




## Starters...

Raw Parma ham aged 24 months   
€21.00

Beef tartare and buffalo mozzarella with capers and marinated egg   
€22.00

Lemon-marinated rabbit loins with Roman-style puntarelle salad   
€21.00


Our smoked salmon with sesame seeds, fennel salad, citrus fruits and teriyaki sauce  
€22.00

Artichoke and ricotta cheese flan with saffron Parmesan fondue     
€20.00

Mussel soup with homemade bread croutons   
€20.00


Poached egg, new potato, Parmesan cream and black truffle    
€22.00


## First Courses...


Castelmagno cheese risotto, almonds and orange reduction   
€20.00

Bacon potato gnocchi, tomato fillets and sage on a cream of cannellini beans  
€18.00

Spaghetti alla chitarra with anchovies and courgettes on toasted bread  
€18.00


Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese    
€18.00

Rosemary-flavored tagliatelle with game\* ragout and Bleu d'Aoste cheese cream   
€20.00

Mantova pumpkin cream, ginger-flavored goat cheese    
€18.00

## Main Courses...

Sea bass\* fillet on mashed potatoes with a tuft of crispy leeks and prawns in a tomato and garlic sauce  
€25.00


Braised young steer in red wine with gressonara dumplings   
€24.00

Beef carbonada with golden polenta croutons   
€24.00

Lime-marinated cockerel breast and thigh, grilled with vegetable ratatouille    
€22.00

Chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise     
€22.00

Spicy chicken with roasted potatoes   
€22.00

Dishes marked with  €48,00 (3 courses) | €60,00 (4 courses)

We are happy to serve alternative **gluten-free**  and **vegetarian dishes** 

## Detox Menu

Herbal tea

Cereal fantasy, vegetable brunoise, exotic fruit with tofu ✓

Crispy chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise ✓

Vegetable panna cotta with fruit sauce

€45,00

## 1908

Grilled entrecôte with its potatoes and seasonal vegetables 🌾

€32,00

Our veal cutlet with Saint-Oyen grilled ham and DOP Fontina cheese

€35,00

Beef fillet (220 gr.) with sautéed potatoes and seasonal vegetables 🌾

€38,00

Grilled fish (according to arrivals) with side dish of potatoes and seasonal vegetables 🌾

€38,00

## Dessert...

Mango and coconut bavaois with raspberry coulis

Coffee semifreddo with hazelnut and eggnog sauce

Grand Marnier and nougat parfait with dark chocolate sauce

Our friandises

12,00 €

Crème de cogue / Crème caramel / La fiocca (whipped cream with grappa)

Panna cotta with berries sauce

Tart with seasonal fruit

Dessert of the day

10,00 €



# Children's Menu

Potatoes' gnocchi with tomato and basil  
Spaghetti with tomato sauce



Milanese escalope (chicken) with fries  
Hamburger with fries



Ice cream

€25,00



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