

Hors d'Oeuvre

- Smoked sword fish with rucola salad € 13,00
- Marinated salmon with dill € 14,00 ❁
- Prawns with bacon and beans pesto € 14,00 ❁
- Au gratin scallops with vegetables € 14,00
- Salted cheesecake with bufala cheese and shrimps carpaccio € 16,00 ❁
- Prawns and artichoke € 14,00
- Octopus soup € 15,00
- Soused whitefish and bleaks € 11,00 ❁
- D.o.p Salami, liver mortadella and Luinese formaggella € 13,00
- Vegetables flan with cheese fondue and Val Formazza dry-cured pork € 13,00
- Air dried beef meat with rucola salad and parmisan cheese € 13,00

Pasta

- Vicario maccheroni € 11,00
- Homemade artichokes tortelli with ricotta, pumpkin and speck ham € 14,00
- Homemade pappardelle with boar ragù € 13,00
- Paccheri with squids sauté € 14,00
- Riso carnaroli "Commercial Farm Boni" with leeks cream, pomegranate and Brie cheese € 14,00 (Min 2 Persons)

Meat

- Beef fillet with green pepper € 22,00
- Veal scallops with chestnut and nuts € 18,00
- Beef tagliata with radicchio salad and toma cheese € 18,00
- Deer fillet with blueberry € 20,00
- Cassoeula (pork meat and cabbage) with Polenta € 18,00

Fish

- Perch fillet Milanese style 18,00
- Perch fillet Delizia style € 18,00
- Sea bass with prawns and ginger cream € 20,00
- Grilled cuttlefish € 18,00
- Salmon trout with almonds € 18,00

Sauté cauliflower