

Menu Room

Raw Parma ham aged 24 months
€21.00

Sea bass and shrimps assiette with rivierasca style vinaigrette 
€21.00



Sautéed cavatelli with lamb ragout and soy beans
€18.00

Spaghettoni 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 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** 