

# Appetizers

\* Raw, cooked and creamed cod with sweet peppers salad

22

\* Raw scampi, coconut soup, passion fruit and "piattoni" (long green beans)


23

 \* "Vitello tonnato" of beef cooked pink, tuna sauce flavoured with preserved lemon, jus de viande and polenta chips


18

 \* Tomato, basil, Burrata ice cream and taralli

18

 \* Salmon trout marinated in beetroots, Ricotta cheese cream, sour radishes and anchovy sauce

20

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

18

  Summer salad

Corn salad, rocket, almonds, melon, cherry tomatoes and Quartirolo cheese

15

\* Anchovies from the Mediterranean Sea, whipped butter and cuttlefish ink brioche bread

16


 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 cuttlefish ink spaghettoni, sturgeon, lake bottarga and bread sauce  
22

 \* Homemade fresh pasta rolls with Aubergine Parmigiana  
20

\* Potato and onion gnocchi, duck ragoût Genoa style,  
Buffalo Camembert sauce  
22

 \* Carnaroli Risotto, basil, black lemon and purple prawn  
24

\* Tagliolini with brewer's yeast, rabbit ragoût, Crusco crispy pepper  
20

 Fusilloni Bossolasco pasta with tomatoes,  
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, Batavian endive and mango  
25


 \* Snapper in a potato crust, béarnaise mousse and herbs  
27

 \* Duck breast, foie gras sauce, raspberries and potatoes with black truffle  
27

 \* Pork slice, mustard sauce and potato terrine  
24

 \* Beef flank steak, red and yellow sweet pepper sauce  
25

  \* Mix of vegetables and chickpea Hummus  
18

 \* Sirloin steak from our selection, potatoes, mustard seed mayonnaise  
1 kg for 2 persons  
70

## Side dishes

Baked potatoes  
7

"Caponata" of vegetables with hazelnuts  
7

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# Menu of Tradition

 \* "Vitello tonnato" of beef cooked pink, tuna sauce flavoured with preserved lemon, jus de viande and polenta chips

...

 \* Pork slice, mustard sauce and potato terrine

...

Selection of 4 cheeses

Or

\* Peach, chocolate, amaretto

# 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

\* Sweet Aperitif: Grapefruit mousse, chocolate cream and bitter Granita ice flakes

Menu € 48

Selected wine to accompany each course 3 glasses € 19

# Vegan Menu

 \* Homemade fresh pasta rolls with Aubergine Parmigiana

...

  \* Mix of vegetables and chickpea Hummus

...

Selection of 4 cheeses

Or

\* Lemon tart with blueberry sorbet

Menu € 42

Selected wine to accompany each course 3 glasses € 19

# Tasting menu

🍷 \* Tomato, basil, Burrata ice cream and taralli

Or

🍷 \* Salmon trout marinated in beetroots, Ricotta cheese cream, sour radishes and anchovy sauce

...

🍷 \* Carnaroli Risotto, basil, black lemon and purple prawn

Or

\* Potato and onion gnocchi, duck ragoût Genoa style, Buffalo Camembert sauce

...

🍷 \* Barbecued octopus, tomato stew, Batavian endive and mango

Or

🍷 \* Beef flank steak, red and yellow sweet pepper sauce

...

Selection of 4 cheeses

Or

\* Exotic: Passion fruit, coconut, mango and pistachio

Menu € 66

Selected wine to accompany each course 4 glasses € 25

# 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 € 78

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 Meio-Seco 'Rainwater' - Barbeito € 8

# Dessert

- \* Lemon tart with blueberry sorbet  
10
- \* Exotic: Passion fruit, coconut, mango and pistachio  
10
- \* Sweet Aperitif: Grapefruit mousse,  
chocolate cream and bitter Granita ice flakes  
10
- \* Peach, chocolate, amaretto  
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

Raw, cooked and creamed cod  
Raw scampi  
"Vitello tonnato"  
Tomato, basil, Burrata  
Salmon trout marinated in beetroots  
Piedmontese beef tartare  
Summer salad  
Marinated anchovies

Dairy, eggs, fish, gluten  
Clams, gluten, soy  
Fish, eggs, celery  
Dairy, gluten  
Fish, dairy  
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Nuts, dairy  
Fish, gluten, dairy, shellfish

## PASTA AND RISOTTO

Homemade cuttlefish spaghettoni  
Homemade fresh pasta  
Potato and onion gnocchi  
Carnaroli Risotto  
Tagliolini  
Fusilloni Bossolasco

Gluten, dairy, eggs, celery, soy  
Gluten, eggs, dairy, celery  
Dairy, celery, gluten, eggs, soy  
Dairy, celery, clams, soy  
Gluten, dairy, eggs  
Gluten, dairy  
Possible traces of shellfish or clams

## MAIN COURSE

Perch fillets  
Barbecued octopus  
Snapper in a potato crust  
Duck breast  
Pork slice  
Barbecued beef flank steak  
Giardinetto of vegetables  
Sirloin steak  
Baked potatoes  
"Caponata" of vegetables

Fish, eggs, gluten  
Shellfish, celery  
Fish, dairy, eggs, mustard  
Dairy, celery  
Dairy, eggs, celery, mustard  
Celery  
Celery, sesame  
Mustard, dairy, eggs  
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Nuts

## SWEET TEMPTATIONS

Lemon tart  
Exotic  
Sweet Aperitif  
Peach  
Fresh homemade ice cream  
Baba' di Antonino

Gluten, eggs, dairy, nuts  
Gluten, eggs, dairy, nuts  
Gluten, eggs, dairy, nuts  
Gluten, eggs, dairy, nuts  
Dairy, eggs, gluten  
Dairy, eggs, gluten



