



Dishes marked with ♦ may be prepared for a gluten-free diet
Dishes marked with Ø may be prepared for a lactose-free diet

APPETIZERS:

San Marzano tomatoes and peppers soup, basil ice cream and sweet and sour Tropea onion ♦ Ø	euro 15
Fish and chips (with the fishes of our territory) with our veg mayo ♦ Ø	18
Smoked sturgeon carpaccio, horseradish sour cream, cucumber concassé and buckwheat scones ♦ Ø	15
“Carne salada” (salted beef carpaccio) served with marinated red cabbage, black-eyed peas hummus and paprika ♦ Ø	15
Traditional Culatello ham and Strolghino salami with a selection of two cheeses served with pear and ginger mustard ♦ Ø	18
Caviar Prestige Calvisius tasting (10 gr.) with croutons, dill butter and shallot jam ♦	25

FIRST COURSES:

Paccheri “crudaiola” with smoked buffalo mozzarella, confit datterini tomatoes and basil ♦	euro 15
Ravioli stuffed with asparagus and sheep's fresh cheese, seasoned with saffron reduction and toasted poppy seeds	16
Risotto with Calvisius caviar creamed with butter sauce and Brut (beurre blanc) ♦	25
Spaghetti with “busara” of prawns and lime peel ♦ Ø	16
Tagliolini with white duck ragout and citrus gremolada ♦ Ø	16
Casoncelli (traditional ravioli) stuffed with braised beef or “Bagoss” (typical cheese)	15

MAIN COURSES

Millefeuillecourgette with pecorino cream aged in caves and mint ♦ Ø	euro 16
Monkfish fillets baked in foil with Garda oil and Mediterranean herbs ♦ Ø	28
Alpine lake char wrapped on aubergine and black olive caponata, fermented black garlic cream and celery crudité ♦ Ø	25
Iberian suckling pig “secret” fillet, myrtle juice and carrot purée with rosemary ♦ Ø	25

SIDE DISHES : Roasted potatoes - Sauteed herbs - euro 7