

Hors d'Oeuvre

- Prawns with bacon and beans pesto € 14,00 ✨
- Soused whitefish and bleaks € 11,00 ✨
- Tuna tartare with avocado cream and whole grain crouton € 15,00
- Salted cheesecake with burrata cheese and prawns carpaccio € 15,00
- Smoked sword fish with oranges and spinach € 13,00
- Rabbit loin with apple cream and grape sauce € 14,00
- Vegetables flan with cheese fondue and Val Formazza dry-cured pork € 13,00
- Val Formazza dried beef with rucola salad and parmisan cheese € 13,00

Pasta

- Vicario sedanini € 11,00
- Riso carnaroli "Commercial Farm Boni"
with sausage, grapes and Arneis wine € 13,00 (Min 2 Persons)
- Homemade char ravioli with lemon zest and cherry tomatoes € 13,00
- Paccheri with squids sauté € 15,00

Meat

- Beef tagliata with toma cheese and trevisana salad € 18,00
- Thyme lamb chops € 20,00
- Veal scallops with raw ham and sage € 18,00

Fish

- Perch fillet Milanese style 18,00
- Perch fillet Delizia style € 18,00
- Monkfish with vegetables and shrimps € 20,00