

< SMOKED BEEF TARTARE >

VEGETABLE COAL BREAD, SPROUTS & EDIBLE FLOWERS
Euro 18,00

< SALMON MARINATED IN MYRTLE >

CABBAGE FROM OUR GARDEN
YOGHURT SAUCE, CUCUMBER & LEMON
Euro 18,00

< ROASTED SCALLOPS >

CREAM OF GRILLED PEPPERS & POP CORN OF RED BEANS
Euro 20,00

< HUMUS > OF CHICKPEAS

TOMATO, FRIED AUBERGINE & TRUFFLE HONEY
Euro 18,00

< CREAM OF BREAD & DATTERINO TOMATO >

BURRATA OF BUFFALO & EXTRA VIRGIN OIL WITH BASIL
Euro 18,00

RISOTTI...

WAITING TIME 25 MIN
MINIMUM OF 2 PERSONS

< WITH LEMON FROM LIMONE DEL GARDA & HERRING CAVIAR >

Euro 20,00

< MIRTHLE, ROSEMARY & HONEY BACON >

Euro 20,00

< WITH BLACK TRUFFLE >

Euro 25,00

< FETTUCCINE OF PIETRO MASSI >

MARINATED SHRIMPS, GINGER, CHILLI & SPRING ONION
Euro 20,00

< SQUARE SPAGHETTONE >

ON BEETROOT CREAM
VEGETABLES JULIENNE FROM OUR GARDEN & AROMATIC HERBS
Euro 18,00

< DURUM WHEAT PACCHERO >

WHITE RAGOUT WITH THREE MEATS (BEEF-DUCK-GOOSE) & SEASONED PECORINO
Euro 18,00
Euro 23,00 - WITH BLACK TRUFFLE

OUR MAIN COURSES...

< WARM BACCALA' >

BLACK CHICKPEAS & TOMATO GAZPACHO FROM OUR GARDEN
Euro 25,00

< BEEF RIB >

"COOKED IN EARTHENWARE"
PURPLE CABBAGE & SWEET PEPPERS
Euro 22,00

< COURTYARD COCKEREL SPICY & CRISPY >

RATATOUILLE OF VEGETABLES
Euro 22,00

< FASSONA FILLET >

REDUCTION OF PORT WINE & LIQUORICE
POTATOES FROM MOSCATELLO
Euro 28,00