonnato" of beef cooked pink, tuna sauce, preserved lemon and hazelnuts

...

\* Stuffed rabbit roll, sweet garlic cream, parsley sauce, crispy onion and potatoes

...

Selection of 4 cheeses

Or

\* Coffee bean

# Menu of the lake

\* Homemade cuttlefish ink spaghettoni, sturgeon, lake bottarga and bread sauce

...

\* Perch fillets with panko breading, crunchy vegetables, sweet and sour mayo

...

Selection of 4 cheeses

Or

\* Lemon tart with blueberry sorbet

Menu € 47

Selected wine to accompany each course 3 glasses € 18

# Vegan Menu



\* Potato and basil gnocchi, black garlic sauce, smoked buffalo provola cheese mousse and fried courgettes

...



\* Mushroom, potato and leek pastry pie with Kimchi Sauce

...

Selection of 4 cheeses

Or

\* Sacher 2.0

Menu € 40

Selected wine to accompany each course 3 glasses € 18


# Tasting menu

\* Beef tongue, sweet pepper and green sauce

Or

\* Salmon trout marinated in miso, cucumbers, buttermilk and dill oil

...

 \* Carnaroli "Buono" rice with saffron, "ossobuco" ragout, bone marrow and Parmigiano cream

Or

\* Ravioli Genoa style (onion and duck ragout), foie gras sauce and raspberries

...

 \* Barbecued octopus, tomato stew, turnip tops and lemon

Or

 \* Beef flank steak, red and yellow sweet pepper sauce, grilled friggiteli and chocolate jus

...

Selection of 4 cheeses

Or

\* Rhubarb and strawberry soup, chamomile mousse, hazelnut crumble

Menu € 65

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,

Taralli and flatbread focaccina of our production, creamed butter

The tasting menu is served to all guests at the table

Menu € 77

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

\* Lemon tart with blueberry sorbet

10

\* Sacher 2.0

10

\* Rhubarb and strawberry soup,  
chamomile mousse, hazelnut crumble

10

\* Coffee bean

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

Moscato passito 2022 (Sicilia) - Pupillo Solacium - € 9

Prevost moscato passito (Piemonte) - Paolo Angelini - € 7

Ratafia Scuppoz - € 7

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# Allergens

## STARTER

Beef tongue	Gluten, eggs, fish
Pilgrim scallop carpaccio	Fish, dairy, soy
Beef magatello	Fish, eggs, nuts
Mosaic of leek	Dairy, clams
Salmon trout	Fish, dairy, gluten, soy
Piedmontese beef tartare	----
Spring salad	Nuts, dairy
Marinated anchovies	Fish, gluten, dairy, shellfish

## PASTA AND RISOTTO

Ravioli Genoa style	Gluten, dairy, eggs, celery, soy
Potato and basil gnocchi	Gluten, eggs, soy
Carnaroli "Buono" rice	Dairy, celery
Homemade cuttlefish ink paghettone	Gluten, fish, shellfish, celery
Mixed pasta	Gluten, shellfish, celery, dairy
Paccheri	Gluten, dairy
	<u>Possible traces of shellfish</u>

## MAIN COURSE

Perch fillets	Fish, eggs, gluten
Barbecued octopus	Shellfish, celery
Turbot	Fish, gluten, dairy
Stuffed rabbit roll	Gluten, dairy, celery, nuts
Pigeon	Gluten, dairy, eggs, celery
Beef flank steak	Dairy, celery
Mushroom	Gluten, eggs, dairy, nuts
Sirloin steak	Mustard, dairy, eggs