



charcuteries

THE PASTURE PLATTER / € 18

Formai de Mut (alpine cheese from Upper Val Brembana), mountain Bagoss cheese from Bagolino with chestnut honey, Holzhofer Canton Thurgau and aged Casera cheese, served with selected jams and honeys.

THE ITALIAN PLATTER / € 16

Salami, coppa, 24-month aged Parma ham, buffalo mozzarella, Branzi, Casera della Valtellina and Taleggio, served with selected jams and honeys.

THE SPECIAL PLATTER / € 18

Castelmagno, Puzzone di Moena, Testun alle Vinacce di Barolo and Pecorino di Fossa, served with selected jams and honeys.

THE VOLTA PLATTER / € 18.5

Wild boar salami, Carne Salada with rocket, Casera della Valtellina, Bouche de Chèvre and Holzhofer Canton Thurgau, served with selected jams.

THE PIEMONTE PLATTER / € 18

Aged Bra DOP cheese, Blu di Lanzo, Castelmagno and fresh goat cheese with red berries, served with honey and selected jams.

THE LATE SUMMER PLATTER / € 18

24-month aged Parma ham, yellow melon, buffalo mozzarella and bruschetta with sautéed cherry tomatoes and basil oil.

THE VEGAN PLATTER / € 18

Cashew Vegan Vrie, Cashew Blue and Cashew Micotta, toasted bread with paté rouge, plant-based carpaccio with julienne courgettes, olive oil and lemon.

vegetarian starters

Pearl spelt with rosemary-roasted pumpkin and caramelized red onions. 9 €

Baked carrot and courgette fritters with curry mayo. 9 €

Bruschetta with roasted vegetables and sesame tofu. 8.5 €

Chickpea hummus with homemade mixed-seed crackers. 9 €

Vegan tonnato: seitan carpaccio with "happy tuna" sauce. 10 €

Mixed appetizer platter. 19 €

traditional starters

Trio of carpaccios: Carne Salada with herb oil, smoked Black Angus with salad, Bresaola Punta d'Anca with 30-month aged Parmesan shavings. 16 €

Selection of three cured pork fats: Colonnata, Arnad and Pata Negra served with warm tigelle bread. 12 €

Bruschetta with sautéed cherry tomatoes, basil oil, stracciatella cheese and Cantabrian anchovies. 14 €

first courses

vegetarian

Casarecce alla Norma with aubergines, tomato, mint and salted ricotta. 15 €

Spelt fusilloni with a creamy pepper sauce, diced tofu and sesame seeds. 16 €

Mezzi rigatoni with a creamy cannellini bean and beetroot sauce, cashew ricotta and chopped pistachios. 16 €

second courses

Breaded chickpea tempeh fillets with vegan curry mayo and roasted vegetables. 19 €

Round courgettes stuffed with soy bites, late-summer vegetables and basil. 17 €

Asian-style tofu with kang kong. 18 €

first courses

traditional

Risotto with prawns, 'nduja and stracciatella cheese. 17 €

Spaghettoni with a creamy courgette and potato sauce, hand-cut sausage and tenerumi with garlic, olive oil and chilli. 16 €

second courses

Veal and sausage rolls larded with grapes, served with kang kong. 22 €

Pork fillet with Taleggio sauce and thyme-roasted pumpkin. 23 €

Grilled Argentinian Angus fillet with aromatic herbs and roasted vegetables. 29 €

homemade desserts

Ben Ryè parfait with yellow melon 8.5 €
paired with a glass of "Moscato di Volpara" O.P. DOC – Moscato – Bruno Verdi 12 €

Chocolate tart with coffee mousse 8 €
paired with a glass of Vin Santo DOC – Malvasia, Trebbiano – Colli del Trasimeno 16 €

New York cheesecake with mixed berry sauce 8 €
paired with a glass of "Essenzia" – Pojer & Sandri 15 €

Vegan sponge cake with creamy yogurt, figs and Marsala almonds 8.5 €
paired with a glass of "Moscato di Volpara" O.P. DOC – Moscato – Bruno Verdi 12 €

Vegan saffron panna cotta with mixed berry sauce 7.5 €
paired with a glass of Vin Santo DOC – Malvasia, Trebbiano – Colli del Trasimeno 16 €

Classic tiramisu 7.5 €
paired with a glass of "Ben Ryè" Passito di Pantelleria PDO – Sicily – Donna Fugata 17 €

Vegan lemon cheesecake 8 €
paired with a glass of "Picolit" COF DOC – Rocca Bernarda 17 €

Vegan chocolate mousse with almonds 7.5 €
paired with a glass of Recioto della Valpolicella DOC – Speri 12 €