

Menu of the day

Antipasti

Baked goat cheese

served with beetroot carpaccio and fresh orange salad 18,90

Roasted Pumpkin

served on a ricotta-honey purée, with pomegranate and fresh mint 16,50

Beef tongue

Tenderly cooked with homemade parsley pesto 17,90

Bluefin tuna tartare

served with avocado and sun-dried tomatoes 19,50

Burrata with Chicory

Grilled Chicory with Orange Salad 18,50

Fresh Green Asparagus with San Daniele Ham

24 Months dried San Daniele Ham baked with Buffalo Mozzarella 18,90

Secondo Piatto

Homemade Fettuccine with Venison Salsiccia

in an intense red wine sauce, refined with herbs and a delicate hint of pepper. Finished with Parmesan cheese 26,50

Homemade Spaghetti with Prawns

Served with a creamy Ricotta San Marzano Tomato Sauce 27,90

Risotto with green Asparagus

Served with Prosciutto-Chips an Pecorino 24,90

Salt and Lemon Risotto

With creamy stracciatella 22,50

- Menu tradition-

Antipasti

Bruschetta

Toasted Sylter bread with confit tomatoes and light, airy ricotta cream 15,90

Artichoke Roman Style

with a creamy, spicy pecorino sauce 18,90

Vegetarian Antipasti

A carefully curated selection of seasonal vegetables 16,90

Beef Carpaccio

Paper-thin slices of beef, elegantly arranged 21,50

Vitello Tonnato

Tender veal, gently cooked sous-vide, served with homemade tuna cream 19,80

Pasta fatta in Casa

Homemade Spaghetti alla Puttanesca

With tomatoes, olives, capers, and delicate anchovies 22,90

Homemade Spaghetti all'Amatriciana

With San Marzano tomatoes and authentic guanciale 23,50

Homemade gnocchi with Gorgonzola

served in a flavorful, well-balanced sauce with Salsiccia 24,50

Fettuccine with Black Truffle

Served with a creamy Parmesan sauce and fresh black winter truffle 32,90

Homemade fettuccine with porcini mushrooms

In a creamy cream sauce 24,50

Homemade mezzelune with veal filling

served in a sage butter sauce 26,50

Homemade gnocchi

With king oyster mushrooms and button mushrooms in an Aceto di Moderna reduction
24,50

Piatti di Carne

Guinea Fowl Breast on Creamy Lemon Risotto

Perfectly balanced between freshness and creaminess 34,90

Milk Veal Liver

finely sliced milk-fed veal liver, briefly sautéed with sage or garlic, served with oven-roasted potatoes and young spinach 29,80

Piatti di Pesce

Grilled Pulpo

served on a refined variation of peperonata, accompanied by golden roasted potatoes
37,50

Tender Bluefin Tuna Filet

Served with fresh spinach in a Lemon Butter Sauce 34,50