



Appetizers

Rabbit salad, season vegetables garlic oil chili pepper, aromatic herb emulsion	⊗	16
Beans cream, with red radish, mustard emulsion and toasted almonds	✓ ⊗	15
Classic beef tartare (yolk,caper, shallot, rustic mustard)	⊗	17
Fried gnocco with Parma culatta and Favola mortadella		12
Starter of the day		15

Cold cuts platter

Cold cuts, , cheese plate, pickled vegetables, and fried gnocchini (two people)		30
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Wine pairing by the glass

Vigna del Cristo Lambrusco Sorbara Cavicchioli	€ 5
Kreos Negroamaro rosè Castello Monaci	€ 5
Alta Langa Pas dosè metodo classico Cà Bianca	€ 6



In case of food allergies or intollerances we would be grateful if you inform the dining room staff and consult the list of allergens. We inform you there are no dedicated kitchen rooms at gluten free, and then also the dishes, where there will be no ingredients with gluten or other allergens, may be subject to air contaminations.

Bread, breadsticks and pasta are produced by our cooks and pasta maker. Please note that certain ingredients may be replaced by frozen products, depending on the availability.

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Pasta and rice

Tortellini in capon broth	19
Tortellini in 36-months Parmesan cheese fondue	19
Tagliolino with Iberian lard and Spugnole mushroom (mushroom only Veg )	17
Maccheroni al pettine with white backyard ragù	16
Mixed erbs tortelloni, butter and Parmigiano Reggiano 	16
Ravioli del plin with wild boar sauce, Parmesan cheese fondue and coffee powder	17
Acquerello rice, with caciocavallo podolico cheese, persimmons, and black cabbage (few as two people)	16

Wine pairing by the glass

Langhe Doc Nebbiolo Cà Bianca	€ 6
Pra di Bosso storico Lambrusco Reggiano Dp Casali Viticultori	€ 5
Jaffelin Cremant de Bourgogne Blanc de Blancs brut	€ 6
Col Sassoso Lambrusco Grasparossa di Castelvetro Cavicchioli	€ 5

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Main courses

Beef fillet with balsamic Vinegar, mashed potatoes and fresh spinach	⊗	30
Sliced Beef with rosemary and sweet sea salt of Cervia -Salina Camillone	⊗	26
Sliced Duck breast with fruit jam and salad	⊗	25
Baked pork belly with fennel marinated in raspberry vinegar	⊗	20
Oil cooked artichoke, erbs on mashed potatoes	✓ ⊗	18

Wine pairing by the glass

Lo Scarlatto di Umberto Lambrusco Metodo Classico Cavicchioli	€ 7
Pinot nero Trentino Doc Conti d'Arco	€ 6
Ventale Valpolicella suepriore Santi	€ 6

Side dishes

Mixed salad	⊗	6,00
Potatoes with breadcrumbs and onions		6,00
Our pickled vegetables	⊗	6,00

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Greedy Proposals

Dessert of the day		8
Milky pudding with Cervia sweet salt		8
Pavlova with strawberries	⊗	8
Ice-cream with balsamic vinegar of Modena	⊗	6
Tiramisù		8
Sicilian lemons and sage sorbet	⊗/	6
Pink grapefruit sorbet with gin Malfy	⊗	6
Passion fruit sorbet	⊗	6
Seasonal Fruit	⊗	6

Dessert wines, with our biscuits

Moscato d'Asti Docg Cà Bianca	€ 6
Bracchetto d'Acqui Cà Bianca	€ 6
Cielo d'Alcamo vendemmia tardiva Rapitalà	€ 8
Recioto della Valpolicella Bolla	€ 8
Vin Santo del Chianti Doc Melini	€ 8
Moscateello selvatico Passito Salento Castello Monaci	€ 8
Ispirazione passito Alpi Retiche di Sondrio Igt Nino Negri	€ 10

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Soft drinks

Acqua minerale San Pellegrino	0,75	€ 3
Acqua naturale Panna	0,75	€ 3
Coca Cola 0,33		€ 4
Coca Cola zero 0,33		€ 4
Fanta 0,33		€ 4
Coca Cola 1 lt.		€ 8
San Bitter		€ 4

Beer

Amarcord – craft beer

Gradisca 0,33 Lager chiara 100% malto d'orzo		€ 5,80
Gradisca 0,50 Lager chiara 100% malto d'orzo		€ 9,50
Pale Ale non filtrata 0,33		€ 5,80
Midòna Golden Ale luppolata 0,33		€ 5,80
Volpina Red Ale 0,33		€ 5,80

Ichnusa ambra limpida 0,33		€ 4,50
Kloster Scheyern Weisse 0,50		€ 7,50
Gluten free BioSfera		€ 6,00
NO alcool		€ 5,00

GIN TONIC

Gin Dingl, London dry		€ 8,0
Gin Beefeater, London dry		€ 8,0
Gin Tanqueray, London dry		€ 8,0
Gin GinUino , botanical gin -Basilicata		€ 8,0
Gin Mare, mediterranean botanical gin - Spain		€ 10,0

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Hendrick's Gin, botanical gin - Scotland	€ 10,0
Gin Malfy rosa, fresh citrusy gin - Italy	€ 10,0
Gin G'Vinefresh floran gin, France	€ 10,0
Black Generous Gin, aromatic gin - France	€ 11,0
Purple Generous Gin, aromatic gin- France	€ 11,00
Gin Tanqueray 0.0 London Dry Alcohol Free	€ 8,00

RUM & Choccolate

Big Mama 15 y	€ 10
Diplomatico Reserva	€ 10
El Dorado 12 y	€ 10
Zacapa 23 y	€ 10
Santa Teresa 1796	€ 10
Hampden Estate OWH 8 y	€ 10

Coffee bar

Caffè espresso	€ 2
Caffè corretto	€ 4
Decaffeinato	€ 2
Caffè d'orzo	€ 2
Caffè al ginseng	€ 2
Caffè Americano	€ 2
Caffè shakerato	€ 4
Cappuccino	€ 2,5
The	€ 2,5
Tisana	€ 2,5
Coperto	€ 3

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