
MY LAND

HAND-SLICED LOCAL CURED HAM WITH FOCACCIA

(1, 7, 12)

€ 22

MOUNTAIN EGG WITH CREAMY POTATOES AND ROASTED LARDO

(3, 5, 7)

€ 16

OSTERIA CHEESE SELECTION WITH ARTISANAL HONEY AND FRUIT PRESERVE

(7, 8, 12)

€ 22

BEYOND BORDERS..

SMOKED SARDINES, GOAT'S CHEESE, TOASTED DARK BREAD AND CARAMELIZED ONION

(1, 4, 7)

€ 18

SALMON TATAKI WITH BEETROOT, CRISP VEGETABLES AND RASPBERRY MAYONNAISE

(3, 4, 5)

€ 18

BUFFALO MOZZARELLA, SWEET PEPPER FONDANT AND ANCHOVIES

(4, 5, 7)

€ 18

FIRST COURSES

CORN FRASCARELLI WITH DATTERINO TOMATOES, CHANTERELLE MUSHROOMS AND GUANCIALE,
TOSSED WITH UMBRIAN PECORINO

(1, 3, 7)

€ 20

HOMEMADE FETTUCCINE WITH ROASTED TOMATO PURÉE, CHICORY AND MANTUAN PUMPKIN

(1, 3, 7)

€ 20

TODAY'S SPECIAL

COOKED AND RAW

LOCAL ROAST CHICKEN WITH MUSTARD, POTATOES AND FRIGGITELLI PEPPERS

(3, 7, 11, 12)

€ 22

BEEF CARPACCIO MARINATED IN RUM AND COFFEE, JERUSALEM ARTICHOKE, SWEET-AND-SOUR
CELERIAC AND CRISP LAMB'S LETTUCE

(7)

€ 22

SALT COD, FENNEL FONDANT, TAGGIASCA OLIVES, GLAZED SHALLOT AND ROASTED BABY CHARD

(1, 4, 7, 9, 12)

€ 22

CHARGRILLED BEEF WITH COLFIORITO POTATOES

€ 26

HOUSE DESSERT

DAILY SELECTION OF DESSERTS FROM OUR PASTRY KITCHEN

(1, 3, 7, 8)

€ 10
