



APPETIZERS

home made foie gras and red onions marmalade	€ 14,00
piedmont's beef tartare	€ 10,00
smoked goose breast, apples and balsamic salad	€ 10,00
mario's taroz (green beans, potatoes and cheese tart)	€ 10,00
eggplant parmigiana	€ 10,00
prawn's tartare with citrus	€ 13,00
sautéed prawn's tails on a stewed cannellini beans	€ 11,00
cod fish and potatoes soft tart, on polenta crouton	€ 11,00

FROM THE GARDEN

caramelised roasted onions	€ 4,00
fresh spinach and walnuts salad	€ 6,00
sautéed friarielli with Cantabrico's anchovies	€ 9,00
borlotti beans and red onions salad	€ 4,00

FIRST COURSES

tonnarelli "Cacio e Pepe"	€ 10,00
pumpkin and amaretto ravioli	€ 10,00
tonnarelli with prawns, broccoli and cherry tomatoes	€ 11,00
potatoes gnocchi with walnuts and missoltino lake fish	€ 11,00

SECOND COURSES

salmi of deer	€ 18,00
roasted pork shan	€ 17,00
braised meat with polenta	€ 18,00
roasted stuffed rabbit	€ 18,00
slow cooked octopus with sweet peppers coulis	€ 19,00