



charcuteries

THE PASTURE PLATTER / € 16

Formai de Mut (mountain pasture cheese from the upper Val Brembana), mountain cottage Bagolino Bagoss cheese with chestnut honey, Val d'Ossola alpine fat, aged casera with paired jams and honeys.

THE ITALIAN PLATTER / € 16

Salami, coppa, mortadella, Parma ham aged 24 months, buffalo milk mozzarella, Branzi cheese, pecorino romano cheese with paired jams and honeys.

THE SPECIAL PLATTER / € 16

Castelmagno cheese, Puzzone di Moena cheese, Barolo marc testun cheese, Pecorino di Fossa cheese with paired jams and honeys.

THE VOLTA PLATTER / € 18.5

Wild boar salami, Carne Salada with spring salad, Valtellina Casera and Piattone and Alpe fat from Val d'Ossola with paired jams.

THE VALLEYS PLATTER / €

Artisanal top sirloin bresaola from Val Seriana, Slinzega from Val Chiavenna on a bed of mixed salad, fresh flavored goat cheese and pecorino aged with hay and honey.

THE SUMMER PLATTER / € 16

24 month Parma ham, straciatella cheese, dried tomatoes, bruschetta with tomatoes, oregano and fresh fruit.

THE VEGAN PLATTER / € 15

Sliced vegetable with turmeric and sunflower seeds on salad, VegProvola with grilled aubergines, bruschetta with tomato and oregano.

vegetarian starters

Chickpea farinata with aromatic herbs and cherry tomatoes.

€ 9

Spelt with spring vegetables and toasted almonds.

€ 9

Chickpea hummus with homemade mixed seed crackers.

€ 8.5

Oat, dandelion and potato veg balls with vegan mint mayonnaise.

€ 8.5

Spring salad, carrots, asparagus, strawberries and apple cider vinegar cream.

€ 9

Mixed appetizer platter.

€ 18

traditional starters

Carpaccio trio: Carne Salada with herb oil, smoked Black Angus with fresh salad, top sirloin bresaola from Val Seriana with flakes of Parmigiano Reggiano aged for 30 months.

€ 16

Trio of lard (Colonnata, Arnad and Patanegra) with hot tigelle.

€ 12

Basket of phyllo pastry with Bouche de Chevre, thyme, honey and walnuts.

€ 9

first courses

vegetarian

- Spelt pasta with courgette, basil, cherry tomatoes and smoked tofu cream. € 13
- Vegan Parmigiana: aubergines, tomato and VegProvola. € 13
- Spaghetti with lemon cream, asparagus and toasted almonds. € 14

second courses

- Oriental style tofu with summer vegetables, Sichuan pepper and ginger. € 16
- Grilled seitan slices with asparagus salad. € 17
- Tempeh in coconut cream with carrots and baked potatoes. € 16

first courses

traditional

- Paccheri with shrimp carbonara and chopped pistachios. € 15
- Risotto with broad beans, marjoram and Modica chocolate. € 14

second courses

- Cod fillet with marjoram butter on pea cream. € 20
- Pork chop marinated in honey, Sichuan pepper and spices with asparagus salad. € 19
- Grilled Argentinian Angus fillet with baked potatoes. € 26

homemade desserts

White chocolate semifreddo and salted pistachios crumble € 6
with a glass of "Essenzia" - Pojer & Sandri € 13

Custard and raspberry jelly tart € 6
with a glass of Passito di Pantelleria DOP "Ben Ryè" - Sicily - Donna Fugata € 15

Vegan panna cotta with raspberry sauce € 6
with a glass of Passito di Pantelleria DOP "Ben Ryè" - Sicily - Donna Fugata € 15

New York cheesecake with raspberry sauce or chocolate ganache € 6
with a glass of "Merlino" IGT - Lagrein, brandy 16 anni, Pojer & Sandri 14€

Vegan sponge cake, Chantilly cream and strawberries € 6
with a glass of "Picolit" COF DOC - Rocca Bernarda € 17

Vegan chocolate tofu cake € 7
with a glass of Vin Santo DOC - Malvasia, Trebbiano - Colli del Trasimeno € 14

Chocolate soft cake with mascarpone cream and chocolate flakes € 6
with a glass of Recioto della Valpolicella DOC - Corvina, rondinella, molinara - Speri € 15