

STARTERS

Platter of local cured meats with gnocco fritto
(fried dough) and homemade giardiniera

20.00 (recommended for two people) (1)

Purple cabbage flan, cheese fondue, crispy guanciale (pork cheek)

12.50 (3)

Trio of meats:
Black Angus, duck breast speck,
Smoked Scottona tartare with beech wood

15.00

Tasting of Lombard cheeses,
artisanal jams

(five types based on availability)

16.00

Trio of polenta bites

(Sardines in saor (sweet and sour), porcini mushrooms, gorgonzola)

12.50 (0,1,7)

Prawns wrapped in bacon and filo pastry,
on a crispy potato wafer

15.00 (0,1,3,7)

Pike in Gardesana style with polenta

14.00 (0,7)

FIRST COURSES

Maccheroncini with wild boar salmi (stew)

15.50 (0,1,3,7,9,12)

Tortelloni stuffed with Bresciana spit roast,
tossed in browned butter, Grana Padano flakes

15.00 (1,3,7)

Lasagna with white rabbit ragout

15.00 (0,1,3,7,8)

Pappardelle with porcini mushrooms, crispy chestnuts

- Optional stracciatella addition €2

15.00 (0,1,3,7)

Risotto of the week

(minimum 2 people) 15.00 (7,12)

Ravioli stuffed with pumpkin and amaretto,
on cheese cream and Bagoss shavings

15.00 (0,1,3,7,8)

Square spaghetti with seafood carbonara

(smoked tuna and swordfish) 16.50 (1,3,7)

Potato and buckwheat flour gnocchi,
pistachio cream, shrimp and prawn tails,
Cacio e Pepe cream

16.00 (0,1,3,7,8)

MAIN COURSES

Rabbit stuffed Bresciana style
with mashed potatoes

17.50 (1,3,7)

Braised Donkey (Stracotto di Asino) with polenta

18.00 (0,7,12)

CBT (Cooked at Low Temperature) Duck breast
with orange and honey sauce, mashed potatoes

18.50 (0,7,12)

CBT Pork fillet, gorgonzola cream
and crunchy walnuts

16.50 (7,8)

Mixed Seafood Fry

(prawn, calamari, shrimp tails, smelt, red mullet)

17.00 (0,1,2)

Mixed Lake Fry

(Perch, trout, char, bleak, chub, whitefish)

16.00 (0,1)

Tuna Tagliata in sesame
seed crust, cherry tomatoes

18.00 (0,1,6,11)

Gratinated Seafood Grill

(prawn, red tuna, sea bass, salmon, calamari)

25.00 (0,1,2,4)

Book-style sea bass in potato crust

17.00

FROM THE GRILL

SELECTION OF FIORENTINA

1.4 kg, served with roasted potatoes:

BLACK ANGUS:

Free-range pasture, yellow-orange fat, stronger flavor,
high marbling, minimum 30 days aging

9.00 €/100g

IRELAND:

Intense and sweet selection, straw-colored fat,
30 months non-intensive farming, medium marbling

8.00 €/100g

SPAIN:

Delicate flavor, white fat, 18-22 months,
light marbling

7.00 €/100g

Irish Beef Ribeye

22.50 (500 gr)

Scottona Tagliata with porcini / natural

18.50 (o) (250 gr)

Horse Ribeye

26.00 (500 gr)

Horse Sirloin

21.00 (250 gr)

SIDE DISHES

French fries	5.50	(0,1)
Roasted potatoes	5.50	
Belgian endive, raisins and almonds	6.00	
Mixed salad	5.00	
Baked pumpkin	5.00	
Grilled vegetables	6.00	

SALADS

Lettuce, olives, Grana Padano flakes, carrots, tomatoes and, a choice of: tuna / beef carpaccio
11.00

MENU' BABY

Pasta: Tomato / ragout / pesto	6.50	(1)
Chicken outlet with french fries	10.50	

BASI PIZZE NUVOLA

SOURDOUGH - 80% HYDRATION
ALSO GLUTEN-FREE BASES

NOT FOR LUNCH

MARGHERITA

Tomato sauce, bufala mozzarella, fresh basil 9.00

ORTOLANA

Tomato sauce, bufala mozzarella,
zucchini, eggplant, peppers, radicchio 14.00

PUEGNAGHESE

Stracciatella cheese, choice of: prosciutto crudo or speck,
pumpkin, gorgonzola, walnuts, cherry tomatoes 16.00

MORTAZZA

Stracciatella cheese, grilled mortadella confetti,
pistachio grains, caramelized onions 15.50

RUSTICA

Stracciatella cheese, Grana Padano flakes, balsamic vinegar,
sausage and radicchio deglazed with Groppello wine 15.50

MARE E MONTI

Stracciatella cheese, tomato sauce, shrimp tails,
porcini mushrooms, chestnuts 16.00

DRINKS

Water 0.75 3.50

House Wine:

Still red /

Still Chardonnay /

Sparkling Chardonnay

¼ 4.50

½ 8,00

1LT 14.00

Coca cola glass 33 cl 3.50

Juices 3.00

Spritz 5.00

Soft drinks 33 cl 3.00

For the beer selection,
consult our dedicated menu.

BAR

Caffee	1.50
Corrected Coffee	2.00
Decaffeinated	2.00
Bitters	4.00

ALLERGENI

0 : Frozen	1 : Gluten	2 : Crustaceans
3 : Eggs	4 : Fish	5 : Peanuts
6 : Soy	7 : Milk	8 : Tree Nuts
9 : Celery	10 : Mustard	11 : Sesame
12 : Sulphites/Sulphur dioxide	13 : Lupins	

Fish is: "Conforming to the requirements of Reg. (CE)

No. 853/2004, ANNEX III, SECT. VIII, CH. III, LETTER D., POINT 3
COVER CHARGE 3.50€

EVERY SUNDAY: BRESCIANA SPIT ROAST

€18 per serving (5 meat pieces, polenta, roasted potatoes)