

ANTIPASTI / STARTERS

Porcino alla brace, parmantier all'aglio nero, cavolo riccio, lardo di cinturello Grilled porcini mushrooms, black garlic parmentier, kale, Umbrian pork lard (7)	20 €
Spinaci, uovo morbido, fonduta di parmigiano, nocciole e castagne Spinach, soft egg, Parmesan fondue, hazelnuts and chestnuts (3,7,8)	18 €
Selezione di formaggi locali Local Fine cheeses selection (7)	18 €
Selezione di salumi locali Local cured meats fine selection (1)	18 €
Giardiniera di verdure, fegato di baccalà affumicato, maionese di mandorla e barbabietola Mixed pickled vegetables, smoked cod liver, almond and beetroot mayonnaise (4,9,12)	20 €
Battuta di Chianina, cipolla di Cannara, aceto balsamico tradizionale, maionese alla senape Chianina beef tartare, Cannara red onion, traditional balsamic vinegar, mustard mayonnaise (3,10)	24 €

PRIMI / FIRST COURSES

Strangozzi al tartufo Strangozzi pasta with truffle (1,3,4,7)	35 €
Cappelletti di carne in brodo di gallina Cappelletti egg pasta filled with beef meat in chicken broth (1,3,8,9)	20 €
Tagliatelle al ragù bianco di piccione, maggiorana e mirtilli Tagliatelle egg pasta, white pigeon ragout, marjoram and blueberries (1,3,7,9)	24 €
Tortelli di zucca gialla, burro nocciola, arancia, mandorle Tortello egg pasta filled with yellow pumpkin, brown butter, orange, almonds (1,3,7,8)	22 €
Carnaroli San Massimo Riserva, salicornia, zafferano e scampi Carnaroli San Massimo risotto, sea fennel, saffron, and langoustines (2,7,9)	32 €

SECONDI / MAIN COURSES

Dalla griglia Filetto - Grilled beef fillet Entrecôte - Grilled entrecote Tomahawk - Grilled tomahawks	9€/etto
Carrè di Agnello, fondo al timo, broccoletti e sedano rapa Rack of lamb, thyme-infused brown stock, broccoli and celeriac (7,9)	26€
Faraona rosolata alla salvia, cardoncelli e zucca mantovana Guinea fowl sautéed with sage, Chanterelle mushrooms and Mantuan pumpkin	24 €
Salmone scozzese, verdure di stagione, sesamo e salsa Teriyaki Scottish salmon, seasonal vegetables, sesame and Teriyaki sauce (4,6,11)	24 €
Cinghiale, mele, saba e polenta fritta Wild boar, apples, cooked must and fried cornmeal mush (8,9,12)	22 €

INSALATONE/ MIXED SALAD

Insalata caprese Mixed salad, buffalo mozzarella cheese, cherry tomatoes, basil, courgettes, aubergines, pine nuts (7,8)	22 €
Insalata di pollo Mixed salad, grilled chicken, corn, avocado, cherry tomatoes, pecans, Caesar sauce, parmesan chips (3,7,8)	22 €
Insalata di tonno Mixed salad, in oil tuna fish, Tropea red onion, capers, Taggia olives, cucumbers, tzatziki sauce (7)	22 €
Insalata di salmone Mixed salad, radishes, edamame, avocado, ginger, salmon sashimi, pineapple and seeds (4,8,11)	22 €
Coperto Cover	5 €

Elenco allergeni

Cereali e derivati (1), crostacei (2), uova (3), pesce (4), arachidi (5), soia (6), latte (7), frutta a guscio (8), sedano (9), senape (10), sesamo (11), anidride solforosa e solfiti (12), lupini (13), molluschi (14).

Cereals and derivatives containing gluten (1), crustaceans (2), eggs and by-products (3), fish (4), peanuts (5), soy (6), milk (7), fruits in shell (8), celery (9), mustard (10), sesame (11), sulfur dioxide and sulphites (12), lupine (13), molluscs (14).