

ANTIPASTI & CRUDI

- Speck and cold cuts from the Dolomites with horseradish and Pücia bread € 18,50
- Prosciutto crudo from Parma "Riserva", bufala mozzarella and bruschetta with datterino tomatoes € 19,50
- Tartar of red Sicilian shrimps with puntarelle and lime dressing € 21
- Composition of salmon: Marinated with horseradish-Soy glazed € 19,50
- The traditional „Vitello Tonnato“ € 18,50

PRIMI PIATTI E ZUPPE

- „Jopa da Pozi“ consommé with beef, vegetables and pasta € 12,50
- The traditional vegetable Minestrone € 12
- Cream of chickpeas with shrimp and olive oil € 18,50
- Tagliolini with San Marzano tomatoes, basil and Parmigiano € 14,50
- Spelt fusilli pasta Felicetti with lobster, fava beans and tomatoes € 21
- Potato Gnocchi with Parmigiano cream and black truffles € 21

WOOD OVEN BAKED PIZZA

(only in the evenings and not on thursdays)

- Pizza Bread with Maldon salt, rosemary and olive oil € 8,00
- Red Pizza Bread € 17,50 - with raw Burrata from Puglia and anchovies
- Pizza Campana € 17,50 Buffalo milk mozzarella, tomato sauce, datterino tomatoes and basil
- Pizza al Tartufo - Fontina cheese and black Norcia truffles € 35,00
- Pizza Rosa Alpina € 19,50 - Buffalo milk mozzarella, tomato sauce, Prosciutto crudo from Parma Sant'Ilario and shaved Parmigiano
- Calzone Farcito € 17,50 - Mozzarella, tomato, artichokes, ham, mushrooms
- Pizza alla Diavola € 17,50 - Mozzarella fior di latte, tomato sauce, spicy salami (Peperoni), Lombardi green peppers, anchovies
- Pizza Ladina € 17,50 - Mozzarella fior di latte, chanterelles and Speck
- Pizza Nora € 17,50 - Mozzarella di bufala uncooked, tomato sauce, fresh tomatoes, garlic, origano, hot peppers, olives and basil
- Pizza Hugs' - Mozzarella, tomato, courgettes, gorgonzola and spicy salami € 17,50

INSALATE E VERDURE

- Artichoke salad with shaved Parmigiano € 15,50
- Spinach salad with crispy Speck and boiled egg € 15,50
- Quinoa salad with lobster and citrus fruits € 21,50
- Mixed „Rosa Alpina“ salad with barley, tuna and mozzarella € 18,50
- Cereal salad with sweet sour onions € 15
- Grilled dices of beef fillet, rucola, tomatoes and croûtons € 21

FOCACCIA PUGLIESE

with Burrata cheese from Puglia,
Prosciutto crudo from Parma and rucola € 18

FOCACCIA CAMPANA

with fresh tomatoes
and bufala mozzarella from Paestum € 18

SIDES

- Roast potatoes € 8 - Mashed potatoes € 8
- Small mixed salad € 8 / Big size € 9
- Steamed Pak Choi € 8
- Steamed vegetables with olive oil and Maldon salt € 7
- Carrot-fennel salad € 7 Eggplant caponata € 7
- Grilled vegetables € 9

SECONDI PIATTI

- *Grilled Loin Steak of Italian beef (ca. 20 min.) 100 g á € 8,20
- *Grilled entrecôte of beef with rucola and Parmigiano € 25
- Grilled ribeye of Nebraska beef (200g) € 25 / (350g) € 41
- Grilled fillet of beef (200 g) € 28 / (300 g) € 42
- with foie gras+ € 9,50
- Grilled Lamb Chops € 24
- Grilled Fish of the day € 29,50
- Grilled vegetables with bufala mozzarella and Nora extra virgin olive oil € 21
- Oven cooked free range baby chicken with vegetables € 28

* 100% Italian Meat from organic farming
choice of bernaise or barbeque sauce

VISITING CHEFS' RECIPES

- from Belmond Hotel Cipriani - Venice
Carpaccio classico Cipriani
Thinly Sliced Raw Prime Beef Seasoned with "Cipriani" Sauce € 18
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- from the San Pietro in Positano Chef Alois Vanlangenaeker
Linguine Aglio, Olio, Peperoncino and candied Lemons € 19
- from Giancarlo Morelli - Pomiroeu - Seregno/Milano
Mediterranean Ceviche with celery salad, cucumber water, puffed quinoa and maize pop corn € 21
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- from Norbert Kostner - The Mandarin Oriental Bangkok
Fillet of seabass with green curry, vegetables and basmati rice € 28,50

Chef Cosimo Chiarelli
Maître Vincenzo Mellone

FONDUE

- Upon reservation fondues will be served from 2 persons per type and include 50g of beef fillet, 50g of veal fillet, 100g of chicken breast, wüstel, 9 types of fondue sauces and potatoes
- For the Fondue Bourguignonne we use vegetable oil and for the Fondue Chinoise a meat and vegetable consommé € 47 per person
- The cheese fondue is made with Fontina D.O.P. cheese and will be served with potatoes boiled in their skin and ham € 41 per person
- Chocolate fondue with fresh fruits € 19 per person