

Starters...

- Coppa piacentina with Mediterranean bruschetta
21,00 €
- Beef carpaccio with vegetable in pinzimonio salad and pit-aged cheese ○
21,00 €
- Amberjack tartare, soy and sesame oil on mango cream
24,00 €
- Red mullet fillets* in light carpione with crunchy vegetables
21,00 €
- Venus rice salad with melon, Carpegna ham and fig purée
21,00 €
- Caprese buffalo tomato and mozzarella with basil ice cream ✓○
20,00 €

First Courses...

- Risotto with tomato, basil and apulian burrata ✓
20,00 €
- Piedmont-style agnolotti with veal reduction and thyme
21,00 €
- Linguine sautéed with mussels, cherry tomatoes and pecorino cheese
20,00 €
- Sicilian-style zite au gratin
20,00 €
- Spaghettoni with popped cherry tomatoes, basil, buffalo stracciatella and cacio cheese ✓
21,00 €
- Tomato soup ✓
18,00 €

Main Courses...

- Steamed salmon bites with pizzaiola-style raw vegetables and courgette pesto ○
25,00 €
- Grilled veal millefeuille with mixed salad, fennel and fresh tomatoes ○
26,00 €
- Rabbit fillets with lard and sun-dried tomatoes on a potato mash with taggiasca olives ○
25,00 €
- Beef carbonada with golden polenta croutons
24,00 €
- Spiced chicken
22,00 €
- Rosemary chickpea flakes with aubergines in oregano and soya mayonnaise ✓
21,00 €
- Sides (potatoes and vegetables of the day)
7,00 €

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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