

Summer – Autumn 2026 Menù

Hors d'oeuvres

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

Rind-on Culatello ham with brioche and artisanal butter €17

Vitello Tonnato (cold sliced veal with tuna, caper and anchovy sauce) €17

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

Polpettine with fried eggplant and mozzarella on a pappa al pomodoro €16

Egg 62° on Parmentier with black truffle Parmesan fondue and crispy pork cheeks €16

Lime-scented shrimps tartare on hummus and langoustines bisque* €20

First Courses

Tortellini in capon broth €21

Tagliatelle Bologna €16

Traditional gramigna with pork sausage €16

Saffran risotto with rabbit, pumpkin flowers and smoked scamorza cheese €19

Homemade nettle pasta with rabbit ragout €18

Green Tortellacci with fresh ricotta cheese filling and Porcini mushrooms €19

Maccheroncini with raw Pachino cherry tomatoes, Tropea red onion, and basil €18

Gran Riserva Carnaroli risotto with oyster sauce, prawns, lime, and samphire* €20

Main courses

"Foglia morta": meat specialty of the house €25

"Foglia morta" with porcini mushrooms (according to availability) €30

Boneless rabbit in a slow-cooked reduction of original balsamic vinegar €19

Bologna-style cutlet served with vegetables flan €21

Steak tartare €30

Crispy grilled chicken with spicy herbs €20

Slow-cooked duck breast with orange demi-glace and country-style potatoes €26



Angus beef with pak choi and BBQ sauce €28

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

Grand platter of grilled porcini mushrooms (according to availability) €26

Citrus-marinated salmon carpaccio with lamb's lettuce, fennel and orange salad €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

Trifle sponge-cake soaked in Alchermes liquor €9

Crème caramel €9

Tenerina chocolate pie with zabaione €9

Coffee sorbet €7

Lemon sorbet €6

Watermelon granita with white chocolate cream and sambuca €9

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.