



MENÙ

OPEN EVERY DAY



APERITIFF..

CULATTA AND FIGS € 6.00 TOASTED BROWN BREAD WITH SALMON € 7.00
HAM AND MELON € 6.00 COD ON A BED OF POLENTA € 6.00

APPETIZERS

MARINATED WILD SALMON WITH TOASTED BLACK BREAD	€ 10,00
CREAMED COD WITH POLENTA MEDALLION	€ 9,00
MIXED PLATTER OF COLD CUTS FROM THE VALLEY WITH HOUSE PICKLED VEGETABLES	€ 14,00
HAM AND MELON	€ 8,00
VEAL WITH TUNA SAUCE COOKED AT LOW TEMPERATURE	€ 9,00
MIXED CHEESES FROM VALMOZZOLA WITH HONEY AND HOMEMADE JAM	€ 11,00
LOW TEMPERATURE COOKED PICKLED VEGETABLES	€ 5,00

FIRST DISHES

SEAFOOD TAGLIOLINI	€ 13,00
TAGLIOLINI WITH PRAWNS AND COURGETTES	€ 13,00
PAPPARDELLE WITH WHITE VEAL RAGOUT	€ 12,00
MEZZELUNE STUFFED WITH POTATOES AND SUMMER TRUFFLE, SERVED WITH TRUFFLE	€ 15,00
SAFFRON RISOTTO AND DROPS OF BALSAMIC VINEGAR	€ 9,00
HOMEMADE TAGLIATELLE WITH STRACCIATELLA CONFIT CHERRY TOMATOES AND BASIL	€ 10,00
CREAM	

SECOND COURSES

GRILLED OCTOPUS WITH BURRATA CREAM AND CONFIT CHERRY TOMATOES	€ 16,00
YELLOW FIN TUNA STEAK WITH FENNEL, ORANGE AND WALNUT SALAD	€ 18,00
CRISPY PRAWNS	€ 18,00
MIXED FRIED	€ 18,00
ITALIAN SCOTTONA TARTARE	€ 12,00
GRILLED TENDERLOIN, 200 GR.	€ 20,00
GRILLED TENDERLOIN, 200 GR. WITH BLACK SUMMER TRUFFLE	€ 25,00
ITALIAN SCOTTONA RIB EYE, AGED 45 DAYS PER HECTOGRAM	€ 5,00
FLORENTINE OF ITALIAN SCOTTONA, AGED 45 DAYS PER POUND	€ 6,00
ZUCCHINI AND PEAR PARMIGIANA	€ 8,00

SIDE DISHES

OXHEART TOMATOES AND BASIL	€ 5,00
MIXED SALAD	€ 5,00
FRENCH FRIES	€ 5,00
BAKED POTATOES	€ 5,00
GRILLED VEGETABLES	€ 5,00

THE WINE LIST



RED WINES

PIEDMONT

DOLCETTO D'ALBA GIOBBE	€ 15,00
NEBBIOLO D'ALBA TEO COSTA	€ 26,00
BARBERA D'ALBA PRUNETTO	€ 30,00

LOMBARDY

BARONE PIZZINI CORTEFRANCA	€ 23,00
FERGHETTINA	€ 20,00
VEZZOLI	€ 21,00

VENETO

RIPASSO DOC SUP. VALPOLICELLA TOMMASI 2020	€ 30,00
VALPOLICELLA CLASSICO DOP SUP. RAFAEL 2021	€ 26,00

EMILIA ROMAGNA

BARBERA IL MORO VINICOLA MOLINARI	€ 15,00
GUTTURNIO FRIZZANTE DOC	€ 15,00
GUTTURNIO SUPERIORE DOC MOLINARI	€ 15,00
LAMBRUSCO OTTOCENTO NERO	€ 16,00

TUSCANY

BRUNELLO DI MONTALCINO DOC CASISANO 2017	€ 60,00
CHIANTI CLASSI BONACCHI	€ 22,00

VINI BIANCHI

LOMBARDY

LUGANA DOC FORNACI 2022	€ 26,00
RIBOLLA GIALLA MAGNOLIA	€ 20,00
FERGHETTINA	€ 20,00
VEZZOLI	€ 20,00
RONCO CHINO	€ 29,00
BARONE PIZZINI MONTENETTO	€ 22,00

TRENTINO ALTO ADIGE

GEWURZTRAMINER ST. MICHEL	€ 35,00
MULLER THURGAU 2021 ST. MICHEL	€ 30,00

VENETO

BIANCO DI CUSTOZA	€ 13,00
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EMILIA ROMAGNA

ORTRUGO FRIZZANTE MOLINARI	€ 15,00
MALVASIA CASAB	€ 13,00

TUSCANY

VERMENTINO POGGIO AL TUFO IGT 2022	€ 24,00
VERMENTINO LUNI MONTICELLO	€ 32,00

SARDINIA

VERMENTINO MANCINI	€ 22,00
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BASILICATA

FALANGHINA PATERNOSTER IGT VULCANICO	€ 26,00
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SKIND CUSTOMERS ARE KINDLY REQUESTED TO PROMPTLY REPORT ANY
*SOME FOODS MAY BE FROZEN AT THE SOURCE **SUBJECT TO AVAILABILITY

THE BUBBLES



LANTIERI MILLESIMATO ARCADIA (PREMIO 2019 AWARD 2019 BEST BRUT IN THE WORLD)	€ 60,00
LANTIERI BRUT DOSAGGIO ZERO	€ 52,00
RONCO CHINO BRUT	€ 48,00
RONCO CHINO SATIN	€ 55,00
BELLAVISTA PAS OPERÈ	€ 110,00
CA' DEL BOSCO SATIN	€ 110,00
CAMILLUCCI SATIN AMMONITES	€ 60,00
MASCHIO DEI CAVALIERI PROSECCO TREVISO	€ 16,00

ROSÈ

VIGNA DORATA	€ 30,00
	€ 26,00

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DULCIS IN FUNDO/DESSERT

OPEN EVERY DAY



PANNA COTTA OF THE HOUSE, GLUTEN-FREE	€ 4,00
HOME MADE TIRAMISU	€ 4,00
HAZELNUT AND CHOCOLATE CUP, SPANISH CUP, COFFEE CUP	€ 6,00
GLUTEN-FREE CHOCOLATE TRUFFLE	€ 5,00
LIMONCELLO TRUFFLE	€ 5,00
CUBE WITH TWO CHOCOLATES	€ 7,00
GEOMETRY OF CHOCOLATE AND PEARS	€ 7,00
CUP WITH SORRENTO LEMON	€ 5,00
TEMPTATION OF RICOTTA AND CHOCOLATE	€ 7,00
CHOCOLATE SOUFFLE, PISTACHIO SOUFFLE	€ 6,00
SORBET	€ 3,00

COFFEE
BITTERS, DIGESTIVES, GRAPPAS AND MORE...