



charcuteries

THE PASTURE PLATTER / € 17

Formai de Mut (mountain pasture cheese from the upper Val Brembana), mountain cottage Bagolino Bagoss cheese with chestnut honey, Val d'Ossola alpine fat, aged casera with paired jams and honeys..

THE ITALIAN PLATTER / € 16

Salami, coppa, Parma ham aged 24 months, buffalo milk mozzarella, Branzi cheese, pecorino toscano cheese, taleggio cheese with paired jams and honeys..

THE SPECIAL PLATTER / € 17

Castelmagno cheese, Puozzone di Moena cheese, Barolo marc testun cheese, Pecorino di Fossa cheese with paired jams and honeys.

THE VOLTA PLATTER / € 18.5

Wild boar salami, Carne Salada with spring salad, Valtellina Casera and Scimudin and Alpe fat from Val d'Ossola with paired jams.

THE VALLEYS PLATTER / € 18

Artisanal top sirloin bresaola, Fiocco from Valtellina, flavored fresh goat cheeses, Hay-aged Pecorino with honey.

THE SUMMER PLATTER / € 18

24-month-aged Parma ham, Trentino Speck, Bouche de Chevre, Tuscan pecorino, and classic bruschetta with cherry tomatoes.

THE VEGAN PLATTER / € 16

Roasted plant-based cold cuts on mixed greens, balsamic glaze, chickpea hummus with crackers, bruschetta with paté rouge, tofu truffles, olives, walnuts, and Cranberries.

vegetarian starters

Spring vegetable savory pie. € 8.50

Millet with zucchini, mint, lemon zest, and walnuts.

€ 9

Chickpea hummus with homemade mixed seed crackers.

€ 8.50

Red lentil farinata with spring greens and plant-based yogurt dressing.

€ 8.50

Spring mix salad with carrots, asparagus, strawberries, and apple balsamic vinegar.

€ 8

Mixed appetizer platter.

€ 18

traditional starters

Carpaccio trio: Carne Salada with herb oil, smoked Black Angus with fresh salad, top sirloin bresaola from Val Seriana with flakes of Parmigiano Reggiano aged for 30 months.

€ 16

Trio of lard (Colonnata, Arnad and Patanegra) with hot tigelle.

€ 12

Integrale in Valtellina:

Whole wheat bread bruschetta with Scimudin cheese, arugula, spicy oil, and Valtellina Fiocco cheese.

€ 10

first courses

vegetarian

Spicy pan-fried Jasmine rice with spring vegetables and peanuts. € 13

Lasagna with vegetable ragout, seitan, and vegan provola cheese. € 14

Paccheri pasta with tofu cream, olives, capers, and arugula. € 14

second courses

Chickpea farinata with agretti, cherry tomatoes, oven-baked carrots, and plant-based yogurt dressing. € 15

Seitan steak with spring salad, strawberries, and asparagus. € 18

Tempeh in citrus cream with oven-baked potatoes. € 17

first courses

traditional

Risotto with nettles and pink pepper goat cheese. € 15

Spaghettoni Amatriciana. € 14

second courses

Veal strips with mint zucchini and grilled asparagus. € 19

Sliced Black Angus rump steak with oven-baked carrots and plant-based yogurt dressing. € 24

Argentinian Angus filet in green pepper sauce with oven-baked potatoes. € 26

homemade desserts

White chocolate semifreddo with pistachio crumbles € 8
with a glass of Moscato di Scanzo DOCG – Moscato Rosso – Tallarini € 18

Classic Tiramisu € 7.50
with a glass of Passito di Pantelleria DOP "Ben Ryè" – Sicily – Donna Fugata € 16

Vegan Sacher cake € 7
with a glass of "Essenzia" – Pojer & Sandri € 13

New York cheesecake with strawberry sauce or white chocolate ganache € 8
with a glass of "Moscato di Volpara" O.P. DOC – Moscato – Bruno Verdi € 11

Chocolate Tenerina cake with mascarpone topping and chocolate shavings € 7.50
with a glass of Recioto della Valpolicella DOC – Speri € 14

Vegan tart with homemade plant-based ricotta and strawberry sauce € 7.50
with a glass of Vin Santo DOC – Malvasia, Trebbiano – Colli del Trasimeno € 14

Vegan lemon panna cotta € 6.50
with a glass of "Picolit" COF DOC – Rocca Bernarda € 17