

 Crispy egg yolk with  
fresh, seasonal raw  
marinated asparagus  
**EGGS, GLUTEN, DAIRY, SOY, MUSTARD**

---

  *Vitello Tonnato*. Locally sourced  
veal with capers and fresh tuna  
sauce, all made in-house.  
Served cold  
**SULPHITES, DAIRY, CELERY, EGGS, MUSTARD, FISH**

---

  Soft guinea fowl with some  
fresh marinated vegetables,  
and green salad  
**SULPHITES, CELERY, DAIRY**

---

Asparagus crêpe with  
egg powder on a mountain  
dairy cheese cream

**DAIRY, EGGS, GLUTEN, TREE NUTS, SULPHITES**

---

① Homemade pasta or  
Gnocchi with sauces  
prepared daily using  
resh market goods

**DAIRY, EGGS, GLUTEN, NUTS, SULPHITES**

---


① Lasagna featuring local  
Beef ragout, served on a  
bed of bechamel sauce

**GLUTEN, DAIRY, CELERY, SULPHITES, EGGS**

---

## SECOND COURSES

---

 Sliced local beef with  
fresh salad and  
cherry tomatoes

---

Lightly sliced chicken with  
sautéed crispy vegetables  
**DAIRY PRODUCTS, SULPHITES, EGGS, CELERY**

---

  Warm seasonal vegetable  
tartare with mini mozzarella  
and pistachio crumble  
**DAIRY PRODUCTS, NUTS**

---

① Our typical tiramisu  
in the glass

**EGGS, GLUTEN, DAIRY PRODUCTS**

---

① Soft homemade  
Easter focaccia with  
Italian pastry cream

**GLUTEN, DAIRY PRODUCTS, NUTS**

---

① Fiordilatte gelato with  
freshly cut fruit pieces

**EGGS, GLUTEN, DAIRY PRODUCTS, NUTS**

---