



Summer – Autumn 2025 Menù

Hors d'oeuvres

Typical cold-cuts platter with cheese & jam selection €16

Rind-on Culatello ham with brioche and artisanal butter €16

Scottona beef smoked carpaccio with mixed leaves and lime jelly €17

Vitello Tonnato (cold sliced veal with tuna caper and anchovy sauce) €16

Porcini mushrooms salad with parmesan slivers (according to availability) €16

Salmon carpaccio marinated in whisky and turnip with wine and orange reduction €17

First Courses

Tortellini in capon broth €21

Tagliatelle Bologna €16

Traditional gramigna with pork sausage €16

Saffron risotto with rabbit, pumpkin flowers and smoked scamorza cheese €18

Meat ravioli with fresh Pachino tomatoes, Tropea onions and basil €18

Nettle strette pasta with rabbit ragout €17

Green Tortellacci (fresh pasta with fresh ricotta cheese) and porcini mushrooms €19

Hand-made spaghetti on octopus and squid sauce with orange jelly €18

Main courses

Foglia morta”: meat specialty of the house €24

Boneless rabbit in a slow-cooked reduction of original balsamic vinegar €18

Bologna-style cutlet served with vegetables flan €20

Steak tartare €28

Angus beef on fennel and orange salad €22

Crispy grilled chicken with spicy chicory sauté €20

“La Parmigiana”: aubergines baked with tomato sauce and mozzarella cheese €17

Grand platter of grilled porcini mushrooms (according to availability) €25

Fish catch of the day €28



Side-dishes

Vegetables gratin €8

Grilled vegetables €8

Baked potatoes €6

Italian-style mashed potatoes €6

Mixed salad €6

Grilled porcini mushrooms (according to availability) €16

Desserts

Special ice cream whipped with certified balsamic vinegar from Modena €12

Tiramisù €9

Panna cotta with caramelised orange and dark chocolate €9

Crème caramel €9

Watermelon granita with white chocolate cream and sambuca €9

Tenerina chocolate pie with zabaione €9

Ogm-free lemon sorbet €6

Service charge €4

Food restrictions and dietary requirements

If you have any food allergy or dietary restriction/requirement please ask for our official food allergen chart and demand any clarification you may need.

* In case of fresh products lacking, we use high quality frozen items.