



Appetizers

Platter of cold cuts with tomino cheese	€12
Asparagus pie with parmesan sauce	€9
Mozzarella di Bufala and Crudo Ossolano	€10
Sauteed octopus with cream of peas	€13
Prawn tails with crunchy vegetables	€12

First dishes

Seafood Paccheri	€14
Gnocchi with Taleggio sauce and chives	€9
Risotto alla milanese with ossobuco	€15
Tagliatelle bacon, Tropea onion and Pecorino cheese di Pienza	€10

Main courses

Sliced Beef with balsamic reduction and Grana flakes	€16
Pork fillet with smoked aubergines	€14
Lamb ribs "New Zeland" with pepperoni	€18
Grilled mix fish with grilled vegetables	€20
Luccioperca (lake fish) olives, cherry tomatoes, capers and basil	€16



Desserts

Homemade desserts

€6

Sweet wine:

Moscato D'Asti per Elisa D.O.C.G. "Ca' de Lion"

€4 glass/€24 bottle