

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,-€
Green Nettle Tagliatelle in onion sauce with cured Ricotta (1, 3, 7)	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

Pork Fillet wrapped in almonds and pancetta, potatoes mille-feuille, homemade sweet mustard (7, 8, 10)	14,-€
Guinea fowl sauted in Marsala wine, marinated red cabbage, squash – potatoes quenelle (12)	14,-€
Baked Cacio Cavallo cheese, stewed seasonal vegetables, bell peppers caponata (1, 3, 7)	14,-€
Broad beans puree & young cicory, poached egg, spicy “Nduja” flavoured toasted bread crumble (1, 3) *available also as vegetarian option	14,-€

DULCIS IN FUNDO

Tenerina (local chocolate soft cake) with Mascarpone cream (3, 7)	6,-€
Chocolate Salami (family recipe!) (1, 3, 7, 8)	6,-€
Zwetchken Kuchen (typical bavarian Plum crumble pie) (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 1,5-€

*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.