

ANTIPASTI & CRUDI

Speck and cold cuts from the Dolomites with
horseradish, Pücia bread € 18,50

Prosciutto crudo from Parma "Riserva" aged 30 months
fried gnocco and pickled vegetable giardiniera € 19,50

Caprese...Cuor di Bue tomatoes, buffalo milk mozzarella,
basil, taggiasche olives and focaccia chips € 19

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

Polenta from Storo with stockfish and marinated radicchio € 17,50

PRIMI PIATTI E ZUPPE

Pumpkin cream with Gorgonzola and Speck crumbles € 18

Soup of baby risina beans, vegetables, black cabbage and garlic bread € 18,50

Mediterranean spaghettone pasta „Cacio Pepe“ € 18

Tagliolini with fresh datterino tomatoes, basil and burrata € 18,50

Paccheri Felicetti with lobster, taggiasche olives and capers € 21

Potato gnocchi with lamb and thyme 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 € 18,50

Salad leaves, marinated salmon, avocado and toasted nuts € 18,50

Salad of raw artichokes with shaved Parmigiano € 19,50

Grilled dices of beef fillet on garlic bread crostone,
cherry tomatoes, pickled Tropea onion and bread € 21

Carrot - Fennel salad with citrus fruits and ginger € 15,50

Red beets with celery root, trout caviar and sour cream € 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

SECONDI PIATTI

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

Grilled ribeye of beef (300g) € 38

Grilled lamb chops € 28,50

Grilled wild boar chops € 28,50

Grilled fillet of beef (200 g) € 28

with foie gras+ € 10,50

Tomahawk Steak á 18€ per 100g

Grilled Fish of the day € 29,50

Venison goulash and potatoes € 29,50

Oven cooked free range baby chicken with vegetables € 28

Grilled vegetables with bufala mozzarella and Nora Extra Virgin Oil € 22

* 100% Italian Meat from organic farming
choice of bernaise or barbeque sauce

SIDES

Roast potatoes € 8

Small mixed salad € 8 / Big size € 9

Sautéed spicy beet leafs with garlic € 7

Steamed vegetables with olive oil and Maldon salt € 7

Celery root purée € 7

Grilled vegetables € 9

VISITING CHEFS' RECIPES

from the Aman Venice Palazzo Papadopoli

Carpaccio of seabream with fishroe and red pepper € 29

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 € 19

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