

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



* Chargrilled eggplant Parmigiana

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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TO ASK FOR SOMETHING DIFFERENT

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FROZEN BY US IN A BLAST CHILLER FOR PROPER STORAGE IN ACCORDANCE WITH HEALTH REGULATIONS

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

...

-  * Chargrilled eggplant Parmigiana

...

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 Intorcia € 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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FROZEN BY US IN A BLAST CHILLER FOR PROPER STORAGE IN ACCORDANCE WITH HEALTH REGULATION

Allergens

STARTER

"Vitello tonnato"
Marinated pike
Tomato tarte tatin
Amberjack carpaccio
Sweetbread
Piedmontese beef tartare
Summer salad
Cetara anchovies

Eggs, fish
Fish, gluten, dairy, soy
Gluten,dairy, eggs, sulphites, mustard, nuts
Fish, nuts,gluten, sulphites, dairy, shellfish
Shellfish,crustaceans,celery,sulphites,dairy
Mustard, eggs
Nuts, dairy
Fish, gluten, dairy, shellfish

PASTA AND RISOTTO

Fusilloni
Aubergine-filled gnocchi
Cuttlefish ink ravioli
Cannellone
Risotto
Spaghetti

Gluten, dairy, celery, soy
Gluten, eggs, dairy, soy, sulphites
Shellfish, dairy, gluten, eggs, fish
Gluten,eggs,dairy, celery,soy,mustard
Dairy, celery, sulphites
Gluten, dairy, shellfish
Possible traces of shellfish or clams

MAIN COURSE

Breaded and fried perch
Chargrilled octopus
Sea bass loin

Beef flank steak
Pigeon
Lamb in two textures
Parmigiana
Ribeye steak
Butter mashed potatoes
Butter-braised spinach with almonds

Fish, eggs, gluten, mustard,sulphites
Shellfish, dairy, celery
Fish,dairy,eggs, mustard, soy,nuts,
peanuts, sulphites,sesame
Gluten, peanuts, dairy, fish
Gluten, dairy, eggs, soy, sulphites
Dairy, celery, sesame,mustard
Gluten,soy,dairy, shellfish, nuts, eggs
Dairy, eggs, sulphites
Dairy
Dairy, nuts
Possible traces of shellfish or clams