

GLI ANTIPASTI

Beef fillet tartare, fried quail egg and mustard mousse

€ 16,00

Garden salad, fresh goat cheese, crispy bacon and fresh basil dressing

€ 15,00

Pan fried duck liver in melon coulis and pan brioche

€ 20,00

Culatello, mortadella and parmesan cheese

€ 18,00

I PRIMI PIATTI

Homemade tortellini in light meat consomme'

€ 15,00

Homemade gramigna with sausage, saffron, green fava beans and pecorino

€ 15,00

Risotto with parmesan cheese, celeriac and balsamic drops

€ 15,00

SECONDI PIATTI

Oven- baked suckling pig rack with homemade apricote compote

€ 21,00

Beef fillet rolled in puff pastry and lardo with salted sabayon

€ 26,00

Veal cotoletta bolognese style, topped with ham and parmesan cheese

€ 18,00

We please ask you to advise us in case of any intolerance or allergy.

Cover charge € 3,50 pp