selection of cheeses	1
salads	1
grill	3
desserts	1





restaurant manager - sommelier **Simone GRANGE** chef **Giovanni PORRETTO**









starters

30

26

30

Lobster tail fried in corn flour,	
tarragon scented mixed salad and lime mayonnaisee @	31
Seared cuttlefish with sunchoke sauce and	

herb scented olive tapenade with tomato concasse © 28

Vitello tonnato: steamed veal in tuna sauce © 28

Raw beef tartare with egg yolk gel, mustard sauce and bread crouton

Burrata cheese with yellow, red, black cherry and camone tomato

first courses

S hellfish	soup	with	hom	nema	de r	noodles	pasta 🤅	30
36.1								

Lagane" pasta with chickpea cream and red prawn carpaccio in its bisque

32

Aosta Valley style spaghetti
with Fontina cheese fondue and crunch tomato

28

Potato and spinach green dumplings with basil pesto, fresh tomato and flakes of goat cheese * 28

Pappardelle pasta in venison meat sauce and juniper scented vegetables ®





main courses

bast swordfish steak th Mediterranean style potato stew *	3
Millers' style trout fillet with garlic scented sauteed spinach ≉	3
Hermitage beef fillet with goose liver foie gras, black truffle, wild Porcini mushrooms and Marsala wine sauce	3
Sauteed veal sirloin with creamed leek and sage sauce	3
Lamb loin in crepinette with braised shallots and potatoes *	3

vegetarian dishes

	egetable flan
/j-	th tomato sauce and basil pesto 🌞 🥏

Couscous with vegeta	bles
and courgette sauce in	extra virgin olive oil

Green lasagna with courgettes,	
aubergines and mozzarella cheese sauce	_

Trapanese style "li	nguine" pasta
with toasted almone	•

		6. 1		
$ \overline{}$	isotto w	ith asparagi	US	
		1 3		



cover charge 6,00 euro • ∅ vegetarian dishes

The information regarding the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty. Depending on the period and availability, the dishes with the symbol may contain frozen products at the origin the symbol indicates fresh products blast chilled by us.