




STARTERS

 Seasonal vegetable flan
 on a fondue of cheese
from our mountain dairies



SULPHITES, DAIRY, CELERY, EGGS

 Vitello tonnato (locally sourced veal)
with caper blossoms and fresh
tuna sauce, of course homemade


SULPHITES, DAIRY, CELERY, EGGS, MUSTARD, FISH

 Warm local beef roast
with Modena PGI balsamic glaze,
Parmigiano Reggiano cream

MUSTARD, SULPHITES, DAIRY



 Warm seasonal vegetable
 tartare with toasted bread
and yogurt sauce

DAIRY, NUTS

 Traditional selection of local
cured meats and cheeses
served with jams and honey

DAIRY, NUTS

MAIN COURSES

-  Fresh homemade pasta
-  and/or gnocchi with new
-  sauces prepared daily

(GLUTEN), SULPHITES, (DAIRY), CELERY, EGGS

Round lasagna with locally sourced beef ragù on saffron béchamel

GLUTEN, SULPHITES, DAIRY, CELERY, EGGS

-  Seasonal vegetable crêpe on a bed of cheese from our mountain dairies

GLUTEN, SULPHITES, DAIRY, CELERY, EGGS

-  Eggplant parmigiana with local smoked ricotta cream

GLUTEN, SULPHITES, DAIRY, CELERY

-  Homemade ricotta and spinach tortelli on Parmigiano Reggiano cream

GLUTEN, SULPHITES, DAIRY, CELERY, EGGS

SECOND COURSES

 Sliced local beef tagliata
 with roasted potatoes
and seasonal vegetables

 Guinea fowl on asparagus
cream with roasted potatoes


SULPHITES, DAIRY, CELERY

 Chicken salad "in saor" style

 SULPHITES, CELERY

 Pork fillet in red wine sauce
 with roasted potatoes

SULPHITES, CELERY


 Fresh mixed big salad
with seasonal vegetables,
cheese and croutons

GLUTEN, DAIRY, NUTS


DESSERTS

 Our classic tiramisu
served in a glass

GLUTEN, DAIRY, EGGS

 Very smooth panna cotta
flavored with vanilla
on chocolate cream


GLUTEN, SULPHITES, DAIRY, EGGS

 Mixed berry semifreddo
with homemade
biscuit crumble

GLUTEN, DAIRY, EGGS, NUTS

 Freshly cut seasonal
 fruit served with a
 drop of Marsala wine

SULPHITES

 Fior di latte ice cream
with chocolate glaze
our homemade stracciatella, of course

EGGS, GLUTEN, DAIRY, NUTS
