



STARTER

PUMPKIN FLAN ON PARMESAN CREAM WITH TARALLO CRUMBLE	€ 9
VALVIGEZZO RAW HAM WITH MOZZARELLA DI BUFALA	€ 10
MIXED MEAT CUTTING BOARD	€ 12
SALMON TROUT IN CARPION	€ 8
BABY OCTOPUS WITH TOMATO, OLIVES, ANCHOVIES AND CAPERS	€ 11

FIRST DISHES

POTATOES AND BUCKWHEAT GNOCCHI WITH BITTO CHEESE FONDUE AND WALNUTS	€ 10
PAPPARDELLE WITH WILD BOAR RAGU'	€ 12
RAVIOLONI HOMEMADE STUFFED WITH CASTELMAGNO AND POTATOES WITH PORCINI MUSHROOMS	€ 13
RISOTTO WITH PERSICO FISH (min 2 people)	€ 14

SECOND COURSES

SLICED ARGENTINE ANGUS WITH SALT FLAKES AND BAKED POTATOES	€ 18
HERBAL PRESALE' LAMB CHOPS WITH PEPPERS JAM AND BAKED POTATOES	€ 18
PORK FILLET WITH PORCINI MUSHROOMS AND POLENTA CROUTONS	€ 18
BRAISED BEEF CHEEK WITH POTATOES AND LEEKS	€ 18
PERSICO FISH FILLETS, BUTTER AND SAGE WITH SAUTEED VEGETABLE	€ 18

DESSERT

HOMEMADE DESSERTS	€ 4 / 6
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