
STARTERS

Artichoke Gratin ...24

Artichoke au gratin with Pecorino, served on artichoke emulsion and marinated yolk

Risotto and Kidney ...22

Veal kidney sautéed with garlic and parsley served on a risotto croquette and ginger flavored salad

Fisherman Cup ...22/24

Mixed fish fried in durum wheat semolina, accompanied by a lemon mayonnaise

Cauliflower, Scampi and blue Goat Cheese ...26

Cauliflower foam, goat blue cheese crumble, raw scampi and passion fruit reduction

Egg and Radish ...22

Late-season radicchio blanched in water and vinegar, poached egg with Taleggio sauce and homemade pain brioche

Carciofi and Puntarelle ...20

Artichoke and chicory salad, lemon dressing and Sbrinz flakes (also vegan on request)

Onion Soup ...20

Onion soup according to the French tradition, accompanied by toasted bread and grated Appenzeller cheese

Aubergines Parmigiana ...18

Fried aubergines, tomato sauce, Parmesan, mozzarella and basil

PASTA & RISOTTO

Cuttlefish dumplings ...26

Fake cuttlefish gnocchi on chickpea cream, confit cherry tomatoes and golden breadcrumbs with garlic

Pasta Beans and Pork Rinds ...22

Pasta White beans "del purgatorio", pork rind and Canestrina tomato sauce (Calafata farm, Colli Lucchesi)

Wild boar Tagliatelle ...22

Tagliatelle with egg and Tuscan wild boar ragout

Piedmontese Ramen ...22

Tagliolini in Piedmontese boiled meat broth (beef steak, tongue, capon)

Bergamo's Casoncelli ...22

Traditional ravioli from Bergamo, stuffed with veal and salami paste, seasoned with butter, sage, garlic and bacon

Risotto, Artichokes and Topinambour ...24 (vegan)

Risotto creamed with EVO oil and artichokes, fried artichokes and Jerusalem artichoke cubes, salt and lemon (20 minute wait)

MAIN COURSES

Roasted veal shank ...40

Roasted veal shank meatball, candied tomato, Pecorino Romano and potato chips

Spoon Stew...38

Braised beef, ratte mashed potatoes and red wine sauce

Monkfish ...40

Fried monkfish with anchovy sauce, celeriac cream and lightly seared chicory

Fish Casseula ...38

Stewed cabbage with bacon and mussel water, cod, cuttlefish, squid and mussels

Carrot, Endive, Turnip & Co. ...32 (vegan)

Mixed baked vegetables and tubers, black pepper mayonnaise and rosemary powder

Venetian liver ...40

Sauteed veal liver with braised onions served with fluffy mashed potatoes

Guerino-style frog legs ...47

Provencal-style frog legs served with Creole-style white rice (limited availability in winter)

tribute to chef Guerino Coldesina

BURGERS & Co. served with frites maison

Basic Instinct ...22

Homemade brioche bun, Swiss beef burger, Swiss bacon, Fontina DOP, fried onion, lettuce, chipotle on the side

Taxi Driver ...26

Artisan brioche bun, pulled pork, cabbage salad, carrots and onions

Caccia a ottobre rosso ...26

Homemade brioche bun, crusted monkfish, chard, garlic, oil and chilli pepper and yuzu compote

Robin Hood ...24

Homemade buckwheat bun, beef burger, cabbage and stewed potatoes, Casera cheese fondue

Lo chiamavano Trinità ...22 (vegan)

Homemade vegan bun, borlotti bean burger, pickled peppers, salted onion and herb mayonnaise

Fight Club ...24

Club sandwich with marinated chicken, Swiss bacon, curly lettuce and sun-dried tomato and oregano mayonnaise

DESSERT

Cheesecake...8

With red berries coulis

Tiramisù ...9

Zabaglione...12

With vanilla ice cream

Cheese selection (3 pieces)...14 / (5 pieces)...20

Selection of cow, sheep and goat cheeses served with mustard and confiture

Warm apple pie ...9

accompanied by a zabaglione cream

Rhubarb tart ...9

With streusel and beurre noisette cream

Bavarese with gianduja ...10

With creamy coffee and chichingero icing

KIDS MENU

Grated carrot salad ...8

Maccheroni of ancient grains with beef ragout ...18 (12 minutes wait)

Homemade potato gnocchi with tomato sauce or butter and sage ...16

Chicken cutlet with frites maison...20

Codfish with roasted polenta ...22

Cheeseburger ...18

Homemade brioche bun, beef burger, Fontina cheese DOP, lettuce, tomato, served with frites maison



PIZZA

Margherita ...16

Tomato, Mozzarella, basil, EVO oil

Bufala ...18

Tomato, buffalo mozzarella, basil

Salsiccia e friarielli ...19

Mozzarella, turnip leaves, Ticino sausage, basil

Prosciutto ...18

Tomato, mozzarella, leg cooked ham, basil, EVO oil

Raffo ...22

Tomato purée from Lucca “Canestrina”, burrata stracciatella, fried aubergines

Marco Aurelio ...28

Mozzarella, smoked provola cheese, sauteed artichokes, thin sliced guanciale bacon, black pepper

Vegana ...20

Pumpkin, black cabbage, Piedmont hazelnuts

Parma DOP ...26

Tomato, mozzarella, rocket salad, Parma ham

Napoletana ...19

Tomato, anchovies, mozzarella, capers, oregano, EVO oil

Capricciosa ...21

Tomato, mozzarella, taggiasca olives, sauteed market mushrooms, leg cooked ham, artichokes

Porcellina ...21

Tomato, mozzarella, caramelized red onion, spicy salami, cow ricotta mousse and black pepper

Burrata ...19

Tomato, burrata (125 g), basil, EVO oil

Sottoceneri ...24

Smoked provola cheese, potatoes cooked in the ashes, sautéed market mushrooms, off-the-oven Ticino bacon

Calzone ...22

Closed pizza stuffed with cow ricotta, leg cooked ham, mozzarella, tomato, salami, Parmigiano Reggiano