

À la carte

To start

The Fava Beans and Peas ^{7,9}

Warm Fava Bean and Pea Salad, Pecorino Foam, Celery Oil € 14

The Squid ¹⁴

Squid Tagliatelle, Radish, Passion Fruit € 17

The Veal ^{3,9}

Crispy Veal Head, Tartar Sauce, Green Apple € 16

The First Course

The Ravioli ^{1,3,7}

Egg Pasta Ravioli filled with Ricotta and Spinach, Brown Butter € 14

The Dumplings ^{1,4}

Eggplant Dumplings, Swordfish, Confit Tomatoes, Basil € 18

The Tagliatella ^{1,9}

Fresh Pasta Tagliatella with Burnt Wheat, Goose Ragout, Blackberry € 17

The Crepes ^{1,3,7,9}

(a classic dish of Italian cuisine)

Smoked Scamorza Cheese and Chicory Crepes € 14

The Main Course

The Farinata

Chickpea Farinata, Datterino Tomato, Rocket € 18

The Tuna ^{4,9,11}

Sesame-Crusted Tuna Steak, Sautéed Seasonal Vegetables € 22

The Beef ^{9,12}

Grilled Beef Skirt Steak, Baked Potato, Rosemary Jus € 20

The Mushrooms ^{7,9}

(a classic dish of Italian cuisine)

Roasted mushrooms, Puzzone di Moena Cheese, Spring onion € 18

Desserts

The Savarin ^{1,3,7,8}

Tiramisu Savarin € 8

The Lemon ⁷

Lemon Dessert Composition € 8

The Cheese ^{7,8}

Selection of European Cheeses € 12

Create your 5-course tasting menu of your choice, including an entrée salad prepared by the Chef €45.00 (for the house guest) / €60.00 (for the external guest)