

TASTING MENU		<i>Beef tartare with mayonnaise and truffle</i>	
ALL TRUFFLE		<i>Fettuccine with fresh truffle</i>	
The menu is served to the entire table.		<i>Seared beef sirloin, roasted potatoes and truffle</i>	
- 68 -		<i>Traditional Bossolà cake with vanilla foam</i>	
EURO			
TASTING MENU		<i>63°C Egg Carbonara-style with Pecorino cheese mouss</i>	
OUR CLASSICS		<i>Maccheroncini with tomato sauce, Bagoss cheese and o</i>	
The menu is served to the entire table.		<i>Braised beef cheek, potato foam and Vermouth sauce</i>	
- 48 -		<i>Fior di latte ice cream with fresh strawberries</i>	
EURO			
For tables of more than five guests, choosing between the two tasting menus is required.		Tasting menus do not include drinks. Cover charge is included.	

STARTERS

Marinated carpaccio with Tombea cheese and mustard ice cream	21 €
Citrus-marinated trout with almond and dill cream	22 €
63° Egg in Carbonara-style with Pecorino cheese mousse	21 €
Beef tartare with mayonnaise and fresh truffle	25 € *
Vitello tonnato - Veal with tuna sauce	21 €

FIRST COURSES

Roman-style gnocchi with Bolognese ragout	20 €
Fettuccine with fresh truffle	25 €
Tomato velouté with burrata stracciatella	18 €
Homemade Ricciarelle, butter, lemon and smoked char fish with crispy bread	21 €
Maccheroncini with tomato sauce, tasty Bagoss cheese and Taggiasca olives	20 €

MAIN DISHES

Grilled veal chop with roasted potatoes and truffle	29 €
Braised beef cheek, potato foam and Vermouth sauce	27 € *
Iberian pork pluma with carrot and citrus cream and teriyaki sauce	27 € *
Octopus, olives and green sauce	27 €
Portesina-style pike (capers, anchovies, parsley) with Storo polenta	25 € *
Turbot fillet, Mugnaia sauce (capers and lemon) and buttered snow peas	27 € *
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Mixed cold cuts with sweet and sour courgettes	22 €
Cheese selection	22 € (half portion 16 €)

All fresh pastas on the menu are home-made – cover charge 4 €

*Product may be frozen at origin subject to availability of fresh product.

In case of allergies and/or intolerances please promptly inform our staff and ask for the dedicated menu with dish per dish allergens detail.

The restaurant carries out an allergen management procedure according to the CE 1169/2011.

We flash-freeze some raw products at - 35° for product safety and quality.

DOLCI

- Bossolá con spuma alla vaniglia 10 €
- Gelato al fior di latte con fragole fresche 10 €
- Caviale al cocco con salsa al frutto della passione 10 €
- Gianduia, gelato alle arachidi e frolla croccante 10 €
- Sorbetto al mango con zuppetta di ananas 10 €

DESSERT

- Traditional Bossolá soft cake with vanilla foam 10 €
- Fior di Latte ice cream with fresh strawberries 10 €
- Coconut caviar with passion fruit sauce 10 €
- Gianduia Chocolate, peanut ice cream and shortbread 10 €
- Mango sorbet with pineapple textures 10 €

VINI DA DESSERT – DESSERT WINES

- Moscato d'Asti "Vigna senza nome" Braida - / 18€ Bio
- "Dolce Angelica" Cantina Bulgarini 8€ / 30€
- Aleatico Polvanera 7€ / 24€
- "SolediDario" Cantrina 10€ / 36€
- Passito di Pantelleria "BenRye" Donnafugata 10€ / 40€
- Recioto della Valpolicella Classico Capitel Fontana 8€ / 35€

NACHSPEISEN

Traditioneller Bossolà-Kuchen mit Vanilleschaum 10 €

Fior di Latte Eis mit frischen Erdbeeren 10 €

Kokosnuss Kaviar mit Passionfruchtsauce 10 €

Gianduia-Schokolade, Erdnuss-Eis und knuspriger Mürbeteig 10 €

Mango-Sorbet mit Ananas-Texturen 10 €

DESSERT

Traditional Bossolá soft cake with vanilla foam 10 €

Fior di Latte ice cream with fresh strawberries 10 €

Coconut caviar with passion fruit sauce 10 €

Gianduia Chocolate, peanut ice cream and shortbread 10 €

Mango Sorbet with pineapple textures 10 €

DESSERTWEINE – DESSERT WINES

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