

## Starters

### CAMELIZED PUFF PASTRY

with mushrooms, cream and icecream of Grana Padano

16-

### CULATELLO HAM FROM THE FARM

served whit focaccia sourdought starter home made

18-

### BRAISED VEGETABLE

hay laquered and blue cheese

16-

### FRIED EGG

lemon and potatoes foam

16-

## First courses

### CAULIFLOWER RISOTTO

laurel and lemon

16-

### POTATOES GNOCCHI

shredded lamb, mint and lamb tartare

18-

### RAVIOLI

pumpkin, morlacco cheese and hazelnut butter

16-

### EGG PAPPARDELLE

duck ragú and grana padano cheese

18-



## Main courses

### CHICKEN FROM OUR BACKYARD

baked in the oven, aromatic herbs bouquet and potatoes  
(for two people, subject to availability)

58-

### SUFFOLK LAMB

roasted and flavored whit laurel

27-

### COCKEREL

fried and tomato jam

25-

### DUCK

breast smoked served whit a grapes and red wine

27-

### WELLINGTON LEEK

marinated chard, mushrooms and soya

22-

### ❖ FROM THE HARVEST

### VENETIAN POTATOES

with herbs

5-

### VEGETABLES OF THE GARDEN

5-

