

## Appetizers

Moscardini (Mollusc) in Tomato Sauce with Olive and Potatoes	€ 10,00
Cold Cuts Platter	€ 12,00
Pumpkin Flan on Parmesan Fondue	€ 8,00
Wild Boar Bresaola with Celeriac, Hazelnuts and Grana cheese	€10,00

## First Dishes

Ravioli stuffed with Bitto cheese, potatoes and vegetables	€ 11,00
Risotto alla Milanese with Ossobuco (braised veal)	€ 15,00
Potatoes and Leeks soup with croutons of bread	€ 7,00
Gnocchi with Orata fish and cherry tomatoes	€ 12,00
Tagliatelle with wild boar Ragù	€ 12,00

## Main courses

Beef Cheek cooked with red wine on mashed potatoes	€ 16,00
Pork Fillet with Porcini Mushrooms	€ 16,00
Beef steak with Castelmagno cheese and Nuts	€ 18,00
King Prawns with soy vegetables and sesame	€ 18,00

Homemade desserts	€ 6,00
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