

## GLI ANTIPASTI

Deep fried yellow polenta, taleggio cheese fondue and porcini mushrooms

€ 16,00

Garden salad, warm goat cheese, honey and crispy bacon

€ 15,00

Pan fried duck liver in sangiovese wine coulis and blueberries

€ 20,00

Culatello, Mortadella, salame and parmesan cheese

€ 18,00

## I PRIMI PIATTI

Homemade tortellini in light meat consomme

€ 15,00

Homemade gramigna with sausage and artichokes

€ 15,00

Risotto with topinambur (jerusalem artichoke) and gorgonzola cheese drops

€ 15,00

## SECONDI PIATTI

Baked pistachio crusted lamb chops with caramelized red onion petals

€ 27,00

Pan roasted beef filet with lardo and foie gras flakes

€ 28,00

Veal cotoletta bolognese style, topped with ham & parmesan cream

€ 18,00

Deboned suckling pig rak with crunched almonds, old mustrad and creamed pear

€ 21,00

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

Cover charge € 3,50 pp