**ANTIPASTI**

- Tartar of Mediterranean Yellowtail with turnip greens, crispy Quinoa and Ponzu sauce € 20
- Artichokes our own way “Romana style” with mountain twist € 19,50
- Prosciutto crudo and mozzarella di bufala Selection Marco d’Oggiono aged 30 months, rye crapfen and pickled vegetable giardiniera € 21,50
- Anchovies from the Cantabrico sea and burrata with marinated radicchio tardivo € 20
- Wood fire grilled octopus with puntarelle salad and sour cream € 21,50
- Focaccia Pugliese with fresh Burrata Prosciutto crudo 30 months and rucola € 19,50
- Focaccia Campana with tomatoes, mozzarella di bufala and basil € 19,50

**PRIMI PIATTI E ZUPPE**

- The traditional Tuscan Ribollita € 17
- Cream of chickling peas from Castelluccio with bruschetta and Speck crumble € 18
- Home made tagliolini with fresh datterino tomatoes, basil and burrata € 18,50
- Mezzi paccheri Felicetti with lobster, Taggiasche olives and cherry tomatoes € 26
- Hand made ravioli filled with shrimps and served on white broccoli cream € 20

**THE GRILL**

- Beef entrecôte with rucola, radicchio and parmigiano € 28
- Ribeye 300g € 38
- Tomahawk on the bone € 18 € per 100g

**FISH**

- Catch of the day simply grilled with fresh herbs starting from € 32
- Branzino Fillet of seabass with green curry, vegetables and basmati rice € 33

**SIDE**

- Roast potatoes € 8
- Small mixed salad € 7 / Big size € 10
- Steamed vegetables with olive oil and Maldon salt € 10
- Celery root purée € 10
- Grilled vegetables with olive oil € 13
- Spicy garlic savoy cabbage € 11

**FONDEU**

- Upon reservation, our Fondue 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 € 55 per person (min 2 person)
- Cheese fondue served with potatoes boiled in their skin, croutons and ham € 46 per person (min 2 person)
- Black Norcia Truffled Cheese fondue served with potatoes boiled in their skin, croutons and ham € 58 per person (min 2 person)
- Chocolate fondue with fresh fruits € 28

**MEAT**

- Free range baby chicken oven cooked and served with roast potatoes € 29
- Roasted local lamb from our farmers with celery root purée € 29
- Rosa Alpina Burger with paprika chips and coleslaw € 28

**INSALATE E VERDURE**

- Artichoke salad thinly sliced raw artichokes with mint leaves and shaved Trentingrana aged 24 months € 21
- Spinach leaves spicy avocado with lime, celery, Taggiasche olives, nuts, almonds and sunflower seeds € 22
- Red beets with fresh goat cheese and toasted almonds € 19
- Grilled dices of beef fillet with rucola croutons, cherry tomatoes and pickled Tropea onion € 24

**IN CASE OF ALLERGIES OR INTOLERANCES**, please inform our staff when ordering. They will be glad to give you further information.