



STARTERS

*Sciatt buckwheat fritters with
Chicory* 🌾🥗 €14

*Valtellina Bresaola dried
or Dressed* €14
€16

*Marinated Trout with Almond and
Carrot Vinaigrette* 🌾🥗🐟 €14

*Hand-Chopped Scottona Beef with
Trapanese Pesto and Crispy Jasmine
Rice* 🍚 €16

*Carrot flan on Casera cheese cream
and Tarallo crumble* 🥗🍚🌾 €12

FIRST COURSES

Traditional Pizzoccheri Pasta 🌾🥚🥛 € 14

*Tagliolini in Burrata Cream with
Braised Leeks and Mullet
Bottarga* 🌾🥚🐟🥛 € 16

*Potato Gnocchi with Tomato
and Basil* € 16

*Acquerello Risotto with Porcini
Mushrooms* 🥛 € 16
(min. 2 people)

Soup of the day 🥛🌿 € 12

MAIN COURSE

*Venison Stew with Ariaga
Chocolate, and Polenta* 🌿🧪🏠 € 25

Bougainville-Style Salt Cod 🐟🌾 € 22

*Pork Ribs in BBQ Sauce with
Sweet-and-Sour Borettane Onions* 🍷 €14

*Argentinian-Style Sliced Angus Beef
with Rosemary Potatoes* €24

*Eggplant Cube with Skin Purée,
Blue Cheese and Confit Cherry
Tomatoes* 🏠 €15

DESSERT

Amaro Braulio creamed 🥛 € 8

Elisa's dessert 🥛🥚🌾 € 8

Chocolate Truffle € 8

Traditional Piedmont Bonet 🥚🥛🌾🌾 € 6

Garden of Wild Berries with Ice Cream 🥛 € 8

Selection of Cheeses with Mountain Honey and Walnuts 🥛🌾 €10

Food Allergens

🌾 Gluten 🌳 Tree nuts. 🌾 Lupin 🥛 Mustard 🐟 Fish 🦞 Crustaceans 🥜 Peanuts
🥚 Egg 🔥 Sesame 🥛 Milk 🧪 Sulphites 🐚 Mollusks 🌱 Soy 🌿 Celery

Due to the size of our kitchen, cross contamination cannot be ruled out.

To ensure the highest standards of quality and food safety, some of our products have been flash-frozen at ultra-low temperatures (intensive cold treatment).

Water € 2,50 - Bread and Cover € 2,50