



Meat Appetizer

Pork from chianti

piglet with laurel, served on a cream of pumpkin and onion marinated in Lambrusco vinegar

€ 14,00

Il vitello tonnato

€ 16,00

l'uovo barzotto

5-minutes-cooked egg, breaded and fried on a cream of potatoes and truffle, with a sweet and sour sauce

€ 12,00

Il prosciutto (ham) Egidio Bedoni

28 months old, served with Giardiniera

€ 12,00

Ham & Cheese:

prosciutto Egidio Bedogni 28 month old, coppa, pancetta, salame, Parmigiano Reggiano 24 months old, pecorino di Fossa

€ 14,00

Sea appetizer

Sea mixed salad

€ 18,00

Common bass (branzino)

served on a polenta with lemon and "crudaiola" sauce

€ 14,00



Meat First Courses

Le linguine

with duck ragù

€ 14,00

La Carbonara

Revisited with truffle

15,00

I cappelletti

with capon broth

€ 12,00

I tortelli di zucca

€ 12,00

Sea First Courses

Le trennette shell and unshelled

with mussels, clams, lupins and fasolari

€ 16,00

Gli gnocchi

home made with scallop and tomatoes from Vesuvio

€ 16,00

Sea Carbonara

€ 18,00



Meat Main courses

Cheek roasted

with Chianti on a polenta bed

€ 16,00

Duck breast

roasted with a cream of potatoes and parsley and sauce "al porto"

€ 16,00

Tartare of Fassona

meat unseasoned with a cream of Parmigiano Reggiano di Tabiano and truffle

€ 16,00

La Fiorentina

€ 50/kg

La tagliata di Fassona

usually served red, with small vegetables

€ 16,00

Sea Main Courses

Common bass (branzino)

file on a cream of apple and ginger with vegetables

€ 20,00

Sea fried

squid and unshelled shrimps

€ 18,00

Prawns and scampi in catalana

€ 25,00



DESSERTS

Zuppa Inglese

€ 8,00

Tiramisù with cacao ice cream

€ 8,00

Vanilla ice cream made express with cold coffè

€ 8,00

Semifreddo all'amaretto and pear with cherry

€ 8,00

Sorbet: mint and cacao

€ 6,00