

Starters

Mushrooms flan with parmesan cheese and truffle oil	€ 14,00
Salmon sashimi, marinated with soy, with crispy daikon	€ 15,00
Beef tartare with cabbage salad	€ 16,00
Guinea fowl and pistachio terrine with orange Campari compote	€ 16,00
Culatello with salad, pears and walnuts	€ 14,00
Cod creamed with olive oil and black polenta	€ 15,00

First courses

Spaghetti with 'sea carbonara'	€ 14,00
Pumpkin cream with cocoa powder and grain of amaretti	€ 15,00
Risotto with mushrooms and Castelmagno cheese	€ 15,00
Orecchiette with broccoli and anchovies	€ 14,00
Mezzalune stuffed with guinea fowl with herbs butter flavored with orange	€ 15,00
Vegetable and legumes soup	€ 13,00

Main courses

Rack of lamb in pistachios crust	€ 23,00
Pork filet with licorice sauce and caramelized onions	€ 20,00
Grilled rib of beef	€ 24,00
Steamed brill with leeks sauce and cabbage puree	€ 23,00
Seabass slice flavored with herbs	€ 23,00

From the grill

Beef fillet	€ 22,00
Beef tagliata with rocket and parmesan cheese	€ 20,00
Veal paillard	€ 20,00
Chicken breast	€ 16,00
Fillet of sea bass/sea bream	€ 20,00
Salmon steak	€ 18,00

Salads

Caesar salad	€ 14,00
Salad with crispy fennels, salad, apples and rocket	€ 14,00

Healthy vegetarian dishes

Vegetarian trio: tomatoes juice with basil, bruschetta and spinach flan	€ 17,00
Broccoli pie with rocket salad, cherry tomatoes and black bread	€ 17,00

Traditional dishes

Spaghetti 'carbonara' style	€ 15,00
Tagliatelle Bolognese style	€ 15,00
Hamburger "Cavour"	€ 14,00
Breaded veal cutlet Milanese style with chopped tomato and rocket salad	€ 24,00
Risotto Milanese style and 'ossobuco'	€ 25,00

Main courses are served with potatoes and vegetable
Bread could be frozen