

# Menu of Tradition

 \* "Vitello tonnato" veal, tuna mousse and Beura polenta chips

...

\* Beef tongue, confit artichokes, green sauce

...

Selection of 4 cheeses

Or

\* Coffee, egnog and gianduja

# Menu of the lake and more

 \* Marinated trout with Fulmine gin and citrus fruit, beetroots, fennel and dill

...

\* Our lake fish, fried courgettes and carrots, sweet and sour sauce

...

Selection of 4 cheeses

Or

\* Lemon Cake

Menu € 47

Selected wine to accompany each course 3 glasses € 18

# Vegan Menu

  \* Green asparagus creamy soup, white asparagus brunoise, egg cooked at 61°

...

 \* Cauliflower fried in Panko, za'atar, chickpea and coconut hummus

...

Selection of 4 cheeses

Or

\* The faux strawberry with blueberry, white chocolate cream, and Sichuan pepper crumble

Menu € 40

Selected wine to accompany each course 3 glasses € 18

# Tasting menu

\* Beef tartare, robiola cheese, green sauce and brioche bread

Or

 \* Marinated cuttlefish, pea gazpacho, Nduja (spicy salami) oil

...

\* Fusillo Genoa style (onion and duck), herb bread powder

Or

\* Potato gnocchi, broad beans, pecorino cheese and smoked char

...

\* Snapper, yogurt, glasswort and lemon

Or

 \* Pork cheek, creamy potato and marinated purple cabbage

...

Selection of 4 cheeses

Or

\* Bonet 3.0

Chocolate and amaretti pudding

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

# Appetizers

- \* Beef tartare, robiola cheese, green sauce and brioche bread  
18
-  \* Marinated trout with Fulmine gin and citrus fruit, beetroots, fennel and dill  
19
-  \* Contemporary Parmigiana  
(Fried aubergines, smoked parmigiano sauce, confit tomato sauce, basil)  
16
-  \* "Vitello tonnato" veal, tuna mousse and Beura polenta chips  
18
-  \* Marinated cuttlefish, pea gazpacho, Nduja (spicy salami) oil  
19
- \* Our selection of cured meats, focaccia and homemade vegetable "giardiniera"  
Salame and coppa from Varzi – Raw shoulder Benedicto  
Smoked culatta Branchi – Lardo from Vigezzo valley  
20
-  Spring salad  
Mixed salad, fennel, beetroots, radishes,  
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

\* Fusillo Genoa style (onion and duck), herb bread powder  
19

\* Potato gnocchi, broad beans, pecorino cheese and smoked char  
19

\* Saffron ravioli filled with veal "ossobuco" and gremolada  
19

 \* Risotto Carnaroli, fingerling potatoes, clams, lemon and turnip greens powder  
21

  \* Green asparagus creamy soup, white asparagus brunoise, egg cooked at 61°  
16

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

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# Main course

\* Snapper, yoghurt, glasswort and lemon  
26

 \* Grilled octopus, "burnt" pepper, its mayonnaise,  
olive powder, mashed potato  
26


\* Our lake fish, fried courgettes and carrots, sweet and sour sauce  
25

 \* Pork cheek, creamy potato and marinated purple cabbage  
25

 \* Pigeon with foie gras and Madeira sauce,  
mashed potatoes with truffle and red fruit gel  
29

\* Beef tongue, confit artichokes, green sauce  
24

 \* Cauliflower fried in Panko, za'atar, chickpea and coconut hummus  
16

 \* Sirloin steak from our selection, potatoes, mustard mayo  
1 kg for 2 persons  
68

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# 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 Intorcchia € 8

Madeira 10 Sercial Reserva Velha - Barbeito € 10

# Dessert

\* Coffee, eggnog and gianduja  
10

\* Lemon Cake  
10

\* The faux strawberry with blueberry, white chocolate cream,  
and Sichuan pepper crumble  
10

\* Bonet 3.0  
Chocolate and amaretti pudding  
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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# Allergeni

## STARTER

Beef tartare	Gluten, eggs, dairy
Marinated trout	Fish
Contemporary Parmigiana	Gluten, soy, dairy, nuts
Pink veal	Dairy, eggs, fish
Marinated cuttlefish	Shellfish, sulphites
Our selection of cured meats	Gluten
Spring salad	Gluten
Bread, butter and anchovies	Fish, gluten, dairy

## PASTA AND RISOTTO

Fusillo Genoa style	Gluten, dairy, soy, sulphites
Potato gnocchi	Gluten, fish, gluten, eggs
Saffron ravioli	Gluten, dairy, celery, eggs, sulphites
Risotto Carnaroli	Shellfish, sulphites, celery
Green asparagus	Eggs, dairy
Spaghetti from Gragnano	Gluten, dairy, sulphites

## MAIN COURSE

Snapper	Fish, dairy, soy, gluten
Grilled octopus	Shellfish, eggs
Our lake fish	Fish, gluten
Pork cheek	Celery, sulphites
Pigeon	Dairy, celery, sulphites
Beef tongue	Eggs, dairy, gluten, sulphites
Cauliflower fried in Panko	Gluten, eggs
Sirloin steak	Mustard

## SWEET TEMPTATIONS

Coffee, eggnog and gianduja	Gluten, eggs, dairy, nuts
Lemon Cake	Gluten, eggs, dairy, nuts
The faux strawberry	Gluten, eggs, dairy, nuts
Bonnet 3.0	Gluten, eggs, dairy, nuts
Fresh homemade ice cream	Dairy, eggs, gluten
Baba' di Antonino	Gluten, eggs, dairy