

## 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 blue potatoes € 21

Hand cut beef „Battuta“ with marinated egg yolk,  
crispy Parmigiano and black Norcia truffles € 19,50

## PRIMI PIATTI E ZUPPE

„Jopa da Pozi“ consommé with beef, vegetables and pasta € 12,50

Cream of peas with crispy calamari and mint bread € 18,50

Tagliolini with San Marzano tomatoes, basil and Parmigiano € 14,50

Paccheri Felicetti with lobster, taggiasche olives and tomatoes € 21

Potato Gnocchi with chantarelles ragout € 18

## 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 € 17,50 - 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

Spinach salad with crispy Speck and boiled egg € 15,50

Zucchini flower with herb ricotta cooked in tempura  
served on salad leafs and zucchini pesto € 19,50

Mixed „Rosa Alpina“ salad with barley,  
tuna and mozzarella € 18,50

Grilled dices of beef fillet, rucola,  
cherry tomatoes and Tropea onions € 21

## FOCACCIA PUGLIESE

with Burrata cheese from Puglia,  
Prosciutto crudo from Parma and rucola € 18,50

## FOCACCIA CAMPANA

with fresh tomatoes  
and bufala mozzarella from Paestum € 18

## SECONDI PIATTI

\*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

## 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

## 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 € 29,50

Chef Federico Veronesi

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