

ANTIPASTI & CRUDI

Speck and cold cuts from the Dolomites with horseradish and traditional „Pücia“ bread € 18,50
Prosciutto crudo from Parma “Riserva” aged 30 months fried gnocco and pickled vegetable giardiniera € 19,50
Vitello tonnato with smoked olive oil, almond fillets and caper crumbs € 19
Hand cut beef „Battuta“ with marinated egg yolk, crispy Parmigiano and black Norcia truffles € 19,50

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

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

INSALATE E VERDURE

Spinach salad with cucumbers, anchovies, toasted pine nuts and boiled egg € 18,50
Salad leafs, marinated salmon and nuts € 18,50
Tomato salad with buffalo milk mozzarella, basil cream and focaccia chips € 18,50
Grilled dices of beef fillet on garlic bread crostone, cherry tomatoes, pickled Tropea onion and bread € 21
Mixed salad of fennel, carrots and endives served with oranges zest and candied ginger € 17,50

PRIMI PIATTI E ZUPPE

Spring peas soup with crème fraiche, crispy calamari and mint bread crumbs € 18
Linguine Felicetti alla Carbonara with guanciale € 18
Tagliolini with fresh datterino tomatoes, basil and burrata € 17,50
Paccheri Felicetti with lobster, taggiasche olives and cherry tomatoes € 21
Potato gnocchi with curcuma and mussels stew € 18,50

SECONDI PIATTI

Grilled entrecôte of beef (200g) with rucola and Parmigiano € 25
Grilled ribeye of beef (300g) € 38
Grilled lamb chops € 28,50
Grilled fillet of beef (200 g) € 28 with foie gras+ € 10,50
Grilled Fish of the day from € 29,50
Oven cooked free range baby chicken with vegetables € 28
Grilled vegetables with bufala mozzarella and Nora Extra Virgin Oil € 22

SIDES

Roast potatoes € 8
Small mixed salad € 7 / Big size € 8
Cabbage salad with cumin seeds and Speck € 8
Steamed vegetables with olive oil and Maldon salt € 7
Eggplant Caponata € 7
Grilled vegetables € 8

VISITING CHEFS' RECIPES

from Giancarlo Morelli - Pomiroeu - Seregno/Milano
Mediterranean Ceviche with celery salad, cucumber water, puffed quinoa and maize pop corn € 21

from the San Pietro in Positano Chef Alois Vanlangenaeker
Linguine Aglio, Olio, Peperoncino and candied Lemons € 18

from Norbert Kostner - The Mandarin Oriental Bangkok
Fillet of seabass with green curry, vegetables and basmati rice € 29,50

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, 3 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 € 18 per person

*Chef Khanna Parmashwar Lal
Maitre Vincenzo Mellone*