

Menu Room

"Carpegna" raw ham with Saint Pierre apple fritters

€20.00

Mantuan pumpkin flan with Gressoney toma fondue 

€18.00


Poached egg, new potato, Parmesan cream and black truffle  

€22.00



Sautéed mezzi paccheri with Neapolitan ragout and sweet Provola cheese

€18.00

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

€18.00

Cream of cauliflower with anchovy and olive bruschetta

€18.00



Thyme-seared duck breast in creamed corn with blueberry reduction 

€24.00

Beef carbonada with golden polenta croutons

€24.00

Sautéed octopus with potato cream, green sauce and Modena balsamic vinegar

€22.00

Spicy chicken with roasted potatoes

€22.00



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

Panna cotta with berries sauce / Tart with seasonal fruit

Dessert of the day €10.00

Room service surcharge of €15.00 per person

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 852/2004
The informations about the presence of products that cause allergies or intolerances are available by contacting to the service staff