



charcuteries

THE PASTURE PLATTER / € 18

Formai de Mut (alpine cheese from Alta Val Brembana), Bagòss from Bagolino malga with chestnut honey, Holzhofer Canton Thurgau, aged Casera with jams and honeys.

THE ITALIAN PLATTER / € 16

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

THE SPECIAL PLATTER / € 18

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

THE VOLTA PLATTER / € 18.5

Fiocco Valtellina, Carne Salada with rocket, Casera Valtellina, Scimudin from Valtellina, Holzhofer Canton Thurgau with jams.

THE MOUNTAIN PLATTER / €

18.5

Brà DOP aged cheese, Blu di Lanzo, Bouche de Chèvre, wild boar salami, Fiocco della Valtellina, preserves and honey.

THE WINTER PLATTER / € 18.5

Colonnata lard, Trentino speck, mild gorgonzola, hay-aged pecorino, polenta crostini with mushrooms.

THE VEGAN PLATTER / € 16

Cashew brie, cashew blue cheese with jams, vegan prosciutto carpaccio with escarole and sun-dried tomatoes, tofu truffles, olives, walnuts and Cranberries.

vegetarian starters

Sautéed spelt with Romanesco cauliflower, garlic, olive oil, chili and caramelized red onions. € 9

Puff pastry baskets filled with tofu cream, Taggiasca olives and rocket. € 9

Chickpea hummus with homemade mixed seed crackers. € 8.5

Creamy black cabbage and potato soup with sesame and hemp seeds. € 8.5

Savory pie with escarole, chicory, chard, capers and raisins. € 8.5

Mixed appetizer. € 18

traditional starters

Carpaccio trio: Carne Salada with herb oil, smoked Black Angus with fresh salad, top sirloin bresaola with flakes of Parmigiano Reggiano aged for 30 months. € 16

Trio of lard (Colonnata, Arnad and Patanegra) with hot tigelle. € 12

Polenta flan with speck on taleggio fondue. € 9

first courses

vegetarian

Buckwheat gigli pasta with winter purslane pesto and salted ricotta. € 15

Tagliatelle with artichokes, Jerusalem artichoke and mint. € 16

Pizzoccheri (buckwheat pasta) in Valtellina style. € 15

second courses

Grilled seitan steak with glazed vegetables. € 18

Tempeh with almonds and miso served on yellow polenta. € 18

Radicchio rolls stuffed with lentils, served with delicate sauce on mashed potatoes. € 17

first courses

traditional

Risotto with guanciale, spinach and taleggio. € 16

Egg pappardelle with wild boar ragù. € 17

second courses

Braised pork cheek with mashed potatoes. € 22

Red wine braised beef with yellow polenta. € 19

Grilled Argentine Angus fillet with glazed vegetables. € 28

homemade desserts

Cinnamon semifreddo with mango and chili sauce € 8
with a glass of "Moscato di Volpara" DOC - Moscato - Bruno Verdi - € 11

Classic tiramisù € 7.5
with a glass of Passito di Pantelleria DOP "Ben Ryè" - Sicily - Donnafugata - € 16

New York cheesecake with berry sauce or chocolate ganache € 8
with a glass of "Essenzia" - Pojer & Sandri - € 16

Vegan chocolate brownie with peanut butter and orange sauce € 8
with a glass of "Moscato di Volpara" DOC - Bruno Verdi - € 11

Vegan vanilla panna cotta with berry sauce € 7
with a glass of Vin Santo DOC - Malvasia, Trebbiano - Colli del Trasimeno - € 16

Chocolate tenerina cake with mascarpone cream topping € 7.5
with a glass of Recioto della Valpolicella DOC - Speri - € 12

Vegan tart with vanilla custard and apples with crumble € 8
with a glass of "Picolit" DOC - Rocca Bernarda - € 17

Vegan chocolate salami € 7
with a glass of Recioto della Valpolicella DOC - Speri - € 12