



RESTAURANT
ENGLISH MENU

WINE BY THE GLASS

Valdobbiadene Superiore Extra Dry (Glera) <i>Mas de Fer Rive di Soligo Andreola (Veneto)</i>	€ 7
Prosecco Rosè di Treviso Millesimato Brut '24 (Glera e Pinot Nero) <i>Sorelle Bronca (Veneto)</i>	€ 8
Trento Ferrari Perlé '19 (Chardonnay) <i>Cantine Ferrari (Trentino)</i>	€ 10
Gewurztraminer '24 <i>Alois Lageder (Alto Adige)</i>	€ 7
Gruner Veltliner Federspiel Durnstein '22 <i>Alzinger (Austria)</i>	€ 7
Milleuve Bianco '24 (Friulano, Chardonnay, Malvasia) <i>Borgo del Tiglio (Friuli Venezia Giulia)</i>	€ 7
I Vespri '24 (Trebbiano) <i>Il Teatro (Romagna)</i>	€ 7
Serenaro '24 (Famoso) <i>Villa venti (Romagna)</i>	€ 7
Ghirada Garaunele Rosè '25 (Cannonau) <i>'Esole (Sardegna)</i>	€ 7
Morenico '24 (Nebbiolo, Bonarda, Vespolina) <i>Rovellotti (Alto Piemonte)</i>	€ 7
Sangiovese Superiore Rapsodya '21 <i>Castello Montesasso (Romagna)</i>	€ 7
Feudo Pignatone Etna Rosso '24 (Nerello Mascalese) <i>Emiliano Falsini (Sicilia)</i>	€ 9
Bordeaux Supérieur '23 (Merlot, Cabernet Franc) <i>Chateau Haut-Boutisse (Francia)</i>	€ 9

TASTING MENU

AN EXPERIENCE TO SHARE

Tasting menus are served to the whole table: there is a single set menu to choose from among those available, and all guests are served the same dishes.

Please let us know in advance of any food allergies or intolerances.

	Meat	Seafood
Chef's Tasting Menu	€ 45	€ 50
<i>A tasting menu guided by the creativity of our chefs. The starter, first course, main course and dessert are selected at the kitchen's discretion, based on seasonal availability, inspiration and the freshest ingredients of the day.</i>		
Tasting Menu with Choice	€ 55	€ 60
<i>A tasting menu tailored to your preferences. Starter, first course, main course and dessert chosen by guests from our à la carte menu.</i>		
Chef's Tasting Menu with Wine Pairing	€ 70	€ 75
<i>A culinary experience accompanied by a wine narrative. A tasting menu curated by the chefs, enhanced by four glasses of wine selected by our sommelier to complement the dishes.</i>		
Tasting Menu with Choice and Wine Pairing	€ 75	€ 80
<i>Freedom of choice and harmonious pairings. A tasting menu curated by guests from the à la carte menu, accompanied by four glasses of wine selected by the sommelier to complement each course.</i>		

Dietary options: VEG – vegan, V – vegetarian, SG – gluten-free, SL – lactose-free.

All our dishes are prepared in a kitchen where allergens are used. We cannot therefore guarantee the complete absence of cross-contamination. If you have any specific dietary requirements, allergies or intolerances, please inform our waiting staff.

Allergens: 1 Cereals containing gluten · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soya · 7 Milk (including lactose) · 8 Nuts · 9 Celery · 10 Mustard · 11 Sesame seeds · 12 Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l · 13 Lupin beans · 14 Molluscs.

Our first choice is fresh produce, but if this is unavailable, we use top-quality frozen products.

À LA CARTE MENU

STARTERS

THE BEGINNING

Dishes that introduce the journey, designed to open the meal with balance and character.

Hand-cut beef tartare, egg yolk sauce, capers and crisp bread wafer 1, 3, 4, 8, 10, 12 <i>recommended glass of wine: Prosecco Rosè Sorelle Bronca '24</i>	€ 18 € 8
Selection of steamed and marinated fish SG, SL, 2, 4, 12 <i>recommended glass of wine: Gruner Veltliner Alzinger '22</i>	€ 20 € 7
Squacquerone crème brûlée, caramelised fig, "Bruno Casoli" Parma ham 1, 3, 7 <i>recommended glass of wine: Gewurztraminer Alois Lageder '24</i>	€ 16 € 7
Breaded mussels, tomato water and fresh goat cheese 1, 3, 7, 14 <i>recommended glass of wine: Serenaro Villa Venti '24</i>	€ 16 € 7
Lamb croquette, green sauce and sweet-and-sour shallot 1, 3, 7, 8, 12 <i>recommended glass of wine: Morenico Ravellotti '24</i>	€ 15 € 7
Marinated salt cod, boiled potatoes with parsley and orange-infused olive oil SG, SL, 4, 8, 12 <i>recommended glass of wine: I Vespri Il Teatro '24</i>	€ 18 € 7

