

① Our typical tiramisu
in the glass

EGGS, GLUTEN, DAIRY PRODUCTS

① Semifreddo with
fresh seasonal fruit

DAIRY PRODUCTS, NUTS, GLUTEN

① Fiordilatte gelato with
freshly cut fruit pieces

EGGS, GLUTEN, DAIRY PRODUCTS, NUTS

 Fresh melon with Parma ham
and primosale cheese
DAIRY, NUTS


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


 Local beef Tartare with egg yolk
and a touch of Grana Padano
EGG

- ① Homemade Pasta or Gnocchi with sauces prepared daily using fresh market goods
DAIRY, EGGS, GLUTEN, NUTS, SULPHITES
-

- ① Black Venere rice served with a medley of freshly chopped vegetables
DAIRY, EGGS, GLUTEN, SULPHITES
-

- ① Crespella with seasonal vegetables, delicately set on a bed of local cheese
GLUTEN, DAIRY, CELERY, SULPHITES, EGGS
-

 Tender local beef fillet
with roasted potatoes,
salad greens, and
Grana Padano cheese

 Tender slices of chicken
breast served with sautéed
seasonal vegetables
SULPHITES, NUTS, CELERY

Fresh mixed salad with
seasonal vegetables, cheese,
and crispy bread croutons
GLUTEN, DAIRY, EGGS, CELERY, SULPHITES
