

Menu Room

Raw Parma ham aged 24 months

€21.00


Sea bass and shrimps assiette with riviérasca style vinaigrette 

€21.00



Sautéed cavatelli with lamb ragout and soy beans

€18.00

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

€18.00

Pasta and cannellini beans with basil extra virgin olive oil

€18.00



Beef carbonada with golden polenta croutons 

€24.00

Spicy chicken with roasted potatoes

€22.00



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

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