

# APPETIZERS

Local cold cuts platter served with fried dough (gnocco fritto)  
and homemade pickled vegetables

20.00 (Recommended for two people) (1)

## Meat Trilogy:

Black Angus carpaccio, smoked duck breast speck,  
and freshly smoked horse tartare

15.00

Tasting of five Lombardy cheeses with  
homemade jams and honey

17.00

King prawns wrapped in larded bacon with fresh  
fennel and orange segments

15.50 (0)

## Seafood Duo:

Red tuna tartare and beetroot-marinated  
salmon roses with goat cheese

15.50

# FIRST COURSES

## Homemade

Maccheroncini with wild boar salmi

16.50 (0,1,3,7,9,12)

Calamarata pasta with goat cheese cream, saffron,  
guanciale, and crispy artichokes

17.00 (1,3,7)

Risotto of the week

(minimum 2 people) 16.50 (7,12)

Pappardelle with white sea bass ragù and cognac-infused zucchini

17.00 (1,3)

Ravioli filled with ricotta and lemon,  
served "seafood carbonara" style

(with smoked tuna and swordfish)

17.50 (1,3,7)

Buckwheat and potato gnocchi with rocket pesto,  
prawn tails, cherry tomatoes, and walnuts

17.50 (0,1,3,7,8)

## MAIN COURSES

Brescian-style stuffed rabbit roll served on a  
bed of scalloped potatoes and cheese

19.50 (1,3,7)

Duck breast (CBT/Sous-vide) with orange and honey,  
served on a bed of scalloped potatoes and cheese

19.50 (0,7,12)

Mixed Fried Lake Fish

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

17.00 (0,1)

Tuna Tagliata in a sesame seed crust  
with cherry tomatoes

20.50 (0,1,6,11)

Salmon fillet (CBT/Sous-vide) in an almond  
crust with orange mayonnaise

18.50 (8)

Mediterranean-style Monkfish tail

17.50 (0,12)

Butterflied Sea Bass in a zucchini crust

18.50

# FROM THE GRILL

## SPANISH FLORENTINE STEAK

delicate flavor, white fat, light marbling

7.00 €/100g served with roasted potatoes

## AUSTRIAN SCOTTONA RIBEYE

23.50 (500 gr)

## LIMOUSIN BEEF RIBEYE

25.50 (500 gr)

## VENETIAN GARRONESE BEEF RIBEYE

27.50 (500 gr)

## Scottona Tagliata

choice of natural or with parmesan shavings and balsamic vinegar

19.00 (250 gr)

## Venison Fillet with wild berry sauce

25.00 (250 gr)

## Horse Tagliata

22.50 (250 gr)

## Horse Ribeye

25.50 (500 gr)

## Wild Boar Chops with red wine sauce

20.00

## SIDES

French fries 5.50 (0,1)

Roasted potatoes 5.50

Belgian endive with raisins and almonds 6.50

Mixed salad 5.00

Grilled vegetables 6.50

## SALADS

Lettuce, taggiasca olives, parmesan shavings, carrots, tomatoes, walnuts, with choice of: Tuna or Beef Carpaccio 13.00

## KIDS MENU

Pasta: Tomato / Meat Ragù / Pesto 6.50 (1)

Chicken Cutlet with fries 11.50

# NAPLES STYLE PIZZA

UNAVAILABLE S  
ATURDAY AND  
SUNDAY LUNCH

SOURDOUGH, 80% HYDRATION  
GLUTEN-FREE BASES AVAILABLE

## MARGHERITA

Tomato sauce, buffalo mozzarella 9.00

## ORTOLANA

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

## PUEGNAGHESE

Tomato sauce, buffalo mozzarella;  
Topped after cooking: rocket, prosciutto crudo,  
parmesan shavings, balsamic glaze 16.00

## MORTAZZA

Stracciatella cheese, grilled mortadella ribbons,  
chopped pistachios, caramelized onions 15.50

## RUSTICA

Stracciatella, late-harvest radicchio cooked in Gropello wine;  
Topped after cooking: Valsabbia cheese,  
smoked ham, chopped hazelnuts 15.50

## NEMO

Tomato sauce, stracciatella, prawn tails,  
datterini tomatoes, avocado sauce 16.00

# DRINKS

Water 0.75 3.50

House Wine:

Still Red /  
Still Chardonnay /  
Sparkling Chardonnay

¼ 5.00

½ 9.00

1LT 16.00

Coca cola glass 33 cl 3.50

Juices 3.00

Spritz 5.00

Other sodas 33 cl 3.00

For the beer selection,  
please consult our dedicated menu.

## BAR

Coffee	1.50
Coffee corretto	2.00
Decaf	2.00
Bitters / Digestifs	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)

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COVER CHARGE 3.50€

## SUNDAY SPECIAL: BRESCIAN SPIEDO

18€ each (5 pieces of meat, polenta, roasted potatoes)

BOOKING BY FRIDAY EVENING RECOMMENDED