



Cold Cuts

Smoked prosciutto	14
Classic Bolognese Mortadella 	12
Selection of cold cuts with pickled vegetables	(for two) 25
Savoury "torta di rose" with Maldon salt & Coppa ¹⁻³⁻⁷	11

Starters

Beef carpaccio with riviera sauce ⁴⁻¹²	11
Lake sardine toast ¹⁻³⁻⁴⁻⁷⁻⁹	12
Summer tomatoes (raw, cooked & grilled) basil oil, green sauce & mozzarella ⁷⁻⁹	13
The Zucchiniata – zucchini four ways, mint, basil & salted ricotta ⁷	12
Seasoned horse meat tartare with croutons ¹⁻³⁻⁷⁻¹⁰⁻¹²	14
Fried sage ¹⁻³⁻⁶⁻⁷⁻¹⁰	7
Parmesan cheese balls & marinara sauce ³⁻⁷ 	10
Whipped salt cod with polenta ⁴⁻⁶⁻⁷	15

Starter portions
are designed for sharing.
We therefore recommend
choosing several small
dishes. Enjoy!

First courses

Warm stracchino risotto, lemon & charred basil (minimum two people) ⁷⁻⁹	17
Bruna Alpina ricotta clouds, herbs, poured butter & Parmigiano ¹⁻³⁻⁷	18
Casoncelli with bread & roasted guinea fowl filling ¹⁻³⁻⁷⁻⁹⁻¹²	14
Tagliolini with lake sardines ¹⁻³⁻⁴⁻⁶⁻⁷⁻⁹	16

Main Courses

Sweetbreads with green pepper ⁷⁻⁹⁻¹⁰	25
Horse sirloin, Italian-style chimichurri and meat jus ⁴⁻¹²	27
Fried rabbit with roast sauce ¹	28
Marinated pike with white polenta ⁴⁻⁷ 	18
Local pork bombette with parsley ¹	19

Vegetable Dishes

Bell pepper with peperonata sauce ⁶	12
Warm salad with olives, capers, pine nuts & parsley oil ⁶⁻¹⁰	12

Desserts

Tiramisù ¹⁻³⁻⁷	8
Vanilla spumone, house-preserved peaches, vanilla ice cream & whipped cream ³⁻⁷	8
Rose cake ¹⁻³⁻⁷	10
Chilled lemon cake ¹⁻³⁻⁷	8

*The water served
at the tables is treated
with a microfiltration
system in accordance
with the Law Decree
and is served still
or sparkling with added
carbon dioxide.

Still and sparkling water*	2
Cover charge and bread	3

Allergen list:

1. Cereals containing gluten – 2. Crustaceans –
3. Eggs and egg products – 4. Fish and fish products – 5. Peanuts –
6. Soybeans – 7. Milk and milk products. 8. Nuts –
9. Celery – 10. Mustard – 11. Sesame seeds –
12. Sulphur dioxide and sulphites – 13. Lupin – 14. Molluscs