

• ANTIPASTI •

APPETIZERS

Please fill the special sheet ANTIPASTI

CHOICE OF 3 ANTIPASTI	21
CHOICE OF 5 ANTIPASTI	26
CHOICE OF 7 ANTIPASTI	31


• SALUMERIA •

SELECTION OF ITALIAN COLD CUTS

Platter of cold cuts <i>coppa</i> *, <i>mortadelle</i> , <i>strolghino dry sausage</i> *, <i>cured ham San Daniele</i> , <i>Colonnata bacon</i>	21
Platter of Spigaroli selection cold cuts <i>white pork Culatello</i> *, <i>lardo alto</i> *, <i>coppa</i> *, <i>strolghino dry sausage</i> *	26
Coppa*	platter 19
Cured ham prosciutto San Daniele	platter 19
Cured ham prosciutto Cinta Senese	platter 24
Bresaola	platter 24
Black pork Culatello*	platter 26
White pork Culatello*	platter 22

* Exclusive origin : Massimo et Luciano Spigaroli - Antica Corte - Pallavicina

• PIZZETTE •

Pizzetta Margherita <i>tomato, mozzarella</i> Available gluten free 	12
Pizzetta Napoli <i>tomato, mozzarella, anchovies, capers</i>	14
Cheese pizzetta <i>mozzarella, gorgonzola, pecorino, stracchino</i>	15
Focaccia di Recco <i>cheese curd</i>	13

• PRIMI PIATTI •

PASTA, RISOTTO, VEGETABLES

Home made

Ravioli stuffed with borage & ewe's milk ricotta, sage	27
Linguine with zucchinis violins and pancetta	27
Scialatelli, red mullet filets, olives and basil	31

Dried pasta

Paccheri in the confit of rabbit and fèves	28
Spaghetti with clams	37
Trofie with the pesto gènois	25
Penne gluten free on demand 	

Risotto

Green asparagus risotto	29
Milanese-style risotto	25

Vegetables

Cookpot of spring vegetables 	23
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In order to guarantee freshness, some products might not be on the menu
Taxes & service included

• SECONDI DI PESCE •

FISHES

Sautéed Gamberoni, artichokes	52
Royal sea bream, Albenga zucchini	42
John Dory, seasonal vegetable tian and panisses	42
Roasted seabass, grilled vegetables <i>for two pers.</i>	p.p. 45

• SECONDI DI CARNE •

MEATS

Our piccata with lemon, small capers and young spinach	42
Chicken breast rosemary, french beans & wild mushrooms	38
Grilled lamb chops, seasonal vegetables	45
Beef rib, marrow bone, potatoes and spring onions <i>for two pers.</i>	p.p. 52

• CONTORNI •

SIDE DISHES

Potatoes & spring onions - French beans & wild mushrooms	11
Young spinach - Cookpot of spring vegetables 	
Lettuce	

• FORMAGGI •

CHEESES

Gorgonzola, Pecorino, Parmigiano Reggiano	16
Selection of Cuneo cheeses	18

• DOLCI •

DESSERTS

Zuccotto	13
Zuppa inglese	13
Tiramisù	15
Sicilian cassata	14
Seasonal fruit tart	14
Chocolate pizza	14
Panna cotta (<i>caramel, chocolate, red fruits, according to you</i>)	12
Red fruit salad*	21
Strawberries*	16
Raspberries*	18

* Served as you prefer : sugar, whipped cream or vanilla ice cream

• GELATI •

ITALIAN ICE CREAM

Choice of 3 flavors

ICE CREAM

Pistachio, Milk, Hazelnuts

SORBET

Lemon, Strawberry, Mascarpone

OUR CHOICE OF HOME MADE SAUCES

Red fruit coulis - Whipped cream,
Chocolate - Caramel - Amarena