



ENGLISH

APPETIZER

Mushroom and topinambur carpaccio € 18.00

*Mixed Appetizer: Homemade Ham, Local Cheese in a Potato Crust, Vegetable Tempura € 15.00
(G)*

Culaccia from CoRniglio (PR), Parmesan Ham from Lagrimone, Lard from Colombare, Chieve Salami, Stew Bacon € 15.00

Parmigiana € 15.00

Deep Fried Anchovies and Onion Rings, Sweet Spicy Sauce € 15.00 (G)

Bluefin Tuna Tartare € 22.00

Beef Steak tartare € 16.00

G = Gluten L = Lactose

PASTA, RICE, SOUPS

Risotto, mushrooms and pumkin € 15.00

Rice Noodles, avocado, almonds, ginger, coriander, lime €15.00

Tagliatelle, mushrooms, mussels and eggplant sauce € 15.00

Tortelli Cremaschi € 15.00 (L,G)

(Homemade Tortelli filled with amaretti, raisins, candied citron, mint candy)

Crispy Cannoli with phyllo pastry, prawns, turnip and cabbage, shellfish bisque € 15.00 (G,L)



FROM THE SEA, RIVER, LAKE

Smoked trout, mushrooms and potatoes flan € 20.00

Grilled Bluefin Tuna Steak, variety of ginger sauces € 22.00

Steamed Pike, vegetable, guacamole, chili sauce, toasted bread € 20.00 (G)

Deep Fried Atlantic Prawns and Patagonian Calamari €15.00 (G)

Roasted Cuttlefish, Octopus, Prawns, Vegetables € 20.00

EGGS, MUSHROOMS and MEAT

Escargots à la Bourguignonne € 18.00

Boiled veal with tuna sauce, aioli and parsely sauce € 19.00

Iberian Pluma, grilled vegetables and roasted potatoes € 22.00

Smoked Guinea Fowl Breast, pan fried Caesar salad € 18.00

Seasoned beef carpaccio, tzatziki and bufalo cheese € 18.00

FROM THE STABLE

*Chef's Cheese Selection accompanied with fruit compot, pumpkin mustard and marron glacè syrup
€ 13.00*

Parmigiano Reggiano (48, 60, 80 months) € 6/7/8.00

Salva Cremasco cheese from Trescore € 5.00



Montasio di Cavaso del Tomba € 5.00

Tuscan Pecorino € 6.00

Old Piave € 5.00

Taleggio from Valtaleggio € 5.00

CREMASCO-DANISH DESSERTS

Cheese Cake our way € 7.00

Gin tonic Jelly with Citrus Sorbet € 7.00

Honey Melon Soup and Water Melon Sorbet € 7.00 (G,L)

Almond and Hazelnut brownies, zabaglione and whipped cream € 7.00

Peach in Wine Syrup, vanilla icecream with macaroons crumble € 7.00 (L)

Crispy Wafer with mascarpone mousse and small fruits € 7.00 (L,G)

Almond Essence Cake, almond sorbet and melted chocolate €7.00 (L,G)

Fruit Sorbets (Lemon, Mandarin, Green Apple, Pink Grapefruit) € 5.00

DESSERT WINES BY THE GLASS

Sherry Pedro Ximenez Duquesa € 8.00

Sauternes Clos du Roy € 6.00

Moscato passito - Vite Colte € 5.00



Passito di Pantelleria Ben Rye - Donna fugata € 9.00

Passito di Verdea - Riccardi € 5.00

Passito di Chardonnay Sulif Sebino 2019 Mosnel € 8.00

€ 0.00