

Sweet Autumn

STARTERS

Radici and fasioi €7.00 -7-

Radicchi, lard and beans

Autumn flowers €8.00 -5.6- 

Beetroot, pumpkin, goat cheese, amaretti, pear, oregano

Crystallized bread and tartar €8.00 -2-

Crystallized bread, beef tartare, combava mayonnaise, sprouts

FIRST COURSES

Mushroom lasagna €11.00 -1.2.5- 

Fresh egg pasta, béchamel sauce and mixed mushrooms

Pumpkin gnocchi €11.00 -1.2- 

Pumpkin, gorgonzola and hazelnuts

Risotto with leek €11.00 -7-

Carnaroli rice from Az. Agr. "La Fagiana", leek, bacon and kumquat

SECOND COURSES

Pork €14.00

Pork belly cooked at low temperature, red onion, purple potato and green apple

Chicken roll €14.00

Free-range chicken breast cooked at low temperature, shallots, black cabbage, potatoes and fennel

Beef €15.00

Sliced beef, polenta foam and scorzonera Jerusalem artichoke

DESSERTS

Pear €5.50 -6-

Spicy pear cooked at low temperature, chocolate ice cream and chestnuts

Persimmon and orange €5.50 -2.6-

Persimmon mousse, buckwheat biscuit and orange gelée

Panna cotta €5.50 -5-

Cream, coffee and chocolate

ALLERGEN LIST

1. Cereals containing gluten
2. Eggs and egg products
3. Peanuts and peanut products
4. Soy and soy products
5. Milk and milk-based products
6. Nuts
7. Celery and celery products
8. Mustard and mustard products
9. Sesame seeds and sesame seed products
10. Sulphur dioxide and sulphites
11. Lupins and lupine products

Vegetarian 

If you have any particular intolerances and/or allergies, we ask you to report them in advance.

Thank you