

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

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

• PIZZETTE •

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

• PRIMI PIATTI •

PASTA, RISOTTO, VEGETABLES

Home made

Pansotti stuffed with borage & ewe's milk ricotta, sage	27
Linguine with wood mushrooms	40
Gnocchi mona lisa pesto	27

Dried pasta

Casareccia with carbonara sauce	25
Spaghetti with clams	37
Penne arrabbiata-style	25
Penne gluten free as you prefer 	

Risotto

Vegetable risotto	26
Milan-style risotto	24

Vegetables

Seasonal vegetable tian 	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
Sautéed calamaretti Riviera way	42
Roasted seabass, sun-dried & grilled vegetables <i>(for two pers.)</i>	p.p. 45

• SECONDI DI CARNE •

MEATS

Our piccata with lemon, capers and spinach leaves	42
Chicken breast rosemary, french beans & sautéed mushrooms	38
Grilled lamb chops with summer savory, sauté of fresh vegetables	45
Beef rib, potatoes and spring onions <i>(for two pers.)</i>	p.p. 52

• CONTORNI •

SIDE DISHES

Potatoes & spring onions - Lettuce - French beans & sautéed mushrooms	11
Fresh vegetables sauté - Seasonal vegetable cookpot	

• 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, Nuts

SORBET

Lemon, Strawberry, Mascarpone

OUR CHOICE OF HOME MADE SAUCES

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