FIRST COURSES

TRADITION

*We are pleased and proud to serve pasta still rolled by hand with a rolling pin,
made with eggs from free-range hens*

Hand-rolled tagliatelle with traditional Romagna meat ragù 1, 3, 8, 9, 12 € 13
recommended glass of wine: Sangiovese Rapsodya Castello Montesasso '21 € 7

**Potato gnocchetti with roasted pepper and
guanciale amatriciana sauce** 1, 7, 8, 12 € 14
recommended glass of wine: Etna Rosso Feudo Pignatone '24 € 9

**Ravioli stuffed with buffalo mozzarella
with tomato and basil** VEG, 1, 8 € 13
recommended glass of wine: Cannonau Rosè 'Esole '25 € 7

**Green tortelloni with sage, lemon-scented butter
and 30-month aged Parmigiano Reggiano** v, 1, 3, 7, 8 € 14
recommended glass of wine: Serenaro Villa Venti '24 € 7

**Monfettini “manfrìgul” pasta
in a reduced Adriatic seafood broth** 1, 2, 3, 4, 8, 12, 14 € 16
recommended glass of wine: I Vespri Il Teatro '24 € 7

**Tagliolini tossed in sour butter with scampi tartare,
taralli and bottarga** 1, 2, 3, 4, 7, 8 € 18
recommended glass of wine: Gruner Veltliner Alzinger '22 € 7

MAIN COURSES

THE DIALOGUE

Tradition and research meet in a cuisine defined by simplicity and precision.

Braised pork cheek, dried apricot chutney

and smoked paprika carrots SG, SL, 6, 8, 9, 12

€ 24

recommended glass of wine: Bordeaux Chateau Haut-Boutisse '23

€ 9

Mixed fish gratin with aromatic breadcrumbs 1, 2, 4, 8, 9, 14

€ 26

recommended glass of wine: Trento Ferrari Perlé '19

€ 10

Pink-roasted veal with Russian salad

and mustard emulsion SG, 3, 8, 10, 12

€ 20

recommended glass of wine: Cannonau Rosé 'Esole '25

€ 7

Guinea fowl with glazed Romagna shallots and saba,

served with crushed potatoes SG, SL, 8, 9, 12

€ 22

recommended glass of wine: Etna Rosso Feudo Pignatone '24

€ 9

“Il Mare a Pezzi”

Grilled fish cuts with sautéed sweet-and-sour vegetables SG, SL, 2, 4, 8, 9, 12, 14

€ 26

recommended glass of wine: Valdobbiadene Superiore Extra Dry Andreola

€ 7

Spicy chicken, grilled with herbs and spices SG, SL, 8, 12

€ 20

recommended glass of wine: Morenico Ravellotti '24

€ 7

Fish of the day, seasoned with aromatic salt SG, SL, 4

€ S.Q:

Alternatively oven-baked with potatoes and Taggiasca olives,
subject to availability.

recommended glass of wine: Millewe Borgo del Tiglio '24

€ 7

Sliced steak selection:

- **250g Beef Entrecôte** thinly sliced with vegetables, extra virgin olive oil
and flakes of Scottish salt SG, SL, 8

€28

- **Tuscan Ribeye**, the most flavourful part of the loin.

Minimum weight 1 kg SG, SL, 8

€7/100 gr

recommended glass of wine: Sangiovese Rapsodya Castello Montesasso '21

€ 7

VEGETABLES

THE GARDEN TAKES THE LEAD

*It is the starting point of a cuisine that follows the rhythm of the seasons,
where changing colours and a sensitive approach guide the work.*

Techniques and pairings are shaped to give voice to authentic flavours, often overlooked.

