



## **GLI ANTIPASTI** **STARTERS**

**Vitello tonnato rosa ancestrale (C-F)**  
Roasted veal with tuna sauce

€15.00

**Brioche, cavolo cappuccio, acciuga cantabrica, salsa verde**  
(A-C-E)

Brioche, cabbage, cantabrian anchovy, green sauce

€14.00

**Cipolla caramellata, gelato al Grana Padano DOP (A-E)**  
Caramelized onion, Grana Padano DOP ice-cream

€12.00

**Lingua di vitello brasata, patata dolce (A-E-F)**  
Braised veal tongue, sweet potato

€14.00

**Porro, patata al tartufo, formaggio comtè (E)**  
Leek, truffle potato foam, comtè cheese

€14.00



## **I PRIMI**

### **FIRST COURSES**

**Raviolo di galletto della Valellina, funghi, salsa noisette  
(A-C-E-F)**

Home made raviolo with quail, mushroom. brown sauce

€ 16.00

**Tjarin, topinambur, limone, brodetto di mazzancolle  
(A-B-C-E-F)**

Tjarin pasta, jerusalem artichoke, lemon, prawns' broth

€ 18.00

## **I SECONDI**

### **MAIN COURSES**

**Baccalao e beurre blanc, polentina croccante (E)**

Steam cod, beurre blanc sauce, crunchy polenta

€20.00

**Picanha di manzo, chimichurri, terrina di patate (E)**

Beef picanha, chimichurri marinade, patate terrine

€ 24.00



## **LE DOLCI TENTAZIONI** **SWEET TEMPTATIONS**

### **Tarte tatin (A-E-C)**

€ 8.00

### **Gianduiotto (A-C-D-E)**

Chocolate and hazelnuts mousse

€ 8.00

### **Selezione di macaron (C-D-E)**

Macaron selection

€ 8.00

Coperto - Coverage

€ 3,00

## **ALLERGENI - ALLERGENS**

**A** Glutine- Gluten

**B** Crostacei e molluschi- Crustaceans and molluscs

**C** Uova - Eggs

**D** Frutta a guscio- Tree nuts

**E** Lattosio- Lactose

**F** sedano - Celery



## **MENU DEGUSTAZIONE TRADIZIONE** TRADITION TASTING MENU

### **Vitello tonnato rosa ancestrale (C-F)**

Traditional roasted veal with tuna sauce

### **Agnolotti ed il suo fondo di carne (A-C-E-F)**

Handmade stuffed ravioli with gravy sauce

### **Lingua brasata e terrine di patate (A-E-F)**

Braised veal tongue with potato terrine

### **Gianduiotto (A-C-D-E)**

Chocolate and hazelnuts mousse

€ 40,00 pp

#### **Bevande escluse**

*Beverage not included*

## **MENU DEGUSTAZIONE A SCELTA DELLO CHEF** TASTING MENU BY THE CHEF

### **3 Antipasti, 1 Primo, 1 Dessert oppure 1 calice di vino**

3 Starters, 1 Main course,  
1 Dessert or 1 glass of wine

€48,00 pp

#### **Bevande escluse**

*Beverage not included*