



## Cocktail and Aperitif

Mediterranean Americano Cocktail .10

Mountain Pine scented Gin-Tonic .10

Samb-Hugo  
(Helder flower, Mint, Sparkling Wine) .10

Glass of Champagne .12

Glass of Franciacorta .8

Glass of dry white wine .7

## Tasting Menu

FREEWHEELING...

...and You, will You trust the Chef?!?

7 Courses .70

5 Courses .55

ITALIAN SEAS! .55

a trip through Italian coasts

Mackerel | Ravioli | Squid | Peach

WITH YOUR FEET ON THE GROUND! .55

a walk through the Italian pastures

Beef | Guinea-Fowl | Pork | "Babà"




## Raw from the Seas

- Raw Fish, Shellfish and Oysters according to the Market .39
- Mediterranean marinated Tuna fish in vegetable Gazpacho .23
- Sturgeon Caviar "PENSERI" 10g .25 30g .75



## Starters




- Roasted Scallops, Potatoes and Dill .23
- "Flaming" Mackerel, spring Onion, Aubergine and Mint .17
-  Baked Aubergine, spinach and local Cheese fondue .17
- Cured Parma Ham, Figs and Fried Cake .21
- Beef carpaccio, white Beans and fermented Chilly .17



## Pasta & Rice




- Almonds risotto, red Prawns and cherry Tomato (Min x2) .25
- Linguini Pasta with Seafood sauce and dried Caviar .23
-  Spaghetti with Tomato sauce, Lemon, Basil and Buttermilk .17
- Fresh Ravioli with Beans, Mussels and Clams .19
- Pasta Garlic-Oil-Chilly, Guinea Fowl and green Pepper .19



## Main Courses



- Catch of the day, "Beurre Blanc", green Beans and Mussels .29
- Roasted squid, Aubergine and candid Lemon .25
-  Tomato Cutlet, Capers, Olives and Basil .19
- Beef entrecote, Potato, Lettuce and Wine sauce .27
- Mustardy Pork loin, caramelized Figs and "burned" Onion .25