

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

Cantabrico anchovies with grilled bread and butter € 17,50

Zucchini flowers in tempura with yogurt

and stewed apricots € 17,50

Cous cous with vegetable caponata and sprouts € 17,50

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 mozzarella, tomato, 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, tomato, chanterelles and Speck

Pizza Nora € 17,50 - Mozzarella di bufala uncooked, tomato sauce,

fresh tomatoes, garlic, origano, hot peppers, olives and basil

Filoncino € 17,50 Rolled pizza with mozzarella, corn, datterino tomatoes and tuna

INSALATE E VERDURE

Herb salad with calf's head and pumpkin seed dressing € 18,50

Green been salad with purslane, avocado and hazelnuts € 18,50

Salad of steamed eggplant, mint,

pinenuts and Mediterranean fish tartar € 19,00

Grilled dices of beef fillet on garlic bread crostone,

cherry tomatoes, pickled Tropea onion and bread € 21

PRIMI PIATTI E ZUPPE

Spring peas soup with crème fraiche,

crispy calamari and mint bread crumbs € 18

Spaghettoni Felicetti cacio e pepe € 18

Tagliolini with fresh datterino tomatoes, basil and burrata € 17,50

Paccheri Felicetti with lobster, taggiasche olives and cherry tomatoes € 21

Potato gnocchi with ragout of local lamb € 18,50

SECONDI PIATTI

Grilled entrecôte of beef (200g) with rucola and Parmigiano € 25

Grilled ribeye of beef (300g) € 38

Grilled fillet of beef (200 g) € 28

with foie gras or black summer truffles+ € 10,50

Grilled Tomahawk Steak á 18€/100 g

Braised local lamb with mashed potatoes € 29,50

Stewed rabbit „Ischitana“ style € 25,500

Oven cooked free range baby chicken with vegetables € 28

Grilled Fish of the day from € 29,50

Asian stewed shrimps with basmati rice € 29,50

Grilled vegetables with bufala mozzarella

and Nora Extra Virgin Oil € 22

Mixed vegetables from the Wok with mountain Kimchi € 27,50

Chef Khanna Parmashwar Lal
Maitre Vincenzo Mellone

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

Grilled vegetables € 8

VISITING CHEFS' RECIPES

from the Aman Venice Palazzo Papadopoli

Salad of hot smoked salmon

with grilled peaches and Mizuni Salad € 25

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

Mediterranean fish Fondue with Miso soup and Nori seaweed € 49 per person

Chocolate fondue with fresh fruits € 18 per person

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