





Appetizers

Cbt rabbit salad, with sautéed AOP green beans, aromatic herb emulsion		16
Scapece zucchini pudding and toasted almonds	 	16
Classic Irish Angus fillet 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 (Parma culatta, Piacenza coppa aged in Lambrusco, Felino salami, Parmigiano Reggiano, giardiniera and fried gnocco (three people)	34
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Wine pairing by the glass

Vigna del Cristo Lambrusco Sorbara Cavicchioli	€ 5
Cuvée Trento Doc metodo classico Conti d'Arco	€ 6
Alta Langa Pas dosè metodo classico Cà Bianca	€ 6
Jaffelin Chablis Chardonnay	€ 6



In case of food allergies or intolerances 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 potato gnocco

Tortellini in 36-months Parmesan cheese fondue	19
Tagliolino and seasonal mushrooms 	17
Maccheroni al pettine with white backyard ragù	17
Mixed erbs tortelloni, butter and Parmigiano Reggiano 	17
Guinea fowl stuffed pasta, cocoa and cherry sauce, marinated cherries	17
Potato gnocco, rocket pesto, confit cherry-tomatoes, olives, Cantabrian anchovies and mature ricotta (vegetarian option, is available upon request)	17

Wine pairing by the glass

Pra di Bosso storico Lambrusco Reggiano Dp Casali Viticultori	€ 5
Kreos Negroamaro rosato Salento Igt Castello Monaci	€ 5
Aiace Salice Salentino Riserva Castello Monaci	€ 6
Jaffelin Cremant de Bourgogne Blanc de Blancs brut	€ 6




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Main courses

Irish Angus fillet on brioche toast, demi glace sause and summer black truffle	30
Sliced Beef with rosemary and sweet sea salt of Cervia - Salina Camillone 	26
Sliced Duck breast with fruit jam and chard 	25
Pink Iberian pork fillet with bread- herbs, mustard and honey sauce, roasted peach	25
(Gluten free option, is available upon request)	
Thinking about Parmigiana - aubergine 	18

Wine pairing by the glass

Lo Scarlatto di Umberto Lambrusco Metodo Classico Cavicchioli	€ 7
Conte Huges Chardonnay Sicilia Igt Rapitalà	€ 7
Alto Reale Nero d'Avola Doc Rapitalà	€ 6
Jaffelin Bourgogne Pinot Noir "Le Chapitre"	€ 7

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
DadAle homemade ice cream with sautéed seasonal fruit and amaretti crumble	8
Gluten free option, is available upon request	
Milky pudding with Cervia sweet salt and biscuit	8
Gluten free option, is available upon request	
Creamy pistachio, dark chocolate and raspberry 	8
Ice-cream with Traditional balsamic vinegar of Modena (> 12 years old) 	14
Sicilian lemons and sage sorbet  /	5
Pink grapefruit sorbet with gin Malfy 	5
Mango fruit sorbet 	5
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
Moscato 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

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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
Hendrick's Gin, botanical gin - Scotland	€ 10,0
Gin Malfy rosa, fresh citrusy gin - Italy	€ 10,0
Gin G'Vinefresh florant 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	€ 3,5
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