



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 SUMMER PLATTER / € 17

24-month aged Parma ham, melon, buffalo mozzarella and bruschetta with paté rouge.

THE VEGAN PLATTER / € 18

Cashew Vrie, cashew Blue, cashew Micotta, toasted bread with paté rouge, turmeric and flaxseed plant-based carpaccio with courgette julienne, olive oil and lemon.

vegetarian starters

Puff pastry triangle filled with aubergine, tofu, basil and lemon. € 9

Baked falafel with vegan tzatziki sauce. € 9

Chickpea hummus with homemade mixed-seed crackers. € 8.5

Turmeric and flaxseed plant-based cold cuts with courgette julienne, lemon and mint. € 9.5

Vegan coleslaw with white cabbage, carrots, vegan mayonnaise and mixed seeds. € 8.5

Mixed vegan appetizer selection. € 18

traditional starters

Selection of three carpaccios: Carne Salada with herb oil, smoked Black Angus with salad and bresaola with 30-month aged Parmesan shavings. € 16

Selection of three artisan lards: Colonnata, Arnad and Pata Negra served with warm tigelle bread. € 12

first courses

vegetarian

- Oriental-style buckwheat spaghettini. € 15
- Vegan fregula sarda with Mediterranean sea flavours. € 16
- Vegan casarecce alla Trapanese. € 16

second courses

- Vegan tonnato: seitan carpaccio in "Happy Tuna" sauce served with roasted potatoes. € 19
- Vegan Greek pita with homemade pita bread, marinated tofu, tomatoes, salad, onions and tzatziki sauce. € 17
- Seitan tagliata with vegan coleslaw. € 18
- Chickpea farinata with courgettes and courgette blossoms, served with aubergine and peach salad. € 17

first courses

traditional

- Prosecco and blackberry risotto with thyme and Bouche de Chèvre goat cheese. € 17
- Aubergine ravioli with buffalo ricotta and tomato powder. € 17
- Spaghettoni with pistachio pesto, prawns and lemon. € 17

second courses

- Grilled picanha with peach and aubergine salad. € 26
- Seared tuna with mixed seeds, mixed salad, caramelised onions and balsamic glaze. € 28
- Grilled Argentine Angus fillet with aromatic herbs and roasted potatoes. € 29

homemade desserts

- Ben Ryé parfait with sautéed apricots € 8.5
with a glass of "Moscato di Volpara" O.P. DOC - Moscato - Bruno Verdi € 11
- Chocolate marquise with toasted almonds and peaches in Recioto wine € 8.5
with a glass of Passito di Pantelleria DOP "Ben Ryè" - Sicily - Donnafugata € 16
- New York cheesecake with wild berry sauce € 8
with a glass of "Essenzia" - Pojer & Sandri € 15
- Our vegan Sacher cake € 7
with a glass of "Merlino" fortified red wine from the Dolomites - Pojer & Sandri € 12
- Vegan saffron panna cotta with wild berry sauce € 7.5
with a glass of Vin Santo DOC - Malvasia, Trebbiano - Colli del Trasimeno € 16
- Wild berry and yogurt tiramisù € 7.5
with a glass of Recioto della Valpolicella DOC - Speri € 12
- Vegan tart with pistachio mousse € 8
with a glass of "Picolit" COF DOC - Rocca Bernarda € 17
- Vegan peach tart with chocolate mousse € 7.5
with a glass of Recioto della Valpolicella DOC - Speri € 12