

Starters...

- Carpegna raw ham with "Bleu d'Aoste" cheese
20,00 €
- Carne "Salada", crispy pastry with yogurt sauce, chives and pomegranate
20,00 €
- Confit cod with marinated Tropea red onion, potatoes and oranges ○
21,00 €
- Lobster salad with celery and fresh tomato with bottarga
25,00 €
- Asparagus flan with light Aosta Valley fondue ✓
20,00 €
- Full of cherry tomatoes and buffalo burrata with basil emulsion ✓
20,00 €

First Courses...

- Creamy risotto with asparagus, saffron and cheese quenelles ✓○
20,00 €
- Eggplant and buffalo mozzarella lasagna timbale with sautéed cherry tomatoes ✓
20,00 €
- Sautéed cavatelli in "amatriciana" style with grated pecorino Romano cheese
20,00 €
- Spaghettoni with burst cherry tomatoes, basil, buffalo stracciatella and cheese ✓
20,00 €
- Spaghetti with clams, garlic, and parsley
22,00 €
- Genoese vegetable soup ✓○
18,00 €

Main Courses...

- Mediterranean fish soup* with homemade bread croutons
35,00 €
- Sliced beef with salad, fennel and fresh tomato
28,00 €
- Beef carbonada with golden polenta croutons
25,00 €
- White chicken in a heart of bresaola and asparagus with Porto sauce and oil-flavored potatoes
25,00 €
- Spicy chicken with roasted potatoes
24,00 €
- Chickpea puff pastries with rosemary with aubergines and oregano soy mayonnaise ✓
20,00 €

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

*Frozen product | The product has been properly chilled in accordance with EC Regulation 852/2004. Thanks to the most advanced processing techniques, to ensure better quality, some products marked with the ** symbol have been chilled and stored at -20°C.
Information regarding the presence of substances or products that cause allergies or intolerances is available on the website <https://www.billia.it/fooddrink/> or in printed form.

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

€30,00



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

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