



# MENU



## STARTER

Cutting board with appetizers	€. 12,00
Vegetarian appetizer with grilled tomato	€. 11,00
Fish in carpione from dad Gianni	€. 8,00
Grilled squid with bruschetta	€. 12,00
Chianina tartare surrounded by anchovies, capers in bloom and red onion	€. 17,00
Tuna tartare surrounded by anchovies, capers in bloom and red onion	€. 17,00
Cheese clock with jam and honey	€. 11,00
Bourguignonne snails (12 pieces)	€. 10,00
(6 pieces)	€. 6,00

## FIRST COURSES (FRESH PASTA)

Cavatelli with carrot and pecorino ragout	€. 11,00
Gnocchi with mozzarella and first salt	€. 13,00
Tagliolini with tuna bottarga	€. 13,00
Tagliatelle with white rabbit ragout	€. 11,00
Carnaroli rice with crispy Persico with butter and sage	€. 12,00
Risotto with Mountain cheese in the parmesan basket (minimum 2 portions)	€. 13,00



## MAIN COURSES

(ALL THE MAIN COURSES INCLUDE A SIDE DISH)

Rib of Piedmontese beef	€. 22,00
Half grilled country cockerel	€. 10,00
Rib of horse	€. 22,00
Milanese – style lamb chops	€. 17,00
Grilled lamb chops	€. 17,00
Elephant ear	€. 16,00
Piedmontese beef fillet with green pepper	€. 22,00
Fiorentina served on lava stone (recommended for 2 people) hectogram	€. 6,00
Cut of beef on lava stone (recommended for 2 people)	€. 45,00
Fresh grilled sea bass	€. 19,00
Grilled fresh tuna steak	€. 18,00

## SWEETS AND DRINKS

Homemade desserts	from €. 5,00 to €. 6,50
Bottled house red/white wine	€. 12,00
(1/2 liter €. 8,00 – 1/4 liter €. 5,00 – wine glass €. 4,00 – 1/2 liter Sparkling €. 12,00)	
Water	€. 2,00
Espresso coffee	€. 1,50
Cover	€. 2,00