



Meat Appetizer

Pork from chianti

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

€ 14,00

Fassona's Roast Beef

With Voghera's mustard and Home-made pickles

€ 16,00

Caprese in a carriage

Assortments of cherry tomatoes, Taggiasca olives, Pantelleria capers, Cantabrian anchovies, basil, oregano and fried burrata in aromatic herb bread

€ 13.00

Il prosciutto (ham) Egidio Bedogni

28 months old, served with Giardiniera

€ 12,00

Ham & Cheese:

28-month-old raw ham from the award-winning sausage factory Egidio Bedogni, Bonfatti classic mortadella, Slow Food presidium (the only one in Emilia-Romagna), pancetta with black pepper, Piacenza coppa, feline salami, Parmigiano Reggiano 24 months & aged cheese (upon availability).

Home-made gardener and pumpkin, persimmon and ginger jam as accompaniment.

€ 14,00

Sea appetizer

Sea Steamer

Cuttlefish Julienne, octopus tentacle with prawns and confit cherry tomatoes

€ 18,00

Cubed amberjack

Raw amberjack beaten, Tropea onion, yellow and red confit tomato cream, green pepper cream and jalapeno pepper, dill and shiso leaf

€ 18.00

The lobster in the canvas

Half lobster shelled on cream of sweet peppers, burrata and Taggiasca olives

€ 18.00



Meat First Courses

Lasagne

with duck ragù

€ 12,00

La Carbonara

Revisited with truffle

€ 15,00

I cappelletti

with capon broth

€ 12,00

Pumpkin / Green tortelli

€ 12,00

Eggplant parmigiana

€ 13.00

Sea First Courses

Linguine with lobster

A whole lobster, its emulsion coral, yellow and red spiked piccadilly tomatoes, anchovy and chilli pepper pouring

€ 28.00

Homemade gnocchi with heart of capasanta and small tomatoes of Vesuvius

€ 16.00

Spaghetti with clams and tuna bottarga

€ 20.00



Meat Main courses

Cheek roasted

with Chianti on a polenta bed

€ 16,00

Rabbit Slices

In "olio cottura" lies on a cabbage and vegetables salad

€ 16,00

Tartare of Fassona

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

€ 16,00

La Fiorentina

€ 50/kg

Vitellone Piemontese

Piedmont beef tenderloin filleted with colonnata lard on apple and shallot cream and roast foie gras
escalope

€ 22,00



Sea Main Courses

Common bass (branzino)

file on a cream of apple and ginger with vegetables

€ 20,00

Fried: squid veil of Porto Santo Spirito and shelled shrimp tails

€ 18.00

Mediterranean baked fish

With olives, potatoes and cherry tomatoes

€ 6 per hectare (subject to availability)

My lobster, scampí and prawns catalan

1 lobster, 2 prawns, 2 prawns, assortment of salads, fennel, celery, carrot, red onion, frigitelli peppers, home-made candied lemons and pomegranate

€ 50.00 (for 2 people)



Home-made Dessert

Zuppa Inglese

€ 8,00

Tiramisù

€ 6,00

Vanilla ice cream made express with cold caffè

€ 8,00

Semifreddo all'amaretto and pear with cherry

€ 8,00

Sorbet: mint or ananas

€ 6,00

Chocolate salami

€ 6,00