

# Appetizers

## CAROSSELLO AI BRILLANTI

selection of cold cuts from our own production  
cheeses with compotes  
giardiniera

18-

## NERVES AND GIARDINIERA

10-

## QUICHE WITH VEGETABLES

9-

## CULATELLO AND MELON

12-

## BUFFALO MOZZARELLA

and tomato

12-

# First Courses

## FUSILLONE

with basil pesto and almond

12-

## GNOCCHI

with ragù or butter and sage

12-

## TAGLIOLINI

with tomato and burrata

14-

## AUBERGINE MILLEFEUILLE

11-

## VENUS RICE

with vegetables

10-



# Main Courses

## VEAL

with tuna sauce

14-

## NATURAL TARTARE

16-

## SUMMER ROASTBEEF

16-

## MAIN COURSE OF THE DAY

14- to 20-

## ROAST CHICKEN

16-

## ♣ SIDE DISHES

## VEGETABLES OF THE SEASON

sautéed

4-

## ROAST POTATOES

4-

## SAUTEED COURGETTES

4-

# Dessert

## DESSERTS OF THE DAY

6- to 10-

## WATER

3,5-

## ARTISAN ICE-CREAM

7-

## ESPRESSO

1,5-

## COVER CHANGE

3,5-

