

TRADITION MENU

*Fried marinated lavaret (whitefish) with crunchy marjoram
polenta*

*Risotto Parmigiana with perch fish filet cooked in butter
and sage*

(waiting time: 18 minutes minimum)

Walnuts “semifreddo” with passion fruit sauce

TASTING MENU

Tasting selection of starters “La farmacia dei sani”

Risotto with thyme-scented roasted quail and Barolo sauce

(waiting time: 18 minutes minimum)

*Martine-sec pears in Barolo red wine, ginger-flavoured
chocolate mousse*

STARTERS

Selection of cured meats served with small brioches with spices

Anchovies filets from the Cantabrian Sea, served with wild fennel flavoured bread and coffee-scented butter

Lamb speck (smoked cured ham) served with fresh goat cheese with aromatic herbs

Tasting selection of starters "La farmacia dei sani"

Prawns Carpaccio with Ginger, Mashed Potatoes, Licorice Ice Cream, Orange Sauce

Savory scented mushrooms pudding with a delicate Taleggio cheese cream

Roasted octopus with red onions and bisque sauce

Norcia cured ham accompanied by black figs

Culatello from Zibello (specially selected cured ham)

PASTA DISHES

"Spaghetti alla Chitarra" with Seafood

Ricotta Cheese Dumplings with Artichokes and Castelmagno Cheese

Amalfitane egg Style "La Pasta di Aldo" with Tomatoes confit, Scampi Tails

*Penne Grezze "Benedetto Cavalieri" with venison Ragout
(waiting time: 18 minutes minimum)*

*Spaghetti "Benedetto Cavalieri" in Gricia sauce (pork cheek, pecorino romano cheese, white wine)
(waiting time: 18 minutes minimum)*

RICE DISHES

Risotto with thyme-scented roasted quail and Barolo sauce
(waiting time: 18 minutes minimum)

Risotto with Saffron and Gold Leaf
(waiting time: 18 minutes minimum)

Risotto Parmigiana with perch fish filet cooked in butter and sage
(waiting time: 18 minutes minimum)

FISH DISHES

Argentinian grilled king prawns with baked potatoes

Mix of grilled fish

Red tuna slices in aromatic herbs with vegetables in season and Perigueux sauce

MEAT DISHES

Pork filet with salt butter accompanied by wild mushrooms and Morellino red wine sauce

Rack of lamb with fresh thyme, potatoes soufflé and Cassis sauce

Breaded milanese veal chop (gr. 350/400) with french fries

Milanese veal ossobuco with polenta

Beef Entrecote with Sweet Gorgonzola Sauce and Saute Puntarelle

Grilled "Fiorentina" T-bone steak with vegetables in season
(minimum 2 people)

DESSERTS

Martine-sec pears in Barolo red wine, ginger-flavoured chocolate mousse

Walnuts "semifreddo" with passion fruit sauce

Tiramisù

Apple and raisins crêpes with mascarpone and cinnamon sauce

Vanilla Zuccotto with Egg-Nog Sauce

"Salvatore De Riso" pastiera cake (with ricotta cheese, wheat grains and candied fruits)

CHILDREN MENU

Tomato pasta

Breaded escalope with french fries

Vanilla ice-cream

(only for children up to 8 years old)

Cover charge