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WINE BY GLASS

Sparkling wines

Brut Cuvée "R" - Champagne, Ruinart	12€
Kir Royale - Champagne, Creme de Cassis	10 €
Brut Metodo Classico – La Collina	5 €
Brut Tradition - Champagne, J.M. Gobillard	10 €
Bellini a modo LoRo - (Nettare di pesca, metodo classico)	8 €
Rubina Brut Rosè Emilia Igt - Monte delle Vigne	6 €
Blueberry Passion - Succo di mirtilli, Schweppes tonica	6 €

White wines

Callas Malvasia Emilia IGT - Monte delle Vigne	2012	7 €
Curtefranca Bianco DOC - Ca' del Bosco	2016	7 €
Pinot Grigio DOC - Sanct Valentin		7 €

Red wines

Valcalepio Rosso DOC – La Collina		5 €
Curtefranca Rosso DOC – Ca' del Bosco		6 €
Rosso di Montalcino DOC - Le Macioche	2013	7 €

TRADITIONAL MENU'

OUR SALAMI, BACON, CUTS OF POLENTA AND SAVORY DRESSING *
12 €

MARINATED ANCHOVIES WITH GRILLED COURGETTES AND MINT *
15 €

CULATELLO HAM FROM ZIBELLO 36 MONTHS AGED AND SERVED WITH SOUR COURGETTES AND
ROBIOLA CHEESE *
25 €

SEAFOOD SALAD WITH NEPHROPS AND PRAWNS *
25 €

TUNA TARTARE AND ALGAE *
16 €

BEEF TARTAR, NUTS, GRANA CHEESE AND BLACK TRUFFLE *
18 €

TRADITIONAL CASONCELLO WITH QUINCES
13 €

RICE COOKED IN TOMATO WATER AND CRUSTACEANS *
18 €

TORTELLO WITH APRICOT SEEDS AND BLACK TRUFFLE
18 €

RAVIOLI WITH RICOTTA CHEESE, BUTTER AND SAGE
14 €

BEEF FILLET STEAK WITH POTATOES TERRINE AND CONFIT TOMATOES *
20 €

SEA BASS FILLET AND GRILLED VEGETABLES *
18 €

BEEF'S PRECIOUS SIDE BRAISED WITH WHITE POLENTA AND PORCINI MUSHROOMS *
16 €

FRIED SQUID AND PRAWNS
22 €

STUFFED RABBIT COOKED IN THE BRICK OVEN SERVED WITH SEASONAL VEGETABLES
16 €

LAMB CHOPS SERVED WITH ONIONS AND TOPINAMBUR *
18 €

SELECTION OF CHEESES SERVED WITH JAMS *
13 €

* GLUTEN FREE RECIPE

§ VEGETARIAN RECIPE

OUR DESSERTS

TRIS OF CHOCOLATES

YOGURT MOUSSE, CARAMEL AND
RHUM SAUCE

OUR SUNDAE WITH RAISIN, RHUM AND
MERINGUE

TIRAMISU' PARFAIT

SOFT WITH VANILLA, STRAWBERRIES AND
BALSAMIC VINEGAR

CREAM OF WHITE CHOCOLATE, CHESTNUT AND
ORANGE

TART WITH APPLES, CINNAMON AND
PINE NUTS

7.00 € EACH

SWEET CUDDLES

PANNACOTTA WITH RED FRUITS
MANGO MOUSSE
SOFT WITH YOGURT AND RASPBERRIES
CARAMELIA WITH PEANUTS
CHOCOLATE CANDY
MACARONS

1.50 € EACH

SORBETS

ANANAS SALAD AND
PINA COLADA SORBET *

LEMON OR MANGO SORBET *

ICE CREAM OF STICK OF VANILLA OR PLAIN ICE CREAM *

6.00 € EACH

Wine by glass recommended with dessert

MALVASIA DELLE LIPARI PASSITO DOC - CANTINE COLOSI 2013	8 €
MOSCATO D'ASTI LA SERRA DOCG - MARCHESI DI GRESY 2014	6 €
MALVASIA DOLCE FRIZZANTE EMILIA IGT - MONTE DELLE VIGNE	5 €