

Selection of cheeses	€ 18
Salads	14
Grill	32
Desserts 🍁	14



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



## starters

	€
<b>S</b> eared squid with green beans sautéed with fresh tomato and flakes of bottarga 🍁	28
<b>M</b> arinated sea bass carpaccio, salad from our garden, fennel and radishes, sea urchin dressing and fennel olive oil 🍁	28
🌿 <b>B</b> aked zucchini Parmigiana with Parmesan sauce and basil olive oil 🍁	24
🌿 <b>B</b> uffalo mozzarella, mixed cherry tomatoes, Mediterranean-style eggplant and pepper olive oil	24
<b>V</b> eal and marinated tuna in tuna sauce	28
<b>F</b> assona beef tartare with sun-dried tomatoes, dried bell pepper powder and mustard-scented vegetables	28

## first courses

	€
<b>R</b> isotto with zucchini flowers and scampi 🍷	30
<b>H</b> omemade tagliolini with lemon flavour and red prawns tartare 🍷	30
🌿 <b>A</b> osta Valley-style spaghetti	24
🌿 <b>T</b> renette pasta with Ligurian pesto, chopped fresh tomato and buffalo stracciatella	24
<b>S</b> mall meat ravioli in gravy sauce 🍁	26
🌿 <b>E</b> ggplant gnocchi with yellow cherry tomato sauce, basil, and salted ricotta flakes 🍁	26



## main courses

	€
<b>L</b> amb loin in thyme-crusted bread, mint-scented mixed greens, oranges and spring onions with reduced Marsala wine sauce 🍁	32
<b>V</b> eal cheek on a potato cake with shallot, red wine and celeriac sauce 🍁	32
<b>F</b> assona beef fillet Hermitage style with Porcini mushrooms, foie gras escalope and summer black truffle 🍷	24
<b>T</b> rout fillet with Franciacorta wine sauce, chives and stewed fennel 🍁	30
<b>S</b> teamed red snapper fillet with crushed potatoes, hollandaise sauce and parsley foam 🍁	32
🌿 <b>B</b> roccoli in red wine with olives, shallots and cherry tomatoes 🍁	26

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.