



## STARTERS

Beef tataki with teriyaki sauce, crunchy celery, red onions and anchovy mayonnaise 1.3.4.6.9.10.12.

€ 24

Angus speck with fried Taleggio cheese and quince mustard 1.3.5.7.10.

€ 24

Potato mousse with lightly spiced sautéed prawns\* and cardoncelli mushrooms 2.7.

€ 26

48 gr. of anchovies from the Cantabrian Sea, served with butter, roasted croutons, confit tomatoes and parsley potato flatbread 1.4.7.

€ 22

Organic egg in cocotte with black truffle “Like a soufflé” 1.3.7.

€ 23

Plateau from the vegetable garden 3.6.9.10.12.

€ 18

## FIRST COURSES

Spaghettoni pasta with oil, garlic, chili pepper and prawn\* ragoût 1.2.4.7.

€ 28

Raviolo stuffed with Amatriciana sauce, Roman Pecorino cream and crispy guanciale chips 1.3.7.12.

€ 22

Milanesi: Risotto with saffron and ossobuco matignon 3.7.9.

€ 23

Rustic bread gnocchi with speck and spinach, Grana cheese sauce and black truffle 1.3.7.11.12.

€ 22

Fusilloni pasta with sea urchins and quinoa popcorn 1.14.

€ 28

Tagliolini pasta made with 100% semolina flour with black truffle and Grana cheese sauce 1.3.7.

€ 22

## MAIN COURSES

Suckling veal cutlet (300 g.) "Milanese style" <sup>1.3.</sup> € 35  
Version with mountain Fontina cheese au gratin and black truffle <sup>1.3.</sup> € 45  
(Ideal to share)

Slow-cooked veal cheek with Ratte potato purée and lotus root chips <sup>5.7.10.</sup> € 28

Beef braised in olive oil with grilled polenta and parsley potato <sup>1.4.7.12.</sup> € 28

Confit goose leg cooked in its own fat with spinach, pine nuts and raisin <sup>8.9.12.</sup> € 27

Turbot fillet with chestnut cream, lemon-scented spring onion and chickpeas <sup>4.7.</sup> € 35

Sea bass roll with rustic bread sauce, spinach, capers and olives <sup>1.4.11.12.</sup> € 35

## FROM THE GRILL

Irish Black Angus  "Rivale Reserve" T-bone steak  
Dry aged 30 days € 8 per hg.

Bruna Alpina beef rib eye (600 gr.) € 45

Japanese Wagyu entrecôte (150 gr.) € 35

### DETAILS AND RECOMMENDATIONS:

We advice to accompany your grilled meat with a side from our garden.

The fiorentina cut is a portion of meat weighing between 1 kg and 1,3 kg.

Ideal as a main dish or to share

You'll be asked and it's important to specify the cooking of the meat which can be:  
bleu, rare, medium or well-done.

Served with Olivariva EVO Oil Cuvée Splendido

### CHOOSE YOUR SAUCE TO ACCOMPANY THE MEAT:

- Béarnaise <sup>3.12.</sup>
- Choron <sup>3.12.</sup>
- Chimichurri <sup>12.</sup>
- Tartar <sup>3.6.10.12.</sup>

## FROM THE GARDEN

Spinach with butter and Parmesan cheese 7.12.

€ 9

Polenta sticks with tartar sauce 3.6.10.12.

€ 9

Baked pumpkin and rosemary

€ 9

Raw vegetable bouquet 12.

€ 9

Sweet fried potatoes 5.12.

€ 9

Ratte potato purée 7.

€ 9

## CHEESE

Cheese selection served with jam, mustard and brioche bread 1.3.7.8.10.12.

€ 20

## DESSERTS

Tiramisù express 1.3.7.

€ 12

Raspberry meringue with raspberry sorbet and cocoa crumble 3.7. € 12

Bonèt with caramel cream and vanilla ice cream 3.7.8.

€ 12

Italian rose cake with Amaretto cream 1.3.7.8.12.

€ 12

Warm green apple delight with Calvados chantilly cream and apple purée (15' wait) 1.3.7.12.

€ 12

Homemade ice-cream: vanilla bio from Madagascar or coffee or hazelnut or chocolate 70% served with hazelnut and almond praline 3.7.8.12.

€ 9

Sorbets: raspberry or lemon or pomegranate or pear creamed at the moment to eat with a spoon or to drink with vodka or Franciacorta

€ 9

€ 12

## **SUBSTANCES CAUSING ALLERGIES OR INTOLERANCES**

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof;
5. Peanuts and products thereof;
6. Soybeans and products thereof;
7. Milk and products thereof (including lactose);
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoinensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites;
13. Lupin and products thereof;
14. Molluscs and products thereof.

Our dishes may contain allergens, marked with numbers.

Ask the staff for the complete list of allergens and for any information on substances and allergens contained in the dishes.

**Some of the dishes containing allergens can be modified upon request.**

\*The product may be frozen at the origin