

## TRADITIONAL MENU'

MIXED SALAD \* §

12 €

OUR SALAME HAM , BACON, PROSCIUTTO HAM AND PARMISAN CHEESE, FRIED DUMPLING

14 €

COURGETTE FLOWERS FRIED SERVED WITH TOMATO GAZPACHO

12 €

BEEF'S TARTAR , HERBS AND FLOWERS \*

15 €

RED TUNA'S CARPACCIO WITH CUCUMBER \*

16 €

RAVIOLI FILLED WITH MEAT AND BLACK TRUFFLE

15 €

TRADITIONAL CASONCELLO OF BERGAMO AND QUINCES

13 €

RICE WITH OYSTERS\*

15 €

COLD SPAGHETTI WITH CRUSTACEANS AND SALMON EGGS

16 €

BEEF FILLET WITH POTATOES SAVOURY PIE AND GREEN BEANS \*

18 €

SEABASS FILLET COOKED IN MEDITERRANEAN MODE \*

18 €

FOIE GRAS ESCALOPE WITH PEACHES AND BRIOCHE BREAD

30 €

TRIUMPH OF STEAMED FISH \*

30 €

PRAWNS AND SCAMPI FROM MEDITERRANEAN SEA, OYSTERS SERVED RAW WITH

LOBSTER SUPERFICIALLY SEARED \*

30 €

SELECTION OF CHEESES SERVED WITH JAMS \*

13 €

\* recipe without gluten

§ vegetarian recipe

## OUR DESSERTS

TART WITH APRICOT AND RASPBERRY JAM

GREEN TEA MILLE-FEUILLE

OUR SUNDAE WITH CHESTNUT ICE CREAM MERINGUE CARAMEL AND CARAMEL SAUCE \*

PANNACOTTA PERFUMED WITH PASSION FRUIT

CARAMEL FIGS \*

VANILLA SOFT, STRAWBERRIES, CRUMBLE AND BALSAMIC VINEGAR

CHOCOLATE CREAM, NUTS, CRUMBLE AND  
VANILLA ICE CREAM

7.00 EACH

## SWEET CUDDLES

PUFF-PASTRY CORNET WITH  
CUSTARD FILLING

CUSTARD PROFITEROLES

MACARON

BUTTER BISCUIT

1.00 € PIECE PRICE

## SORBET

CHERRY SORBET AND SALAD

LEMON SORBET OR PINA COLADA \*

VANILLA BEAN OR PLAIN ICE CREAM \*

6.00 € EACH

## WINE BY GLASS:

MALVASIA FROM LIPARI PASSITO DOC CANTINE COLOSI 2010

5 €

BEERENAUSSLESE CUVÉE KRACHER 2012

8 €

WITHOUT GLUTEN \*

