

GRAN CARTE



*Roasted Octopus with vegetables and a horseradish sauce ~ 15*

*Rudderfish tartare with Sicilian capers served with a melon and fennel gazpacho ~ 15*

*Pickled trout, sautéed mushrooms, “Bitto” local cheese shards and rye croutons ~ 15*

*Potatoes and leeks flan, vegetables and bacon sauce ~ 12*

*Terrine of rabbit with cabbage, salad and onion jam ~ 14*

*Duck fois gras, “Passito” wine-marinated apple and brioche ~ 18*



*Whole wheat lasagna with rocket and “Casera” local cheese saucen ~ 12*

*Aubergine dumplings with baked cherry tomatoes and salted “Ricotta” cheese ~ 12*

*Risotto with melon and bacon ~ 12*

*Ravioli filled with lobster with sautéed zucchini and lobster butter ~ 12*

*Garganelli short pasta with Porcini mushrooms cream and pistachios ~ 12*

*Trenette pasta with pesto, courgette flowers, olives and buffalo mozzarella ~ 12*



*Weakfish slice cooked in a fig leaf ~ 22*

*Escaloped bass with pesto and steamed vegetables ~ 22*

*King prawn tails with lime, honey and poppy seed ~ 22*

*Beef cooked with salt and pepper and served with a “Sassella” local wine sauce ~ 20*

*Boneless veal shank with truffle flavor ~ 20*

*Lamb chops, celeriac sauce and pepper ~ 20*



*“Bresaola” dry salted beef with salad and apple slices ~ 12*

*Sciattini buckwheat and cheese fritters and salad ~ 12*

*Buckwheat noodles with butter, potatoes, green cabbages and garlic ~ 12*

*Risotto with “Sassella” local wine and a “Casera” local cheese cream ~ 12*

*Different years of “Bitto” local cheese ~ 12*

*Cover and service included*



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*Different kind of cheese ~ 10*

*Pineapple marinated with mint and lemon ice cream ~ 10*

*Chocolate and almond terrine with red berries sauce ~ 10*

*Caramelized figs pan ~ 10*

*Vanilla pudding with strawberry sauce ~ 10*

*Nut cream brulée ~ 10*

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