



• **NE CAPO NE CODA** •

...E' UNA BATTUTA! € 16,00
Our tartare "hand chopped", persimon
and bufala cheese

CULATTA € 16,00
Cured meat (ham) from Langhirano
served with our pinzimonio

QUADREL € 15,00
Grilled semi-aged goat cheese with a
mosaic of grilled vegetables

SALMONE € 15,00
Homemade smoked salmon, celery, yogurt
and wasabi

"TERA NOSTRA" € 15,00
Selection of goat cheeses from "Tera
Nostra" farm with mustards



• PRIMI PER TRADIZIONE •

CARNAROLI € 14,00
Risotto with pumpkin, pecorino cheese
"Scorza Nera" and cheek lard

SPAGHETTO RUVIDO € 14,00
By Extra Di Lusso factory with tomatoes
sauce, basil and lemon

PACCHERO € 14,00
Home fresh Pasta with cherries Tomatoes
sauce, Nduja (spreadable spicy salami)
and Stracciatella Cheese

TAGLIERINI € 16,00
Homemade eggs taglierini pasta, porcini
mushrooms, basil and cacio cheese

IN BARBA ALLE BIETOLE € 14,00
Bread and betroot dumplings, gorgonzola
cheese fondue and fried aragula



• CORPO E SOSTANZA •

CODINO ARROSTO € 20,00
Slow cooked veal, mashed pumpkin and salted cocoa crumble

MAIALINO € 17,00
Poek fillet dressed with speck, phyllo dough and red cabbage strudel

FILETTO € 27,00
Grilled Angus fillet with tubers and roots chips

POLPO € 27,00
Pan-fried octopus with potatoes cream and rosemary oil

LAVARELLO € 17,00
Lake fish unilateral cooked with fried panissa



• NESSUN TORTO ALL'ORTO •

ROASTED POTATOES € 5.50

MIXED SALAD € 5.50

FRIES DIPPER'S POTATOES € 5.50

BAKED "HOKKAIDO"
PUMPKIN WITH SEA SALT € 5.50

SAUTÈED MIX OF
MUSHROOMS € 6.50



• FACCIAMO I BUONI •

TORTINO € 6,00
Buckweat and hazelnuts minicake with
red fruits coulis

SEMIFREDDO € 6,00
Chestnuts from Cuneo, parsimon and
snaps sauce

TIRAMISÙ DEL MIRROR € 7,00
Coffee, chocolate and hazelnuts crumbles

CATALANA SUL LAGO € 7,00
Crème brulée, berries and crumble with
blue glitter sauce

TORTA CAPRESE € 6,00
Caprese cake, caramel and pistachio
whipped ice cream

ZUPPETTA € 6,00
Made of fresh local and overseas fruit