

Cucina

STARTERS

Fried Tortelloni in Parmesan Fondue (1, 3, 7)	10,-€
"Friggione" (<i>local recipe: onions slowly stewd in chopped tomato</i>), poached egg and crostini (1, 3, 7)	12,-€
Sourdough rye bread with cacao and dried nuts, Cantabrico anchovies, «our own» butter, fermented lemon zest (1, 3, 4, 7, 8)	12,-€
Mix of <i>cicheti</i> of the day (1, 2, 3, 4, 7, 8, 9, 10, 11, 12, 14) (minimum for 2 people)	12,-€ per person

PASTA

Tagliatelle with traditional Ragù (1, 3, 7, 9)	12,-€
Butternut Squash Tortelloni with white courtyard Ragù (1, 3, 7) <i>(available also as vegetarian option)</i>	12,-€
Gramigna (<i>typical local type of egg pasta</i>) in Sausage Ragù (1, 3, 7)	12,-€
Tortellini in capon broth (1, 3, 7, 9)	14,-€
Bigoli of the month (<i>typical pasta from Veneto made by Saragolla Lucana Bio, an variety of ancient grain. We change the sauce every month!</i>)	12,-€
Tortelli filled with Baccalà Mantecato (<i>codfish cream</i>), almonds and parsley pesto, black lemon powder (1, 3, 4, 7, 8)	12,-€

All pasta are hand made by our lab - shop "La Cucina di Camillo" located in Via Sant'Isaia 70 according to the ancient art of local "sfogline".

MAIN COURSES

Veal stew with Boletus (Porcini) and Chanterelles, chestnuts, Squash-Potatoes quenelle

(7, 8, 10) 14,-€

Sauted Rabbit "Ligurian Style" with Taggisca Olives and pine nuts, marinated red gabbage, potatoes mille-feuille

(8) 14,-€

Tarte Tatin with Treviso Red Cicory, Roasted Buche de Chevre, eggnog, roasted nuts and honey (1, 3, 7, 8)

€ 14,-

Boletus (Porcini)-Potatoes Pie, Taleggio cheese Fondue, Kale and Fried Egg

(1, 3, 7) 14,-€

DULCIS IN FUNDO

Tenerina (*local chocolate soft cake*) with Mascarpone cream (3, 7) 6,-€

Chocolate Salami (*family recipe!*) (1, 3, 7, 8) 6,-€

Cinnamom apple pie with mulled wine sauce (1, 3, 7, 8) 6,-€

Homemade shortbread cookies and sweet wine (1, 3, 7, 8, 12) 10,-€

Cheese and Riesling wine (7, 12) 10,-€

Service charge 2,-€

Working with fresh ingredients and seasonal vegetables, our courses may present variations. For any peculiar needs or further assistance do not hesitate to ask us!

Please inform us about any food intolerance, allergies or special needs at the reservation.

