

STARTERS

Platter of local cured meats with fried dough, homemade pickled vegetables
(recommended for two people)
20.00 (1)

Meat triptych: Black Angus carpaccio, duck breast speck, freshly smoked horse tartare
15.00

Tasting of five Lombard cheeses, homemade jams, honey
17.00

Polenta trio, porcini mushrooms, gorgonzola, salmì (game stew)
12.50 (0,1)

Garda-style pike with polenta
13.00

Marinated lake fish triptych: Char, trout, whitefish
13.50

FIRST COURSES

Crepes stuffed with wild boar salmì and smoked provola cheese on creamy goat cheese with saffron

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

Red maccheroncini, Williams pears, taleggio cream, crispy guanciale, chopped hazelnuts

17.00 (1,3,7,8)

Pappardelle with duck ragù and crumbled chestnuts

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

Risotto of the week (minimum 2 people)

16.50 (7,12)

Square spaghettoni with prawns deglazed with Greedy Gin, toasted bread and cherry tomato confit

17.50 (0,1,3)

Calamarata with zucchini and smoked trout, sliced porcini mushrooms

17.50 (0,1,3)

Potato and buckwheat gnocchi with smoked tuna and swordfish on creamy pumpkin and stracciatella

17.50 (1,3,7)

MAIN COURSES

Brescian-style stuffed rolled rabbit accompanied by
polenta

19.50 (1,3,7)

Low-temperature cooked duck breast with orange and
honey on a bed of barbecue mashed potatoes

21.00 (7,12)

Mixed fried lake fish (Perch, trout, char, bleak, chub,
whitefish)

17.00 (0,1)

Sliced tuna steak in a sesame seed crust, cherry to-
matoes

20.50 (0,1,6,11)

Salmon trout in a potato crust

18.50 (8)

Mediterranean-style monkfish tail

17.50 (0,12)

Gratin sea bream fillets with garden herbs

18.50 (1)

GRILLED

SPANISH T-BONE STEAK

delicate flavor, white fat, light marbling, roasted potatoes
7.00 €/hg

AUSTRIAN HEIFER RIBEYE

23.50 (500 gr)

LIMOUSINE BEEF RIBEYE

25.50 (500 gr)

VENETIAN GARRONESE BEEF RIBEYE

27.50 (500 gr)

Grilled sliced heifer steak (250 gr)
+2.00 (add parmesan flakes and balsamic)
19.00

Venison fillet with wild berry sauce
25.00

Sliced horse steak
22.50 (250 gr)

Horse ribeye
25.50 (500gr)

SIDE DISHES

French fries
5.50 (0,1)

Roasted potatoes
5.50

Belgian endive, raisins and almonds
6.50

Mixed salad
5.00

Grilled vegetables
6.50

Baked pumpkin
6.00

Barbecue mashed potatoes
6.00

LARGE SALADS

Salad, Taggiasca olives, parmesan flakes, carrots, tomatoes, walnuts - choice of: tuna / beef
carpaccio
13.00

KIDS MENU

Pasta: Tomato / ragù / pesto
6.50 (1)

Chicken cutlet with french fries
12.00 (0,1)

NAPLES PIZZA BASES

SOURDOUGH - 80% HYDRATION, GLUTEN-FREE BASES ALSO AVAILABLE
EXCLUDING SATURDAY AND SUNDAY AT LUNCH

MARGHERITA

Tomato sauce, buffalo mozzarella
9.00

ORTOLANA

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

PUEGNAGHESE

Tomato sauce, buffalo mozzarella, taleggio cheese, pumpkin, speck, walnuts
16.00

MORTAZZA

Buffalo mozzarella, mortadella, basil pesto, chopped hazelnuts
15.50

LUPO DI MARE

Tomato sauce, buffalo mozzarella, red tuna, marinated Tropea onions
15.50

NEMO

Tomato sauce, buffalo mozzarella, prawn tails, datterini tomatoes
16.00

DRINKS

Water 0.75L
3.50

House wine:
still red / still chardonnay / sparkling chardonnay
1/4L 5.00
1/2L 9.00
1L 16.00

Glass Coca cola 33 cl
3.50

Juices
3.00

Spritz
5.00

Soft drinks 33 cl
(For the beer selection consult our dedicated menu)
3.00

BAR

Espresso
1.50

Corretto coffee (with liqueur)
2.00

Decaffeinated
2.00

Bitters / Liqueurs
4.50

COVER CHARGE 3.50

ALLERGENS / ALLERGENE / ALLERGÈNES:

0: frozen, 1: gluten, 2: crustaceans, 3: eggs, 4: fish, 5: peanuts, 6: soy, 7: milk, 8: nuts, 9: celery, 10: mustard, 11: sesame, 12: sulfites, 13: lupins

Fish is in compliance with the requirements of EC Reg 853/2004, ANNEX 3, SEC. 7, CHAP. 3, LET. D., POINT 3