

Hors d'Oeuvre

- Zucchini and shrimps flan with parmesan cheese € 14,00 ✱
- Smoked sword fish with rucola salad € 13,00
- Marinated salmon with dill € 14,00 ✱
- Smoked salmon € 13,00
- Prawns with bacon and beans pesto € 14,00 ✱
- Au gratin scallops with vegetables € 14,00
- Salted cheesecake with burrata cheese and shrimps carpaccio € 16,00 ✱
- Octopus salad with cherry tomatoes, potatoes and olives € 18,00 ✱
- Soused whitefish and bleaks € 11,00 ✱
- Vegetables flan with cheese fondue and Val Formazza dry-cured pork € 13,00
- D.o.p Salami, liver mortadella and Luinese formaggella € 13,00
- Val Formazza Air dried beef with rucola salad and parmesan cheese € 13,00

Pasta

- Vicario maccheroni € 11,00
- Home made ravioli with ricotta cheese, borage with butter and sage € 13,00 ✱
- Linguine with croaker ragout and spring onion € 16,00
- Wholegrain pasta with fresh tomatoes, basil and burrata cheese € 13,00
- Riso carnaroli "Commercial Farm Boni" with pumpkin flowers and prawns € 14,00
(Min 2 Persons)

Meat

- Beef fillet with butter and nuts grains € 22,00
- Veal scallops with dry tomatoes and pecorino cheese €18,00
- Pork chops with barbecue sauce € 18,00
- Beef tagliata with radicchio salad and toma cheese € 18,00
- Veal scallops with tuna sauce € 18,00

Fish

- Perch fillet Milanese style € 18,00
- Perch fillet Delizia style € 18,00
- Salmon trout with almonds € 18,00
- Cutlassfish in Panzanella (with red onions, tomatoes, vinegar and bread) € 20,00
- pike-perch fillet with potatoes cream, ginger and pistachios grains € 20,00

mint carrots