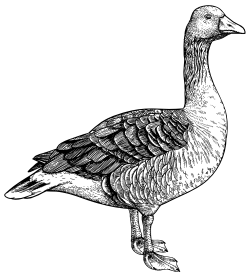


SEIT 1350		M E N U O F T H E D A Y	APERITIVO QUINCE FIZZ NONALCOHOLIC Quince, Tonic, Soda, Rosemary 8 ⁵⁰
		ALL-DAY LUNCH FROM 12:00 P.M. TO 5:00 P.M. EVENING MENU FROM 5:00 P.M.	

Businesslunch

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

SMOKED ROASTBEEF 19
with rucola, paremsan cheese
and misomayonaise

WILD BOAR RAGOUT 24
with mushrooms and bread
dumplings

DAMA BIANCA 9
Vanilla ice cream with almond
brittle and grappa-soaked raisins

MENU 32

WITH DESSERT 38

non alcoholic

- 32 GRAD RIESLING**
Riesling, apple, herbs
Manufaktur Jörg Geiger
0,1 7⁵⁰

35 GRAD GRENACHE
Grenache, plum, herbs
Manufaktur Jörg Geiger
0,1 7⁵⁰

QUITTENESSENZ
Obsthof Retter
5^{CL} 6⁵⁰

FIRST COURSES & SOUPS	
MARINATED SADDLE OF VEAL.....	24
with pickled rhubarb, almonds and frisée	
VARIATION OF NEAPOLITANIAN PUMPKIN.....	19
with smoked cheese, egg yolk and Il Nostro grapemustard	
PROSCIUTTO CRUDO FROM D'OSVALDO (CORMONS).....	21
aged 18 months, with homemade giardiniera and sourdough bread	
CLEAR BEEF BROTH.....	9
with small cheese dumpling or semolina dumplings	
CELLERY CREAMSOUP.....	16
with wild boar crocette, qunice and hazelnut	
MAIN COURSES	
IN IL NOSTRO OLIVE OIL CONFIT SALMONTROUT FILET.....	36
with green cabbage, yellow beet and austrian gnocchi	
OSSOBUCCO OF DEAR.....	36
with creamy polenta, braised tomtoes and brokkoletti	
GEM LETTUCE SALAD.....	21
with burrata stracciatella, anchovies and Amalfi lemon with grilled fish fillet +12	
CREAMY CARROT RISOTTO.....	29
with mushrooms and salty lemon with fried duck liver +12	
HOMEMADE TAGLIATELLE.....	24
with goose bolognese	
MEDIUM DONE SADDLE OF VENISON.....	46
with parsleycreme, radicchio and portwinefigs	
DESSERTS	
CURD DUMPLINGS.....	16
with buttercrumbs, plumragout and cinnamon ice cream	
BELLINI DESSERT.....	14
with prosecco foam and peachsorbet	
HOMEMADE ICE & SORBET.....	PER SCOOP 5
Vanilla, chocolate, cinnamon	
SALZBURGER NOCKERL.....	32
for 2 people, 20 minutes waiting time	
CARAMELIZED SEMOLINA PANCAKE.....	18
with yogurt foam and Il Nostro grape-portwinesorbet	



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-artichoke vegetables
8
- OUT OF THE BUTTER PAN**

WIENER SCHNITZEL OF LOCAL VEAL
36
OR
DEEP FRIED CHICKEN
29
served with
cucumber and potato salad
and hand-stirred cranberries

Our service staff will be happy to inform you about possible allergens in our dishes. Please note that we issue bills per table only. All prices are in euros and include VAT.