Starters

Egg 'cirighin' style with black truffle, porcini mushrooms and anchovies sauce	€ 15,00
Pumpkin pudding with its own chips and balsamic vinegar	€ 14,00
Veal filet marinated with Campari	
served with grape mustard and taleggio cheese cream	€ 16,00
Beef tartare with spicy tomato gelée and parmesan cheese 'sbrisolona'	€ 16,00
Marinated salmon stuffed with sweet and sour radicchio	€ 15,00
Cuttlefish, beetroot and yogurt	€ 16,00

First courses

Risotto with porcini mushrooms and pecorino cheese creamed with truffle	€ 16,00
Tagliatelle with pumpkin, scallops and amaretto powder	€ 15,00
Chickpeas and potatoes velvet cream with octopus	€ 14,00
Spaghetti with cacio cheese, pepper and roe	€ 14,00
Lasagnette with vegetable and speck	€ 15,00
Vegetable soup	€ 13,00

Main courses

Lamb 'Villeroy' style with champignon and mustard sauce	€ 24,00
Chicken and sausage roll with broccoli and toasted pine nuts	€ 23,00
Beef fillet with foie gras, apple and black truffle	€ 25,00
Seabass 'acqua pazza' style	€ 24,00
Squid stuffed with wild rice, vegetable and ginger	€ 24,00
Steamed slice of salmon with hazelnuts and bagna cauda sauce	€ 23,00

From the grill

Beef fillet	€ 24,00
Beef tagliata with rocket and parmesan cheese	€ 22,00
Veal paillard	€ 22,00
Sirloin steak	€ 22,00
Chicken breast	€ 16,00
Fillet of sea bass	€ 22,00
Salmon steak	€ 18,00
Octopus	€ 20,00

Salads

Caesar salad	€ 14,00
'Detox' salad	€ 14,00
(salad, fresh spinach, soybean sprouts, pumpkin seed and dehydrated cranber	ries)

Healthy vegetarian dishes

Vegetarian trio: tomatoes centrifuge, bruschetta and pumpkin flan	€ 17,00
Vegetable soup, rocket and cherry tomatoes salad and croutons of rye 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