

## ***Starters***

Aubergines puff, with beef tartare and tomatoes consommé	€ 16,00
Crispy mozzarella di bufala stuffed with dried tomatoes, olives and basil, served with a courgette cream	€ 14,00
Pumpkin crème brulée, with pear cubes and chopped pistachios	€ 14,00
Sesame wafer with sea bass tartare, fresh goat cheese with chives and licorice	€ 16,00
Grilled scallops, with lettuce cream and salted almonds	€ 15,00
Flan of mushrooms, rocket sauce and parmesan cheese flakes	€ 14,00

## ***First courses***

Blueberry ravioli filled with mushrooms, creamed with butter and Castelmagno cheese	€ 16,00
Green lasagnetta with chicory and speck	€ 14,00
Trofie (home made fresh pasta) with chestnut and rocket pesto	€ 15,00
Pumpkin cream, with seared scallop and powdered bean	€ 14,00
Spaghettoni with pistachio cream, swordfish and mint	€ 16,00
Risotto with marron glace, bottarga and orange zest	€ 15,00
Vegetable and legumes soup	€ 13,00

## ***Main courses***

Monkfish medallion, barded with lard, with spinach	€ 24,00
Grilled tuna with crispy aubergine	€ 22,00
Baked sea bass with rosemary	€ 23,00
Loin of lamb, mashed apple and quenelle of potatoes	€ 23,00
Breast of guinea fowl with saffron and smoked celeriac	€ 24,00
Beef fillet with truffle sauce and potatoes with rosemary	€ 24,00
Veggie burger with yogurt sauce	€ 14,00

## ***From the grill***

Beef fillet	€ 22,00
Beef tagliata with rocket and parmesan cheese	€ 20,00
Chicken breast	€ 16,00
Fillet of sea bass	€ 20,00
Fillet of salmon	€ 18,00
Slice of tuna	€ 22,00
Mixed seafood grill (salmon, sea bass, tuna and scallop)	€ 25,00

## ***Informals***

Hamburger "Cavour"	€ 14,00
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## ***Salads***

Caesar salad with chicken	€ 14,00
'Undergrowth' salad with salad, mushrooms, celery, apples and kiwi	€ 14,00

Bread could be frozen

## ***Traditional dishes***

Spaghetti 'carbonara' style

€ 15,00

Spaghetti tomatoes and basil

€ 14,00

Tagliatelle Bolognese style

€ 15,00

'Pizzoccheri' of Valtellina area

(Buckwheat tagliatelle with cheeses, potatoes, cabbage and butter)

€ 16,00

Breaded veal cutlet Milanese style  
with chopped tomato and rocket salad

€ 24,00

Risotto Milanese style and 'ossobuco'

€ 25,00

We kindly inform you that our dishes could contain substances or products causing allergies or intolerances  
If you suffer from allergies or intolerances please inform our staff

In compliance with current law, in our Restaurant, the seafood served raw is previously subject to abatement  
for 48h at -20 C°