



## *Our buffet starters*

€ 22,00

## *Our first courses*

€ 20,00

Fresh maccheroncini in various sauces:

Amatriciana,

Artichokes and seared pork cheek,

Cacio and pepe, 

Black cabbage and sausage

Spaghetti with clams

Pumpkin and taleggio cheese risotto  

## *Our main courses*

€ 26,00

Baked sea bream fillet with fresh cooked tomato, olives and oregano with sautéed escarole 

Grilled entrecôte of Fassona Piedmontese with roast potatoes 

Venetian-style liver with polenta dome

Aubergine, mozzarella, cherry tomatoes, oregano puff pastry dome  

Beef cheek braised in Barolo wine 

*All second courses are accompanied by a side dish of vegetables*

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

Thanks to the most advanced processing techniques, some products with the symbol "\*" have been subjected to temperature reduction and stored at -20 ° C.  
\* Frozen Product | \* Frozen bread | # The product has been regularly slaughtered according to Reg. CE 853/2004  
The information about the presence of products that cause allergies or intolerances are available by contacting the service staff



## *Our Homemade Brea Hamburger*

€ 20,00

Piedmontese meat Hamburger with baked potatoes and BBQ sauce  
(200 gr Fassona meat, tomato, smoked bacon, Fontina DOP)

## *Our desserts*

€ 9,00

Pineapple and fresh strawberries ✓ 🌿

Cream ice cream ✓ 🌿

Lemon ice cream ✓ 🌿

Cheesecake ✓

Tiramisu ✓

Hazelnut rocher ✓



Scan the QRcode with your smartphone  
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comfortably whenever you want