

A' la Carte



STARTERS

squid, orange and parsley potatoes
16.-

beef tartare hazelnut, black truffle and goat blue cheese
16.-

raw: scallop, shrimp, sword fish, ratatouille and lime
20.-

foie gras escalope, grape and cheese waffle
20.-

FIRST PLATES

tagliatelle with duck bolognese and basil
15.-

hare ravioloni with "finanziera sauce" and pecorino cheese
16.-

cuttlefish ink tagliolini, tangerin and almonds
16.-

risotto with ceps, fried chestnuts and walnut oil
16.-

SECOND PLATES

iberian pork cheek, pistachio, radish and marinated zucchini
20.-

red mullets, morels, beetroot, anchovies and mint
23.-

venison loin, red wine pear, chestnuts and pumpkin
25.-

snails, rice and sweet&sour vegetables
19.-

argentine angus entrecote with side dish of your choice
24.-

DESSERTS

ricotta&amaretto tart, zabaione
7.50

chestnuts mousse and plum ice cream
7.50

home made ice cream trio
6.50

selection of local goat milk cheese
9.-

cover charge 3.-

water 3.-

Let Us Know If You Have any Intolerances or Allergies

Tasting Menù



Land Fare

beef tartare hazelnut, black truffle and goat blue cheese

risotto with ceps, fried chestnuts and walnut oil

venison loin, red wine pear, chestnuts and pumpkin

dessert at the choice of menu

menù excluded beverage 55.-

Fish

squid, orange and parsley potatoes

cuttlefish ink tagliolini, tangerin and almonds

red mullets, morels, beetroot, anchovies and mint

dessert at the choice of menu

menù excluded beverage 55.-

the menu is only served to all guest at the table