


Our buffet starters



€ 20,00



Our first courses

€ 18,00

Fresh tagliolini in different sauces:

Asparagus and shrimps 


Datterino tomatoes, basil and stracciatella cheese  


Pecorino cheese and pepper  


Spaghetti with garlic, anchovies, chilli pepper and toasted bread

Pasta alla Norma 


Our main courses



Beer-baked pork shank with roasted potatoes and rosemary 
€ 24,00

Angus entrecote with thyme butter and roasted potatoes 
€ 30,00

Grilled porchetta, red onion compote and roasted potatoes 
€ 24,00

Fish and chips
€ 24,00

King prawn with Cognac 
€ 24,00

Summer salad  
€ 14,00



Scan the QRcode with your smartphone and download this menu so you can read it comfortably whenever you want


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

Our pizzas

TRADITIONAL

€ 12,00

Margherita

Marinara 

Diavola

Eggplant parmigiana

GOURMET

€ 15,00

Grilled Saint-Oyen ham and cow's milk mozzarella cheese
Parma ham DOP and raw cow's milk mozzarella cheese

CALZONI

€ 12,00

Tomato and mozzarella cheese

FOCACCIAS

€ 8,00

White focaccia with rosemary and extra virgin olive oil

Our Hamburger

Piedmontese meat Hamburger with baked potatoes

(200 gr of Fassona meat, tomato, green salad, bacon, pink sauce and Fontina cheese DOP)

€ 20,00

Our side dishes

Seasonal vegetables € 8,00

French fries € 6,00

Our desserts

€ 9,00

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

Our winery

Sparkling wines

Spumante 31 Lune Metodo Classico	55,00 €
Specchio extra dry	21,00 €
Mattia Vezzola Rosè Metodo Classico Brut	70,00 €

Champagne

Drappier	95,00 €
----------	---------

White wines

Pinot Gris CONTE BRANDOLINI D'ADDA		39,00 €
Chardonnay Salento Cantalupi TENUTE CONTI ZECCA	I.G.P.	36,00 €
S'Elegas ARGIOLAS		20,00 €
Altefrange ARIONE		20,00 €
Gewurztraminer Grapillon FEUDO SAN MAURIZIO		50,00 €
Silvestri Castelli Romani CANTINE SILVESTRI	D.O.C.	20,00 €
Silvestri Frascati CANTINE SILVESTRI	D.O.C.G.	30,00 €
Ponte Loreto		21,00 €

Red wines

Silvestri Castelli Romani		20,00 €
Gamay CROTTA DI PRADO		32,00 €
Rosso COLLI CESANESE	I.G.T.	39,00 €
Saro Djablo FEUDO SAN MAURIZIO		37,00 €
Torrette CROTTA DI PRADO	D.O.P.	39,00 €
Syrah CANTINE SILVESTRI		38,00 €

Half bottles

Ponte Loreto Bianco	18,00 €
Ponte Loreto Rosso	20,00 €

Whine by the glass

Specchio extra dry	6,00 €
Vini bianchi e rossi	4,50 €
Vini bianchi e rossi del territorio	5,50 €