

Starters...

- Carpegna raw ham with "Bleu d'Aoste" cheese 🍴
20,00 €
- Pink veal in tuna sauce with mixed salad and dried fruit 🍴○
20,00 €
- Octopus and potato salad with Taggiasca olives 🍴○
18,00 €
- Mussel soup with homemade bread croutons
22,00 €
- Artichoke and bottarga salad with lemon balm ○
22,00 €
- Poached egg, new potato, "Grana Padano DOP" cream and black truffle ✓○
22,00 €

First Courses...

- Creamy artichoke risotto
20,00 €
- Piedmontese Agnolotti with Thyme-Infused Veal Reduction
21,00 €
- Sautéed cavatelli with aubergines, capers, tomatoes and aged ricotta 🍴✓
18,00 €
- Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese 🍴✓
18,00 €
- Fettuccine with lamb ragù and soy beans
18,00 €
- Vegetable soup with spelt and "Grana Padano DOP" cheese balls 🍴✓
18,00 €

Main Courses...

- Sliced tuna** sautéed with oregano on a bed of Roman-style chicory ○
30,00 €
- Baked glazed veal shank with artichokes sautéed with marjoram ○
26,00 €
- Beef carbonada with golden polenta croutons 🍴
24,00 €
- Pork fillet simmered in beer on a bed of baby spinach with a Bleu d'Aoste sauce and walnuts ○
26,00 €
- Spicy chicken with roasted potatoes 🍴
22,00 €
- Chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise 🍴✓
24,00 €

Dishes marked with 🍴 €48,00 (3 courses) | €60,00 (4 courses)

We are happy to serve alternative **naturally gluten-free** ○ and **vegetarian foods** ✓

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 # 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

Detox Menu

Herbal tea

Cereal fantasy, vegetable mignon, exotic fruit with tofu ✓

Crispy chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise ✓

Vegetable panna cotta with fruit sauce

€45,00

1908

Grilled entrecôte with its potatoes and seasonal vegetables ○

€32,00

Our veal cutlet with Saint-Oyen grilled ham and DOP Fontina cheese

€35,00

Beef fillet (220 gr.) with sautéed potatoes and seasonal vegetables ○

€38,00

Grilled fish (according to arrivals) with side dish of potatoes and seasonal vegetables ○

€38,00

Dessert...

Creamy mascarpone and gianduja dessert with eggnog sauce

Coffee semifreddo with hazelnut and eggnog sauce

"Bianco mangiare" with red berries

Our friandises

12,00 €

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 € ☺

Children's Menu

Potatoes' gnocchi with tomato and basil
Spaghetti with tomato sauce



Milanese escalope (chicken) with fries
Hamburger with fries



Ice cream

€25,00



Scan the QRcode with your smartphone and download this menu so you can read it comfortably whenever you want

Dishes marked with 🍴 €48,00 (3 courses) | €60,00 (4 courses)

We are happy to serve alternative naturally gluten-free ○ and vegetarian foods ✓

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 # 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