










MENU

STARTERS

APPLES, FENNEL AND CORN FLAKES SALAD WITH BALSAMIC VINEGAR		9,00 €
RED SHRIMP CARPACCIO, ORANGE, CORAL AND CAMPARI		18,00 €
CUTTLEFISH, JERUSALEM ARTICHOKE, INK WAFFLE AND SEA LETTUCE	 	14,00 €
SCALLOPS, SEA WATER MAYO, PURPLE CABBAGE AND MARINATED GINGER		16,00 €
LOW TEMPERATURE EGG, POTATOES MOUSSE AND BLACK TRUFFLE	  	14,00 €
BEEF TARTARE, PARMESAN CREAM, ROCKET CHLOROPHYLL, BEETROOT CHIPS		15,00 €

PASTA

CHICKPEAS SOUP, KALE, LEEK, PASTA	 	10,00 €
TAGLIOLINI, SCAMPI, LIME AND BOTTARGA	   	18,00 €
HOM MADE STUFFED CAPELLACCI, CLAMS, TOPS TURNIP, SQUID	   	15,00 €
RISOTTO, PUMPKIN, GORGONZOLA CHEESE AND AMARETTI'S CRUMBLE	    	13,00 €
POTATOES DUMPLINGS, DUCK RAGU, WILD HERBS AND FOSSA CHEESE	   	12,00 €
HOME MADE RAVIOLI STUFFED WITH ROBIOLA CHEESE, MUSHROOMS AND STROLGHINO SALAMI	  	14,00 €

MAIN COURSES

AMARANTH AND LENTIL MEATBALLS, SPROUTS, CELERIAC AND TRADITIONAL BALSAMIC VINEGAR	 	12,00 €
MIXED FRIED FISH, SEAFOOD AND VEGETABLES	   	16,00 €
SALTED COD, BLAK GARLIC, LEEK AND CRISPY ARTICHOKE	 	18,00 €
SEA BASS FILLETS, VEGETABLES AND TAGGIASCA OLIVES	 	16,00 €
LOW TEMPERATURE VEAL CHEEK, GRILLED BROCCOLI AND POLENTA		18,00 €
QUALITY COLD CUTS WITH PIADINA (TYPICAL BREAD)		13,00 €
SEASONAL CHEESE SELECTION WITH FRUIT, JAMS AND HONEY	 	13,00 €


GRILLED AT THE FIREPLACE

MEAT

BEEF CUTS

IRISH ANGUS FILLET WITH BACON AND GREEN PEPPER (minimum maturation 30 days)		24,00 €
BLACK ANGUS SLICED SIRLON (minimum maturation 30 days)		20,00 €
ITALIAN WHITE BEEF RIB STEAK (minimum maturation 30 days) minimum cut 500 gr	per hecto	4,50 €
ITALIAN WHITE BEEF T-BONE STEAK (minimum maturation 30 days) minimum cut 800 gr	per hecto	5,50 €
FINNISH SASHI RIB STEAK (minimum maturation 40 days) minimum cut 500 gr	per hecto	5,50 €
SPANISH PREMIUM RUBIA GALLEGA RIB STEAK (minimum maturation 50 days) minimum cut 500 gr	per hecto	10,00 €
IRISH TOMAHAWK SHORT RIB STEAK (minimum maturation 40 days) single cut 800 gr	per hecto	8,00 €
CANADIAN HERITAGE ANGUS RIB STEAK (minimum maturation 50 days) minimum cut 400 gr	per hecto	7,00 €



OTHER MEATS

FREE-RANGE CHICKEN		13,00 €
LAMB RIBS		15,00 €
DEER RIB AND ARTICHOKE		20,00 €
SAUSAGES AND POTATOES		12,00 €
MIXED GRILLED MEAT (sausage, bacon, pork chop, chicken, beef)		16,00 €

FISH

GRILLED SHELLFISH		25,00 €
MIXED GRILLED FISH	   	22,00 €

VEGETABLES

INSALATA VERDGREEN SALAD / MIXED SALAD		4,00 €
BAKED POTATOES		5,00 €
SAUTED BEETS		5,00 €
GRILLED VEGETABLES		6,00 €
GRILLED PORCINI MUSHROOMS		10,00 €
MIXED VEGETABLE DISH		10,00 €

TASTING MENU'

(minimum 2 persons)

TRADITION MENU (you can order every single dish)

27,00 €

HAM, SQUAQUERONE CHEESE, ROKET AND TYPICAL SLIDE BREAD



9,00 €

TAGLIATELLE WITH TRADITIONAL MEAT SAUCE



9,00 €

GRILLED MEATS SKEWER WITH POTATOES



12,00 €

JAM PIE



6,00 €

MEAT MENU

36,00 €

BEEF TARTARE, PARMESAN CREAM, ROCKET CHLOROPHYLL, BEETROOT CHIPS

HOME MADE RAVIOLI STUFFED WITH ROBIOLA CHEESE, MUSHROOMS AND STROLGHINO SALAMI

LOW TEMPERATURE VEAL CHEEK, GRILLED BROCCOLI AND POLENTA

BLOND CHOCOLATE LIGHT MOUSSE, PASSION FRUIT AND SALTED PEANUTS CREAMY

FISH MENU

38,00 €

SCALLOPS, SEA WATER MAYO, PURPLE CABBAGE AND MARINATED GINGER

HOM MADE STUFFED CAPELLACCI, CLAMS, TOPS TURNIP, SQUID

SALTED COD, BLAK GARLIC, LEEK AND CRISPY ARTICHOKE

CHEESECAKE WITH RED BERRIES

OUR JOURNEY

50,00 €

SIX COURSES CHOSEN BY CHEF, TO FULLY ENJOY OUR KITCHEN

ALLERGENS:



GLUTEN



FISH



MILK AND DERIVATES



SHELLFISH



PEANUTS



CLAMS



NUTS



EGGS



CELERY



SESAME

DOLCI / Desserts

INSPIRATION ALLA FRAGOLA, CREMA AL MASCARPONE E BISCOTTO RICOMPOSTO ALLE MANDORLE <i>Strawberry inspiration, mascarpone cheese and recomposed almond biscuit</i>	  	7,50 €
MOUSSE LEGGERA AL CIOCCOLATO BIONDO, FRUTTO DELLA PASSIONE E CREMOSO ALLE ARACHIDI SALATE <i>Blond chocolate light mousse, passion fruit and salted peanuts creamy</i>	  	7,50 €
CHEESECAKE E FRUTTI ROSSI <i>Red fruits cheesecake</i>	 	7,50 €
"PISTACCHIO E MANDARINO TARDIVO" <i>"Pistachio e late tangerine"</i>	  	7,50 €
DEGUSTAZIONE DI SORBETTI (mandarino tardivo, mela verde, frutti di bosco, frutto della passione) <i>Sorbet tasting (late tangerine, green apple, wild berries, passion fruit)</i>		7,50 €
