

SEASONAL SPECIALTIES Menu Ingredients

STARTERS

TAGLIERE DI SALUMI & FORMAGGI ITALIANI

Pork, milk, salt, pepper, flavourings

STRACCIATELLA DI BUFALA CON ALACCE SICILIANE

EVO oil, buffalo stracciatella, alacce, salt, pepper

BURRATA CON POMODORINI & PISTACCHI

EVO oil, Burrata, cherry tomatoes, pistachios, salt, pepper

MOZZARELLA DI BUFALA SU FOGLIE DI LIMONE

EVO oil, buffalo mozzarella, lemon leaves, lemon zest, pink salt, pepper

CROSTINI DI GAMBERI IN SALSA DI GORGONZOLA

EVO oil, bread, prawns, Gorgonzola, parsley, pink salt, pepper

PARMIGIANA DI MELANZANE ALLA SICILIANA

EVO oil, aubergines, mozzarella, fresh tomato puree, Grana padano, pink salt, pepper

ARANCINI DI RISO

EVO oil, Carnaroli rice, beef and pork ragù, fresh tomato puree, peas, butter, saffron, pink salt, pepper

INVOLTINI DI BRESAOLA, MELE e YOGURT

EVO oil, beef bresaola, apples, yogurt, chives, pink salt, pepper

FIRST COURSE

RISOTTO AL PROSECCO CON TARTUFO NERO

EVO oil, Carnaroli rice, meat broth, onion, garlic, carrot, extra dry Prosecco wine, butter, fresh black truffle flakes, pink salt, pepper

TORTIGLIONI QUADRATI GORGONZOLA, CURRY, FUNGHI & NOCI

EVO oil, square tortiglioni, Gorgonzola cheese, curry, fresh mushrooms, walnuts, pink salt, pepper

TORTELLINI IN BRODO

EVO oil, beef, pork, raw ham, mortadella, Grana padano, flour, eggs, meat broth, onion, garlic, carrot, pink salt, pepper

TORTIGLIONI QUADRATI CON POMODORINI, ACCIUGHE & PISTACCHI

EVO oil, square tortiglioni, cherry tomatoes, anchovies, pistachios, pink salt, pepper

BUSIATE AL PESTO TRAPANESE

EVO oil, almonds, tomato, garlic, basil, Pecorino cheese, flour, pink salt, pepper

RAVIOLI AL CACAO RIPIENI DI MASCARPONE, GORGONZOLA IN SALSA DI BURRO & NOCI

EVO oil, flour, eggs, cocoa, Mascarpone cheese, Gorgonzola cheese, walnuts, butter, pink salt, pepper

RISOTTO ASPARAGI E FRAGOLE

EVO oil, Carnaroli rice, fresh asparagus, strawberries, meat broth, onion, carrot, garlic, butter, pink salt, pepper

GNOCCHI ALLA SORRENTINA IN SALSA DI POMODORO & MOZZARELLA DI BUFALA

EVO oil, potatoes, eggs, flour, nutmeg, Grana padano, fresh tomato sauce, buffalo mozzarella, basil, pink salt, pepper

RISOTTO ALLE LENTICCHIE

EVO oil, Carnaroli rice, lentils, meat broth, onion, garlic, carrots, bay leaf, tomato puree, pink salt, pepper

SPAGHETTI MELANZANE, POMODORINI & COZZE

EVO oil, square spaghetti n° 1, aubergines, fresh mussels, cherry tomatoes, garlic, parsley, pink salt, pepper

RAVIOLI VERDI AGLI SPINACI CON RIPIENO DI RICOTTA & SPINACI

EVO oil, flour, eggs, spinach, fresh ricotta cheese, butter, pink salt, pepper

SECOND COURSE

BRASATO AL BAROLO CON POLENTA

EVO oil, beef, meat broth, Barolo wine, onion, garlic, carrot, celery, corn flour, butter, pink salt, pepper, aromatic spices: cinnamon, bay leaf, cloves, Rosemary