Slow-cooked sweet onion € 14
*with grilled fresh salami, Reypenear cheese, almond crumble
and a hint of rosemary* 1, 7, 8

Seasonal pan € 14
with a selection of garden vegetables VEG, SL, 1, 6, 8, 12

Thick-cut grain bread Bruschetta € 14
*with aubergine parmigiana, basil-infused extra virgin olive oil
and shavings of Grana cheese* V, 1, 7, 8

SIDES

Braised carrots with fresh thyme VEG, SG, SL, 8 € 6

Sautéed wild greens with garlic, olive oil and chili VEG, SG, SL, 8 € 6

Tomatoes au gratin VEG, SL, 1 € 6

Russian salad V, SG, SL, 3, 8, 10, 12 € 7

Tempura-fried zucchini flowers
filled with ricotta and fresh goat cheese V, 1, 3, 7 € 10

Raw vegetables with olive oil dip VEG, SG, SL, 8 € 10

CHEESES

Every season, we offer a selection of fine cheeses from various parts of Italy and around the world, each with different ages and finishes, served with homemade jams or chutneys and wholemeal bread.

Three-Cheese Selection € 12

Robiola di Roccaverano, Pecorino Villamassargia and Mediterranean blue cheese. v, i, 7, 10

Five-Cheese Selection € 16

A selection of cheeses, served with homemade jams and sauces and wholemeal bread. v, i, 7, 10

Mediterranean Blue Cheese € 8

*Semi-mature. A wonderful dark horse.
Mild and creamy, with just a subtle hint of the aromatic notes
resulting from the blue mould v, i, 7, 10*

Villamassargia Pecorino € 8

*A semi-hard cheese made from whole sheep's milk
sourced from sheep reared on the green pastures of Sardinia v, i, 7, 10*

Traditional Stracchino € 8

*The ancient "Strachitunt" (not to be confused with the classic Stracchino),
was produced during the long transhumance journeys with "stracche" cows.
We are in Valtaleggio at an altitude of 1,000 metres.
It has a firm texture and a creamy flavour with balsamic notes. v, i, 7, 10*

Robiola from Roccaverano € 8

*We are in the Langhe, and this is the only goat's cheese worthy of being compared
with the famous cheeses from across the Alps.
On the nose, notes of yoghurt, fresh grass and hazelnut. v, i, 7, 10*

Reypenear cheese (Netherlands) € 8

*Slowly matured on wood, enveloped by the wind and silence.
Buttery, intense, with hints of hazelnut and caramel.
A rare, complex and surprising Dutch cheese v, i, 7, 10*

DESSERT

<i>Traditional Italian “Zuppa Inglese”: vanilla and chocolate custard layered with Alchermes-soaked sponge cake</i>	v, I, 3, 5, 7, 8, I2	€ 8
<i>Selection of petit pastries with biscuits and house-made sweets, served with custard sauce</i>	v, I, 3, 7, 8	€ 7
<i>Pastry basket with lemon chantilly and mixed berries</i>	v, I, 3, 7, I2	€ 7
<i>Meringue with faba bean water, strawberries, coconut and saba</i>	VEG, SG, SL, 6	€ 8
<i>“Babà” baked in a jar with house syrup and vanilla chantilly</i>	v, I, 3, 7, I2	€ 8
<i>Fresh fruit salad</i>	VEG, SG, SL	€ 7

HOMEMADE ICE CREAM & SORBETS

<i>Pistachio ice cream with white chocolate and raspberries</i>	v, SG, 5, 7	€ 8
<i>“Fior di latte” ice cream with coffee and cocoa nibs</i>	v, SG, 7	€ 6
<i>Goat’s milk ice cream with Cantiano black cherries</i>	v, SG, SL, 8, I2	€ 7
<i>Lemon and basil sorbet</i>	VEG, SG, SL	€ 6
<i>Seasonal sorbet made with fresh seasonal fruit</i>	VEG, SG, SL	€ 6

COCKTAIL

Aperol Spritz <i>Aperol, Prosecco, Soda</i>	€ 7
Brezza di Diegaro <i>White vermouth, Prosecco, Soda, Grapefruit</i>	€ 8
Kyr <i>Trento DOC sparkling wine, crème de Cassis</i>	€ 9
Hibiscus Negroni <i>Hendrick's Orbium gin, red vermouth, bitter, Hibiscus tonic water</i>	€ 10
Velluto Rosso <i>Asti sparkling wine, Turin red vermouth, maraschino cherry</i>	€ 9
Gin & Tonic <i>From our selection of gins</i>	€ 9 - € 12