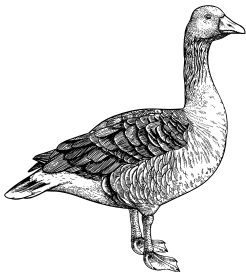


SEIT 1350		MENU OF THE DAY	APERITIVO SPARKLING TEA 0,1 7 ⁵⁰
		ALL-DAY LUNCH FROM 12:00 P.M. TO 5:00 P.M. EVENING MENU FROM 5:00 P.M.	



FIRST COURSES & SOUPS

HOUSE-SMOKED CATFISH.....	24
with green apple, Radicchio Treviso and walnut	
BRAISED OVEN-ROASTED PEPPERS	19
with fresh goat's cheese, pistachio and basil	
PROSCIUTTO CRUDO FROM D'OSVALDO (CORMONS)	21
aged 18 months, with homemade giardiniera and sourdough bread	
CLEAR BEEF BROTH	9
with small calfs liver dumpling or semolina dumplings	

MAIN COURSES

PAN-FRIED GOLDEN TROUT FILLET	36
with glazed kohlrabi, pickled elderberries, polenta and horseradish	
HOMEMADE GUINEA FOWL RAVIOLI	32
with vermouth foam, vineyard peach and sautéed chanterelles	
GEM LETTUCE SALAD	21
with burrata stracciatella, anchovies and Amalfi lemon	
WITH GRILLED FISH FILLET	+12
CREAMY TOMATO RISOTTO.....	28
with Stracciatella di Burrata, black olives and basil	
WITH 3 SCALLOPS	+12
MEDIUM DONE SIRLOIN OF LOCAL BEEF	38
with creamy polenta, gremolata and fennel	

DESSERTS

BLUEBERRY PANCAKES	16
with lavender sugar and sour cream ice	
CAMPARI DESSERT	14
with Campari sorbet, prosecco foam and gooseberries	
HOMEMADE ICE & SORBET	PER SCOOP 5
Vanilla, chocolate, yoghurt strawberry, apricot, orange	
SALZBURGER NOCKERL	32
for 2 people, 20 minutes waiting time	
CARAMELIZED SEMOLINA PANCAKE	18
with yogurt foam and blackberries	

Businesslunch

MONDAY TO FRIDAY
12 P.M. - 05 P.M.

CHILLED WATERMELON SOUP 9
with ricotta and basil oil

GRILLED EGGPLANT STEAK 22
with mushrooms and braised
tomato

MENU 26

Classics

BEEF TATARE
120 / 23
200 / 29

with mustard caviar,
artichoke chips, and
garden cress

CALF'S LIVER 29
OR

VEAL SWEETBREADS 29
with mashed potatoes and
onion sauce

WITH
spinache-chanterelles vegetables
9

OUT OF THE BUTTER PAN

WIENER SCHNITZEL OF LOCAL VEAL
9
OR

DEEP FRIED CHICKEN
29
served with
lamb's lettuce and potato salad
and hand-stirred cranberries