GAMBERONI IN CREMA DI GORGONZOLA CON TARTUFO NERO

EVO oil, fresh prawns, Gorgonzola cheese, garlic, fresh black truffle flakes, parsley, pink salt, pepper

TONNO ALLA GRIGLIA CON CIPOLLA CARAMELLATA IN SALSA D'ARANCIA E SEMI DI PAPAVERO

EVO oil, fresh tuna fillet, wine vinegar, sugar, red onion, orange, poppy seeds, pink salt, pepper

COSTATA DI MANZO ALLA GRIGLIA

EVO oil, organic beef rib, pink salt, pepper

TORTINO DI POLENTA CON GORGONZOLA E MELANZANE ALLA GRIGLIA

EVO oil, corn flour, Gorgonzola cheese, butter, aubergines, garlic, pink salt, pepper

LESSO DI MANZO IN SALSA VERDE

EVO oil, beef, meat broth, onion, garlic, carrot, celery, aromatic spices: bay leaf, cloves, thyme, parsley, pink salt, pepper.

Green sauce: anchovies, egg yolk, parsley, breadcrumbs, capers, vinegar, pink salt, pepper

UOVO AL TUORLO TENERO IN CESTINO DI GRANA PADANO CON FUNGHI PORCINI

EVO oil, eggs, butter, Grana padano, fresh dried porcini mushrooms, parsley, garlic

FIorentina ALLA GRIGLIA CON PURÈ DI PATATE IN SALSA DI BURRO ALLE ERBE

EVO oil, sirloin beef, potatoes, milk, nutmeg, Grana Padano, butter, aromatic herbs, pink salt, pepper

ARROSTO DI MAIALE ALLA BIRRA

EVO oil, pork fillet, light beer, bacon, onion, celery, sage, fennel seeds, juniper berries, rosemary, garlic, carrots, pink salt, pepper

COSTOLETTE D'AGNELLO AI PISTACCHI IN SALSA DI PISELLI

EVO oil, organic lamb chops, breadcrumbs, Grana padano, eggs, pistachios, pink salt, pepper.

Pea sauce: green peas, garlic, butter, pink salt, pepper

SCALOPPINE DI VITELLO AL MARSALA

EVO oil, organic veal cut, flour, thyme, sage, bay leaf, butter, Marsala wine

SIDE DISH

CAPONATA DI MELANZANE ALLA SICILIANA

EVO oil, aubergine, olives, capers, celery, onion, fresh tomato sauce, wine vinegar, sugar, pink salt, pepper

ZUCCA AL FORNO AL ROSMARINO

EVO oil, pumpkin, rosemary, pink salt, pepper

TORTINO DI FARRO CON MOZZARELLA IN SALSA DI BASILICO

EVO oil, spelled, mozzarella, basil, pine nuts, garlic, pink salt, pepper

DESSERT

ZUPPA INGLESE

Eggs, potato starch, flour, vanilla, sugar, cocoa powder, whipping cream, whole milk, corn starch, dark chocolate, Alchermes liqueur

PANNA COTTA AI FRUTTI DI BOSCO

Whipping cream, vanilla, sugar, gelatin leaf, fresh berries

CANTUCCI TOSCANI CON VIN SANTO

Flour, sugar, eggs, ammonia for desserts, almonds, butter, vin santo

MELA o PERA AL FORNO CON SALSA CAMELLATA ALLA CANNELLA

Apple or pear, sugar, vanilla, cinnamon

CESTINO DI PASTA SFOGLIA CON CREMA PASTICCERA E FRUTTI DI BOSCO

Puff pastry (flour, butter, sugar) eggs, milk, corn starch, vanilla, fresh berries

CRÈME CAMEL AL MANDARINO

Milk, sugar, eggs, vanilla, mandarins

SALAME DI CIOCCOLATO

Dark chocolate, dry biscuits, almonds, candied oranges, butter, eggs, cocoa powder, rum liqueur, icing sugar