

OUR MENU

APPETIZERS

MARINATED RABBIT SALAD €13

cooked like tuna with bitter herbs and rue

SAUTEED CALAMARI WITH MANGETOUT BEANS €13**

served with yogurt, cucumber, and ginger sauce

PLUMS, TOMATOES WITH THYME AND ROASTED ONIONS €13

spicy baked plums, thyme infused tomatoes confit and oven-roasted onions



FIRST COURES

HOMEMADE TAGLIOLINI WITH LAMB RAGÔUT €18

stirred in white wine and myrtle butter

GORGONZOLA AND RAW RED PRAWNS RISOTTO €15

with watermelon and moss rose

COLD ALMOND AND GARLIC SOUP WITH TUNA TARTARE €14**

served with fried capers bread, fresh oregano and raspberry sauce

TOMATO AND BASIL SPAGHETTONI €14

classic pasta from the praised "Antico Pastificio Cavalieri" served with fresh cherry tomatoes and basil sauce.



SECOND COURSES

ROASTED LAMB LEG €22

with roasted fennels, lemon and garlic sauce and Taggiasca olive crumble

ZUCCHINI AND MINT CREAM SOUP €20

with pickled Trombetta summer squash, zucchini in oil and zucchini waffles

SEARED OCTOPUS €25**

with spinach and bergamot mayonnaise.



DESSERT

ALMOND PANNACOTTA €7

with lavender apricots and rosemary crumble

TEA CREAM MOUSSE CAKE €7

with roasted spicy plums and saffron gelato

WHEAT MOUSSE €7

with vanilla peaches, meringue and shiso

For any food allergies or specific dietary needs, please ask our staff.

*Some of our products are blast frozen according to Reg. CE 852/04 of the HACCP standards.

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WINE LIST

SPARKLING

MONOGRAM FRANCIACORTA BRUT SATÈN CUVÉE €38

Lombardia - Monogram - 100% Chardonnay - 12,5°

FRANCONIA ROSATO METODO CLASSICO €37

Lombardia - Podere Cavaga - 100% Franconia - 12,5°

ROSALIA PROSECCO TREVISO DOC EXTRADRY €24

Veneto - Giusti Dal Col - 100% Glera - 12°

CHAMPAGNE LECLÈRE POINTILLART BRUT PREMIER CRU €75

Leclère Pointillart - 100% Pinot Noir - 12,5°

CHAMPAGNE DOM CAUDRON PRÉDICTION BRUT €80

Caudron - 100% Meunier - 12°

WHITE

LUGANA DOC €27

Lombardia - Ca' Lojera

100% Trebbiano di Lugana - 13°

DERTHONA TIMORASSO €35

Piemonte - Fratelli Massa

100% Timorasso - 14°

HÉRZU LANGHE DOC RIESLING €36

Piemonte - Ettore Germano

100% Riesling Renano - 13°

RIBOLLA GIALLA FRIULI

COLLI ORIENTALI DOC €28

Friuli - Casella - 100% Ribolla Gialla - 13,5°

AIMÈ GEWÜRTZTRAMINER DOC €30

Alto Adige - Girlan

100% Gewürtztraminer - 15°

GELSO BIANCO FIANO €27

Puglia - Podere29

100% Fiano Minutolo - 12°

CATARRATTO SICILIA DOC €25

Sicilia - La Valle della Luna

100% Catarratto - 12,5°

DIFFIDENTE VERMENTINO DOC €25

Sardegna - Tenuta Asinara

100% Vermentino - 12,5°

RED

MÀZER VALTELLINA SUP. DOCG €39

Lombardia - Nino Negri

100% Nebbiolo - 13,5°

DOLCETTO D'ALBA DOC €25

Piemonte - Dogliotti

100% Dolcetto - 12,5°

BARBARESCO DOCG €60

Piemonte - Dogliotti

100% Nebbiolo - 14°

PATRICIA PINOT NOIR DOC €35

Alto Adige - Girlan

100% Pinot Nero - 13,5°

LE POIANE VALPOLICELLA RIPASSO €30

Veneto - Bolla

70% Corvina e Corvinone, 30% Rondinella - 13,5°

CIRIÈ ORCIA DOC €28

Toscana - Podere Albiano

60% Sangiovese, 40% Merlot - 14°

NERO D'AVOLA SICILIA DOC €24

Sicilia - La Valle della Luna

100% Nero d'Avola - 14°

ETNA ROSSO €26

Sicilia - Murgo - 90% Nerello Mascalese,

10% Nerello Cappuccio - 13°

DRINKS

COCKTAILS €8/€12

COFFEE..... €1.50

BOTTLED BEER..... €5/8

BITTERS AND SPIRITS..... €5/€10

SOFT DRINKS..... €4

DIGESTIF AND PASSITO... €7/€12

WAMI WATER €3

PREMIUM SPIRITS..... 7€/300€