

Daily Menu

Minestra

Homemade lobster soup with 40g lobster meat

Served with pickled fennel and orange zest

24,90

Antipasti

Pan-fried focaccia with sautéed porcini mushrooms

Served with confit garlic, flat-leaf parsley salad and Parmesan

16,50

Burrata from Apulia with figs and Aceto di Modena sauce

Served with toasted bread from Sylt and walnuts

19,90

Burrata from Apulia with warm pumpkin

Pan-fried with sage and Aceto di Modena

18,50

Parma ham with chestnuts

Served in a grappa sauce

17,50

Yellowfin tuna sashimi tartare

Served with avocado cream, capers, fennel and toasted pistachios on parsley pesto

19,50

Insalata

Fennel salad with orange fillets and grapes

Served with orange dressing

15,90

Radicchio salad with figs and goat cheese

Served with pickled beetroot, walnuts and raspberry-aceto dressing

16,90

Pasta fatta in Casa

Homemade fettuccine with fresh porcini mushrooms

Finished with butter

24,50

Homemade fettuccine with fresh porcini mushrooms and 100g beef fillet tagliata

Finished with butter

39,90

Porcini mushroom risotto

Served with fresh porcini mushrooms

24,90

Homemade pappardelle with handmade venison salsiccia

Served in a red wine sauce

26,50

Homemade mezzelune with beef filling

Served in a sage butter sauce

24,50

Homemade spaghetti with crayfish tails

In a refined tomato sauce finished with lobster stock

34,90

Homemade tagliolini with yellowfin tuna fillet

Served capperi e pomodorini con tonno scottato style

36,90

Autumn risotto with pumpkin and Taleggio

Served with toasted hazelnuts

24,90

Risotto with handmade salsiccia and porcini mushrooms

Served with Marsala sauce

25,50

Piatti di Carne

Duroc pork rack

Served with sautéed Brussels sprouts and porcini mushrooms

35,90

Duroc pork belly

In a fennel marinade and Barolo jus based on demi-glace
Served on grilled polenta, pickled red onions and bergamot jelly

36,90

Braised beef cheeks on Parmesan risotto

Served in a red wine sauce

32,90

Slow-braised beef ribs in Barolo sauce

Served on mashed potatoes

38,90

Pan-fried quail with caramelized grapes in Marsala jus

Served on creamy polenta

32,90

Piatti di Pesce

Yellowfin tuna fillet in a pistachio crust

Served in a lemon white-wine cream sauce with braised fennel

34,90

Traditional Menu

Antipasti

Bruschetta

Toasted bread from Sylt with confit tomatoes and light, airy ricotta cream
16,90

Vegetarian antipasti

Selection of carefully balanced seasonal vegetable variations
16,90

Beef fillet carpaccio

Thinly sliced beef fillet, classically presented
21,50

Vitello Tonnato

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

Pasta fatta in Casa

Homemade spaghetti alla Puttanesca

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

Homemade spaghetti all'Amatriciana

With San Marzano tomatoes and authentic guanciale
23,50

Homemade fettuccine al Tartufo Nero

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

Piatti di Carne

Finely sliced milk-fed calf liver

Quickly pan-fried with sage or garlic, served with oven-roasted potatoes and young spinach leaves
29,80

Piatti di Pesce

Grilled octopus

Served on a delicate variation of peperonata, accompanied by golden roasted potatoes
39,50