

Tasting Path

FISH MENU

Stuffed and au gratin mussels, sweet peppers and potatoes

Stuffed spelt fresh pasta with herbs, buffalo's mozzarella cheese and Lampara's anchovy,

Peter's fish stewed with crabs, cardoons and beans

Persimmons, Ivoire chocolate creamy, cinnamon and Madeleine biscuit with orange

€ 70,00

VEGETARIAN MENU

Onion, bread and Pecorino cheese

Risotto with Castelmagno cheese, red tunips cream and orange powder

Tofu and broccolis patties with Jerusalem artichoke and hazelnuts

Chestnut pie, marron glacé ice cream and Tonka broad beans

€ 40,00

DISCOVERING CHEF'S KITCHEN

Onion, bread and Pecorino cheese

Squills, salad of chicory heart, parmesan sauce and cedar

Crispy calf sweetbreads with artichokes and potatoes

Tortelli stuffed with shrimps (scampi) and calf tripe, shellfish sauce and small vegetables

Adriatic turbot with fennel, dill, orange and licorice

Venison loin, soft polenta, soft fruit and broccoli

Araguani chocolate, coffee and cacao gruè

€ 90,00

OUR LAND MENU

Red partridge with pomegranate and savory cabbage

Lasagna with hand cut ragout and pecorino cheese fondue

Four kind tasting of local grilled beef with four sauces and four vegetables

Pears, chocolate, nuts and ginger

€ 60,00

The tasting path are minimum for 2 persons

A la carte Menu

STARTERS

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| <i>Onion, bread and Pecorino cheese</i> | € 14,00 |
| <i>Crispy calf sweetbreads with artichokes and potatoes</i> | € 18,00 |
| <i>Red partridge with pomegranate and savory cabbage</i> | € 20,00 |
| <i>Stuffed and au gratin mussels, sweet peppers and potatoes</i> | € 22,00 |
| <i>Squills, salad of chicory heart, parmesan sauce and cedar</i> | € 24,00 |
| <i>Foie gras with apple, Calvados and dandelion</i> | € 25,00 |

FIRST COURSES

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| <i>Lasagna with hand cut ragout and pecorino cheese fondue</i> | € 20,00 |
| <i>Pumpkin dumpling with parmesan fondue, lentils, cardoons and black truffle</i> | € 20,00 |
| <i>Traditional homemade pasta (passatelli) with chicken giblets sauce and borage</i> | € 20,00 |
| <i>Risotto with Castelmagno cheese, red tunips cream and orange powder</i> | € 22,00 |
| <i>Stuffed spelt fresh pasta with herbs, buffalo's mozzarella cheese and Lampara's anchovy,</i> | € 24,00 |
| <i>Tortelli stuffed with shrimps (scampi) and calf tripe, shellfish sauce and small vegetables</i> | € 28,00 |

MAIN COURSES

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| <i>Tofu and broccolis patties with Jerusalem artichoke and hazelnut</i> | € 18,00 |
| <i>Spring pig porchetta turnip tops, potatoes and star anise sauce</i> | € 22,00 |
| <i>Four kind tasting of local grilled beef with four sauces and four vegetables</i> | € 26,00 |
| <i>Roasted half pigeon with fried wing and stuffed leg, trevisano radicchio, honey and mustard</i> | € 27,00 |
| <i>Venison loin, soft polenta, soft fruit and broccoli</i> | € 28,00 |
| <i>Adriatic turbot with fennel, dill, orange and licorice</i> | € 30,00 |
| <i>Peter's fish stewed with crabs, cardoons and beans</i> | € 30,00 |

CHEESES

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| <i>Served with marmalade and honey</i> | |
| <i>Small tasting (3 types)</i> | € 8,00 |
| <i>Medium tasting (6 types)</i> | € 14,00 |
| <i>Complete path of tasting (9 types)</i> | € 18,00 |

Warning: the information about the presence of substance or products causing allergies or intolerance, they are available from the staff on request.

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| <i>Covert charge</i> | € 3,00 |
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