

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens.

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request.

The management

Starter

Broiled sea-scallops, bacon, marinated onion and sweet bell pepper sauce

Beef tartare with oyster foam, watercress and sour cream

Salt-cod and buckwheat fritters with zucchini and apple vinaigrette and citrus mayonnaise

White asparagus salad with peanuts mayonnaise and avocado pesto

Marinated salmon, fresh cheese, beet-roots and horseradish

“Bitto” (mountain local cheese) flan with smoked bacon mousse and blueberries mustard

€ 16.-

First courses – home made pasta

Purple risotto with head cabbage, cream of Scimudin (local mild cheese) topped with grated dried local fish eggs

Potato and saffron gnocchi, pistachios sauce and sautéed sausage

Tortelli filled with artichokes, black truffles flavoured cheese and herbs-butter sauce

Asparagus and morel soup with caramelized egg

Handmade spaghetti with a cream of onions, butter and anchovies

€ 16.-

Fresh vegetables soup topped with light pesto

€ 12.-

Second courses

Black cod, mashed Jerusalem artichokes sauce, lentils and boiled salami

Fillets of sole meunière sauce with artichokes

Sautéed Shrimps, scampi and lobster, buffalo ricotta cream and shellfish mayonnaise

Lamb chops in a crust of herbs and flowers, mashed potatoes with mountain cheese

Pigeon, sauce of roasted carrots and red radish chutney

Veal fillet, cauliflower, anchovy and hazelnuts

Pork ribs with smoked paprika, cabbage and apricots

€ 25.-

Desserts and cheeses

Selection of cheeses served with pickled grapes sauce

Caramelized pear mousse chocolate brownie, vanilla and rum sauce

Hot chocolate cake, zabaglione ice cream

Meringue (meringue, yogurt mousse, wild strawberry ice cream and red fruit compote)

Cheese-cake (peanuts and pine nuts crumble, blueberry flan and fresh cheese mousse)

Cold soup with lime, mint and ginger with fresh fruit and spices sorbet

Sliced fresh fruit dish

€ 12.-