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## APPETIZERS

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### Le Capesante

pan fried seared scallops, served with sauteed pumpkin and Marco d'Oggiono smoked speck julienne cut, parsley sauce and bittersweet red onion

### Il Baccalà

lukewarm cod accompanied with roasted polenta, roman green broccoli and confit tomatoes

### La Cipolla

blond onion's tarte tatin with Parmigiano cheese sauce and balsamic vinegar reduction

### La Manzetta

finely sliced slightly roasted sirloin, served on a lemon scented broccoli pesto, honey mustard sauce and winter black truffle

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## FIRST DISHES

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### I Tagliolini

fresh egg pasta served with sauteed arctic char, parsley, cauliflower cream, capers and black olives

### La Calamarata

"Calamarata" pasta from Pastificio Gentile with seafood ragout, broccoli florets, grapefruit scented

### Il Riso

Carnaroli "Gallo Riserva" with red Treviso radicchio, Bitto sauce and pan seared veal tongue  
*2 persons minimum*

### I Ravioli

homemade ravioli stuffed with taleggio cheese, sauteed with salty butter, williams pears and rosemary, served on pumpkin and nuts cream

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## MAIN DISHES

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### Il Rombo

grilled turbot fillet accompanied by roasted endive,  
orange sauce and licorice mayo

### La Rana Pescatrice

baked monk fish with soy sauce and grapefruit marinature,  
served on sauteed beets and white sesame seeds, red lentils soup  
and Amalfi lemon cream

### Il Manzo

sliced grilled entrecote with rosemary sauce, sauteed green turnips  
with a scent of garlic, confit tomatoes and winter black truffles

### La Quaglia

roasted quail stuffed with its meat, chestnuts and smoked speck,  
accompanied by stewed cabbage and grilled polenta

### Il Gubet KM 0

local goat cheese, homemade raisins bread, honey and jam - farm to table

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