

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
- Fassone tartare with red onions € 14,00
- Soused whitefish and bleaks € 11,00 ❁
- D.o.p Salami, liver mortadella and Luinese formaggella € 13,00
- Artichokes 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 gnocchi with guineafowl ragu € 13,00
- Spaghetti with lobster € 18,00
- Homemade ravioli with bacon and raisin € 13,00
- Riso carnaroli "Commercial Farm Boni" with pumpkin, rosemary and speck ham € 13,00
(Min 2 Persons)

Meat

- Beef fillet with green pepper € 22,00
- Veal scallops with artichokes and pecorino cheese € 18,00
- Beef tagliata with radicchio salad and toma cheese € 18,00
- Grilled lamb chops € 18,00 ❁
- Pork fillet with pineapple and raisin € 18,00

Fish

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

Mint carrots