


## 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

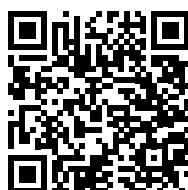
Angus entrecote with thyme butter and roasted potatoes   
€ 30,00

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



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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

### 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

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## *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 €
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### *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 €
Pinot Noir Grandgosier LA CANTINA DI CUNÉAZ NADIR	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 €