

Appetizers

CAROSSELLO AI BRILLANTI

selection of cold cuts from our oven production
cheeses with compotes
giandiniena

18-

"SCARPETTA"

with chicken ragu'

10-

QUICHE WITH VEGETABLES

9-

EGGS AND ASPARAGUS

12-

GOOSE BREAST

served with croutons and butter

12-

First Courses

BIGOLI

with duck ragu'

14-

GNOCCHI

with ragu' or butter and sage

12-

TAGLIATELLE

with peas and pecorino

12-

ZUCCHINI CREAM

robiola and basil

10-

TAGLIOLINI PRIMAVERA

(with vegetables of the season)
and padano cream

14-



Main Courses

GUINEA FOWL

in "peverada sauce"

16-

NATURAL TARTARE

16-

BEEF STEW

18-

MAIN COURSE OF THE DAY

14- to 20-

MEATBALLS

with tomato sauce

14-

♣ SIDE DISHES

VEGETABLES OF THE SEASON

sautéed

4-

ROAST POTATOES

4-

MASHED POTATOES

4-

Dessert

DESSERTS OF THE DAY

6- to 10-

WATER

3,5-

ARTISAN ICE-CREAM

7-

ESPRESSO

1,5-

COVER CHANGE

3,5-

