

lets start

COVERED
3,5-

WATER
3,5-

HOUSE WINE
12-

Starters

TAGLIERE DEI BRILLANTI

Selection of farm cured meats with sweet and sour vegetables

14-

QUICHE

of vegetables, Grana Padano cheese

9-

TONGUE

seared beef with cream, fresh horseradish and green oil

12-

EGG

cooked a few on potato foam with leek bacon, chive oil

11-

SCARPETTA

white "courtyard" ragu, sourdough bread

9-

BRESAOLA

artisanal Beef Cured Meat, Lemon Zest and Monteveronese Cheese 18 months

14-

First Courses

MEZZI PACCHERI

white ragù, guinea fowl, and asparagus

12-

LINGUINE

black garlic, parsley oil, and chili

14-

CREAM

of bread and seared asparagus

12-

PEA GNOCCHI

pecorino fondue, lemon and mint oil

14-



Main courses

VEGETABLE MEATBALLS

with tomato

16-

EGGS

and asparagus

14-

CHICKEN

baked, served in cocottes

16-

CHEESE SELECTION

Carpenedo Farm

14-

GUINEA FOWL

in peverada sauce

18-

BEEF

natural tartare

16-

♣ SIDE DISHES

SEASONAL SIDE DISHES

our staff will tell you about
seasonal vegetables

5-

Desserts

DESSERTS OF THE DAY

from 6- to 10-

CAFFE'

1,5-

HOMEMADE ICE CREAM

7-

