

## **Il Menü Italiano**

The Three-course-Menu  
(only evening)

### **UNO**

**Capesante al Guanciale con Crema di Peperoni gialli e Pane all' Acciuga** €19,50  
Fried scallops in guanciale bacon  
on yellow pepper cream and anchovy breadcrumbs

**Zuppetta di Radici con Agnolotti di Fassone e Formaggio Tartufato** €19,50  
Parsley root cream soup with small ravioli filled with "Fassone" meat,  
Truffle cheese praline and sliced black truffle

### **DUE**

**La Coda di Rospo con Crema di Zucca e Taccole** €29,50  
Grilled monkfish with Hokkaido pumpkin cream, carrot-ginger tartlet and snow peas

**Carne di Scottona con Funghi e Polenta aromatica** €29,50  
Tagliata of heifer back with fresh mushrooms and herb polenta

### **TRE**

**Godimento al Pistacchio** €13,50  
Pistachio Enjoyment  
Let us surprise you

**Formaggio Taleggio DOP con Crostino lardellato e Noci al Miele** €13,50  
Taleggio cheese on honey sauce with walnuts and toasted bread slices  
with "Lardo di Colonnata"

**Three-course-Menü €37**

**Corresponds in about 50% to of the normal portions - just for your enjoyment!!!**

(the menus are served for the entire table)

All dishes can be ordered separately as a normal portion at their individual price.