


# Appetizers

 \* "Vitello tonnato" of beef cooked pink, tuna mousse flavoured with preserved lemon, caper and katsuobushi

18

\* Marinated pike, watermelon, crème fraîche, cucumber and basil

22

 \* Tomato tarte tatin, Toma cheese fondue from our valley and balsamic vinegar ice cream

18

\* Amberjack carpaccio, prickly pear and tomato gazpacho with almond and corn crumble

22

 \* Sweetbread, bisque, prawns, "Cacio" cheese and lime

25

 Piedmontese beef tartare, shallot, capers, mustard, cucumber and egg

22

  Summer salad

Curly lettuce, rocket, sliced almonds, peach, cherry tomatoes and Quartirolo cheese

15

\* Cetara anchovies in olive oil, bread and whipped 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

\* Fusilloni pasta with duck Genovese ragù, Parmigiano, crusco pepper bread crumble  
22

 \* Aubergine-filled gnocchi, smoked bufala cheese, basil and tomato miso  
20

\* Cuttlefish ink ravioli, salmon trout, buttermilk mousse,  
lemon and cured fish roe bottarga  
22

\* Contemporary ricotta and spinach cannellone and confit cherry tomatoes  
20

 \* Risotto, quail, saffron and licorice  
23

\* Spaghetti, garlic, olive oil, chilli, clams and black lemon  
23

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# Main course

\* Breaded and fried perch, tartare sauce,  
mashed potatoes and sweet & sour pickles

25

 \* Chargrilled octopus, chickpea hummus, aubergines,  
mint and cuttlefish ink tapioca

27

\* Sea bass loin in acqua pazza sauce, sautéed escarole and parsley air

27

\* Beef flank steak, braised Chinese cabbage and  
light peanut anchovies "bagna càuda"

26

\* Pigeon, tarragon, blue goat cheese, Swiss chard and  
red berries kombucha


30

 \* Lamb in two textures, rice foam with horseradish and curry jus

26

 \* Coconut and bean soup, cardoncelli mushrooms, tozazu and onion

18

 Ribeye steak from our selection, roasted potatoes and Béarnaise sauce  
700 gr for 2 people

74

## Side dishes

Butter mashed potatoes

7

Butter-braised spinach with almonds


7

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# Menu of Tradition

 \* "Vitello tonnato" of beef cooked pink, tuna mousse flavoured with preserved lemon, caper and katsuobushi

..

\* Beef flank steak, braised Chinese cabbage and light peanut anchovies "bagna càuda"

..

Selection of 4 cheeses

Or

\* Three-Chocolate and Mint Creamy Dessert

# Menu of the lake

\* Marinated pike, watermelon, crème fraîche, cucumber and basil

..

\* Breaded and fried perch, tartare sauce, mashed potatoes and sweet & sour pickles

..

Selection of 4 cheeses

Or

\* Strawberry, sheep's ricotta, basil

Menu € 48

Selected wine to accompany each course 3 glasses € 18

# Vegan Menu

 \* Tomato tarte tatin, Toma cheese fondue from our valley and balsamic vinegar ice cream

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 \* Coconut and bean soup, cardoncelli mushrooms, tosazu and onion

..

Selection of 4 cheeses

Or

\* Piña colada

Menu € 42

Selected wine to accompany each course 3 glasses € 18

# Tasting menu

 \* Sweetbread, bisque, prawns, "Cacio" cheese and lime

Or

\* Amberjack carpaccio, prickly pear and tomato gazpacho  
with almond and corn crumble

...

\* Contemporary ricotta and spinach cannellone and confit cherry tomatoes

Or

\* Fusilloni pasta with duck Genovese ragù, Parmigiano, crusco pepper bread crumble

...

 \* Chargrilled octopus, chickpea hummus, aubergines,  
mint and cuttlefish ink tapioca

Or

 \* Lamb in two textures, rice foam with horseradish and curry jus

...

Selection of 4 cheeses

Or

\* Contemporary cheesecake with gianduja and raspberry

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 € 40

# Cheeses

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

4 pieces € 14

6 pieces € 18

10 pieces € 22

# Wine by the glass

Red wine weekly selection

Vermouth Vandalo € 6

Marsala Vintage 2015 Rubino Superiore 3 y.o. - Francesco Intorcchia € 8

Madeira 5 Sercial Reserva Velha - Barbeito € 10

# Dessert

\* Piña colada

10

\* Strawberry, sheep's ricotta, basil

10

\* Three-Chocolate and Mint Creamy Dessert

10

\* Contemporary cheesecake with gianduja and raspberry

10

\* Elisa hazelnut cake with red fruit jam, cream ice cream

10

\* Fresh homemade cream 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

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# Allergens

## STARTER

"Vitello tonnato"	Eggs, fish
Marinated pike	Fish, gluten, dairy, soy
Tomato tarte tatin	Gluten,dairy, eggs, sulphites, mustard, nuts
Amberjack carpaccio	Fish, nuts,gluten, sulphites, dairy, shellfish
Sweetbread	Shellfish,crustaceans,celery,sulphites,dairy
Piedmontese beef tartare	Mustard, eggs
Summer salad	Nuts, dairy
Cetara anchovies	Fish, gluten, dairy, shellfish

## PASTA AND RISOTTO

Fusilloni	Gluten, dairy, celery, soy
Aubergine-filled gnocchi	Gluten, eggs, dairy, soy, sulphites
Cuttlefish ink ravioli	Shellfish, dairy, gluten, eggs, fish
Cannellone	Gluten,eggs,dairy, celery,soy,mustard
Risotto	Dairy, celery, sulphites
Spaghetti	Gluten, dairy, shellfish
	<u>Possible traces of shellfish or clams</u>

## MAIN COURSE

Breaded and fried perch	Fish, eggs, gluten, mustard,sulphites
Chargrilled octopus	Shellfish, dairy, celery
Sea bass loin	Fish,dairy,eggs, mustard, soy,nuts, peanuts,sulphites,sesame
Beef flank steak	Gluten, peanuts, dairy, fish
Pigeon	Gluten, dairy, eggs, soy, sulphites
Lamb in two textures	Dairy, celery, sesame,mustard
Coconut and bean soup	Gluten, sulphites
Ribeye steak	Dairy, eggs, sulphites
Butter mashed potatoes	Dairy
Butter-braised spinach with almonds	Dairy, nuts
	<u>Possible traces of shellfish or clams</u>

## SWEET TEMPTATIONS

Piña colada	Gluten, eggs, dairy
Strawberry	Gluten, eggs, dairy
Three-Chocolate	Gluten, dairy, nuts
Contemporary cheesecake	Gluten, eggs, dairy, nuts
Elisa hazelnut cake	Gluten, dairy, nuts, eggs
Fresh homemade ice cream	Dairy, eggs, gluten
Baba' di Antonino	Dairy, eggs, gluten