

## STARTERS

Mocetta and “ Lardo di Arnad” with chestnut mousse  
and “Micòoula” bread

€. 13,00

Hot flan of porcini mushrooms  
with light goat’s cheese fondue and black Truffle

€. 15.00

“Culaccia” reserve seasoned 18 months,  
with melon beads and orange jelly

€. 15.00

Carpaccio of Fillet steak with porcini mushrooms,  
EVO oil, lemon, pepper and parmesan flakes 

€. 16,00

Dry smoked Saumon with pink pepper, with salad,  
seasoned oil and lemon

€. 18,00

Red Tuna Tartare with Porto wine reduction,  
chives and black Truffle flakes  

€. 20,00

Filled Aubergine with vegetables in Caponata and Tofu,  
skipped with Maggiorana, with rice’s waffle

€. 15.00

## FIRST COURSES

Aubergine's Parmigiana in phyllo pastry,  
Bufala mozzarella cheese and Burrata cream

€. 15.00

Risotto "Carnaroli" with porcini mushrooms,  
creamed with butter and parmesan ( minimum 2 persons)



€. 15.00

Herbs "gnocchetti" with Bleu d'Aoste cheese fondue

€. 15,00

"Gragnano" Linguine with prawns  
and caramelized cherry tomatoes

€. 19.00

"Chnéffléne" with Butter and chives,  
speck powder, Crotten cheese and black Truffle

€. 17.00

Kamut's spaghetti with vegetables,  
cherry tomatoes and Tofu cream 

€. 15.00

## MEAT, FISH AND VEGETABLES

Pan-seared boneless Rabbit with capers and olives  
on a bed of herbs 

€. 22.00

Thyme-flavored Venison medallion with cassis and  
currant sauce, served with a pea cream 

€. 22,00

Fassone beef Tartare(200g) with its selection of  
ingredients, including Black Truffle and Quail egg 

€. 25.00

Grilled Tuna Fillet^ with hollandaise sauce  
and mashed potatoes



€. 20.00

Cubes of Fassone beef with mushrooms,  
flamed with Calvados 

€. 27.00

Seitan escalope^ with mushrooms and baked potatoes 

€. 20.00

5 cheese selection with marmalade €. 10.00

## DESSERT

Pistacchio semifreddo^ with vanilla sauce €.6,00



Apple tartlet with vanilla icecream €.6,00

Chocolate pie fondant with plain icecream €.6,00

Pineapple carpaccio with orange and cinnamon sauce  
berries and lemon icecream €.6,00



Lemon and vodka sorbet with fresh mint €.6,00



Cover €. 2.00

We kindly inform you that in case of allergies you could ask information to our staff

(\* )Some ingredients may be frozen

(\*\* ) Frozen product in case of lacking of fresh product



Gluten free



Vegan

^ Downed