

BUSINESS LUNCH

TARTARE OF BRESAOLA HAM WITH ROCKET AND PARMISAN CHEESE *

SALMON QUICHE AND EXTRA DRY SAUCE

TALEGGIO FONDUE AND POACHED EGG *

GRILLED VEGETABLES AND BEEF'S TARTAR*

8 € cad. portion

GNOCCHI WITH CHEESES

DUMPLINGS WITH PRAWNS

VEGETABLES CREAM AND CROUTONS

9 € cad. portion

BRAISED BEEF SERVED WITH PEARL ONIONS AND POLENTA *

SAUTEED SALT COD WITH SPINACH AND MASHED POTATOES *

LITTLE SELECTION OF CHEESES *

12 € cad. portion

FROM TUESDAY TO FRIDAY LUNCH MENU' AT 16.00 €

2 FACULTATIVES DISHES AMONG THE COURSES LISTED INCLUDED WATER, COFFEE
AND A GLASS OF WINE BETWEEN:

VALCALEPIO ROSSO – LA COLLINA
VALCALEPIO BIANCO – LA COLLINA
MOSCATO GIALLO – LA COLLINA

POSSIBLE FURTHER GLASS OF WINE ABOVE LISTED 3 €

FOLLOW US ON:



OUR APERITIFS

CHAMPAGNE BRUT TRADITION - J.M. GOBILLARD	10 €
FRANCIACORTA BRUT DOCG - CONTADI CASTALDI	8 €
RUBINA BRUT ROSE' IGT - MONTE DELLE VIGNE	6 €
SAUVIGNON PRAIL DOC 2016 – COLTERENZIO	6 €
BLUEBERRY PASSION - SUCCO DI MIRTILLI, SCHWEPPES TONICA	5 €

FLAT BREADS IN OUR MODE

ANCHOVIES FROM CANTABRICO SEA
OREGANO FROM PANTELLERIA, MOZZARELLA CHEESE

16 €

GRILLED VEGETABLES AND SCAMORZA CHEESE

15 €

PATANEGRA HAM, STRACCIATELLA (KIND OF MOZZARELLA CHEESE), SOUR VEGETABLES

22 €

SMOKED SALMON AND ITS EGGS,
FENNEL AND ORANGES

20 €

MORTADELLA MEAT, PISTACHIOS AND MOZZARELLA CHEESE

16 €

BUFFALO MOZZARELLA CHEESE, EGGPLANTS AND SHEEP CHEESE,
TOMATO CRUSHED

14 €

THE DELICIOUS

BUFFALO MOZZARELLA, PROSCIUTTO HAM, ROCKET SALAD, PARMISAN CHEESE IN FLAKES AND
TOMATO

9 €

BUFFALO MOZZARELLA, GRILLED COURGETTES, PRAWNS, SALAD, TOMATO

9 €

KNOT OF CULATELLO HAM, STRACCIATELLA (KIND OF MOZZARELLA), SOUR VEGETABLES,
SALAD

9 €

BURRATA, GRILLED VEGETABLES AND SALAD

8 €

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 €

TORTELLI 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