



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, Casera from Valtellina, 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

Wild boar salami, Carne Salada with rocket, Casera from Valtellina, Bouche de Chevre, Holzhofer Canton Thurgau with jams.

THE MOUNTAIN PLATTER / € 18

Brà DOP hard cheese, Blu di Lanzo, Castelmagno, fresh goat cheeses with red fruits, with jams and honey.

THE SPRING PLATTER / € 17

Bresaola carpaccio, mixed greens, grilled zucchini with mint oil, crostino with stracciatella and preserved olives, carrot crudités.

THE VEGAN PLATTER / € 18

Cashew Vegan Vrie, cashew Blue, cashew Micotta crostino with bamboo cream and sun-dried tomatoes plant-based carpaccio with turmeric and flaxseeds, marinated carrots in grapefruit oil.

vegetarian starters

Whole wheat cous cous with spring vegetables. € 9

Zucchini and sun-dried tomato muffin. € 9

Chickpea hummus with homemade mixed seed crackers. € 8,5

Turmeric and flaxseed plant-based cold cuts with marinated carrots in grapefruit oil, bamboo sprout cream with capers. € 9,5

Chinese cabbage salad, carrots, sesame oil, peanuts and marinated tofu. € 8,5

Mixed appetizer. € 18

traditional starters

Trio of carpaccios: Carne Salada with herb oil, smoked Black Angus with salad, Bresaola (top round) with 30-month aged Parmesan flakes. € 16

Trio of cured pork fat: Colonnata, Arnad and Patanegra with warm tigelle. € 12

Mixed salad with cuttlefish*, prawns* and Chinese cabbage with lemon and pink pepper mayonnaise. € 13

first courses

vegetarian

Beetroot gnocchetti, vegan sage butter
on almond sauce. € 15

Casarecce with fava beans, leeks,
zucchini, lemon and toasted almonds.
€ 15

Nettle risotto with spicy gorgonzola.
€ 16

second courses

Seitan and vegetable skewer with roasted
potatoes and vegan lemon and pink
pepper mayonnaise. € 18

Chickpea flour crêpe, cashew Micotta,
mixed salad, carrots, grapefruit oil.
€ 16

Salt and pepper tofu with sautéed
Chinese cabbage, garlic and Taggiasca
olives. € 18

first courses

traditional

Maccheroni with asparagus and sausage.
€ 15

Spaghettoni with pistachio pesto,
prawns* and lemon. € 17

second courses

Sliced Black Angus rump steak (250 g)
with seasonal salad. € 23

Sea bream fillet with mixed vegetables
and aromatic herbs. € 21

Grilled Argentine Angus fillet with
aromatic herbs and roasted potatoes.
€ 28

homemade desserts

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

Classic tiramisù € 7,5
with a glass of Passito di Pantelleria DOP "Ben Ryè" - Sicily - Donna Fugata € 16

Puff pastry baskets with custard, strawberries and toasted almonds € 7
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 e Sandri € 12

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

Gianduiotto cake € 7,5
with a glass of Recioto della Valpolicella DOC - Speri € 12

Strawberry and ricotta tart € 8
with a glass of "Picolit" COF DOC - Rocca Bernarda € 17

Vegan blueberry and chia seed tart € 7,5
with a glass of Recioto della Valpolicella DOC - Speri € 12