ANTIPASTI
Burrata from Puglia
served on rucola and cherry tomatoes € 18.50

Prosciutto crudo
Selection Marco d’Oggiono aged 30 months, rye crapfen, pickled vegetable giardiniera and mozzarella di bufala € 22.50

Cantabrico sea anchovies
whole wheat bread and butter € 19

Grilled octopus
on puntarelle salad and sour cream € 21.50

Focaccia Pugliese
with Burrata cheese from Puglia, Prosciutto crudo Selection Marco d’Oggiono 30 months and rucola € 19.50

Focaccia Campana
with tomatoes, mozzarella di bufala and basil € 19.50

PRIMI PIATTI E ZUPPE
Potato cream with black truffles from Norcia and crispy Trentingrana € 20

Tagliolini with fresh datterino tomatoes, basil and burrata € 18.50

Spaghetti with lobster, Taggiasche olives and cherry tomatoes € 26

Mezzi Paccheri Felicetti with turnips and spiced bread crumbles € 19

Grilled octopus
on puntarelle salad and sour cream € 21.50

Focaccia Pugliese
with Burrata cheese from Puglia, Prosciutto crudo Selection Marco d’Oggiono 30 months and rucola € 19.50

Focaccia Campana
with tomatoes, mozzarella di bufala and basil € 19.50

INSALATE E VERDURE
Red beet salad
with fresh goat cheese and toasted nuts € 19

Spinach leaves
spicy avocado with lime, celery, Taggiasche olives, nuts and sunflower seeds € 22

Artichokes
hand cut and raw with mint and shaved Parmigiano € 21

Grilled dices of beef fillet
with croutons, cherry tomatoes and pickled Tropea onion € 24

THE GRILL
Beef entrecôte
with radicchio and parmigiano € 28

Ribeye 300g € 38

Tomahawk on the bone € 18 per 100g

Fillet of beef (250 g) € 32
with foie gras + € 12.5

Quail from the grill laquered with hay
served with fava beans and cicory € 32

Vegetables
just grilled, served with mozzarella di bufala and extra virgin olive oil NORA € 28

MEAT
Free range baby chicken
oven cooked and served with roast potatoes € 29

Shank of local lamb
slowly braised, served with celery root purée € 29.50

Rosa Alpina Burger
with paprika chips and coleslaw € 28

FISH
Catch of the day
simply grilled with fresh herbs starting from € 32

Mediterranean fish soup 32 €

Branzino
Fillet of seabass with green curry, vegetables and basmati rice € 33

SIDES
Roast potatoes € 8
Small mixed salad € 7 / Big size € 10
Spicy broccoli with garlic and olive oil € 10
Steamed vegetables with olive oil and Maldon salt € 10
Grilled vegetables € 12

FONDUE
Upon reservation, our Fondues will be served from 2 persons per type:
Chinoise with broth and Bourgignonne with vegetable oil include:
50g of beef fillet, 50g of veal fillet, 100g of chicken breast,
9 types of fondue sauces and potatoes € 49 per person

Cheese fondu served with potatoes boiled in their skin, croutons and ham € 41 per person

Black Norcia Truffled Cheese fondu
served with potatoes boiled in their skin, croutons and ham € 58 per person

Chocolate fondu with fresh fruits € 19 per person

Chef Khanna Parmashwar Lal
Maître Vincenzo Mellone

In case of allergies or intolerances, please inform our staff when ordering. They will be glad to give you further information.