

Menu Room

Raw Parma ham aged 24 months

€21.00


Artichoke and ricotta cheese flan with saffron Parmesan fondue  

€20.00

Mussel soup with homemade bread croutons

€20.00



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

€18.00

Rosemary-flavored tagliatelle with game* ragout and Bleu d'Aoste cheese cream

€20.00

Mantova pumpkin cream, ginger-flavored goat cheese 

€18.00



Braised young steer in red wine with gressonara dumplings

€24.00

Beef carbonada with golden polenta croutons

€24.00

Lime-marinated cockerel breast and thigh, grilled with vegetable ratatouille 

€22.00

Chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise  

€22.00

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