

Starters: *

Slow cooked peppers, anchovies, chives
 Traditional veal in tuna based sauce
 Aubergine with mint
 Bovine tongue in red sauce
 Smoked pork loin with raspberries vinegar and pink pepper
 Chopped raw meat, parmesan cheese, hazelnut, Barbera reduction
 Smoked and marinate salmon trout, pistachio powder, wild berries and Modena reduction

Mixed cold starters of the day (5 kinds)

Fresh pasta: *

Soup of the day
 Tagliatelle bolognese sauce
 Stuffed pasta filled with meat and roasted sauce
 Potatoes gnocchi with cheese sauce
 Nettle ravioli with goat cheese velouté and crunchy scallion
 Tagliolini with aubergine cream, tomato confit and mint
 Small ravioli filled with meat, lemon scented butter, basil mascarpone and raw sausage

Meat: *

with veggies of the day

5.5 Beef brisket baked in the wood burning oven 9
 6.5 Slow cooked pork with hazelnut sauce 9
 5.5 Braised veal in Barolo sauce 10
 6.5 Cutlet coat with grissini (breadsticks) 9
 6.5 Beef steak with peppercorn sauce 14
 9 Pork fillet, blueberries in white port and rosemary bread crumbs 12
 12
 Selection of cheese 6.5
 8 Selection of local cured meats "Sapore Antico" 8.5
 Mixed seasonal salad 5

Homemade desserts and cooked fruits

da 5 a 7 s.q.

6.5
 7.5
 8
 8 Cover charge 2
 9.5
 9.5
 9.5

If you have any allergies please ask your waiter for advice

*Every dish could be frozen at the origin or frozen on site

