



## Restaurant menu

english

### Antipasti

Bufala Mozzarella · tomatoes · homemade basil pesto	17,00
Gratinated goat cheese & salad bouquet	17,50
Poched organic egg · Espuma from Parmesan · black truffle	18,00
Vitello Tonnato - small salad bouquet - fried Pantelleria capers	19,50
Carpaccio of US beef fillet - leaves of 36 months matured parmesan	19,00
Duo of quail breast and sweetbread	22,00
Carpaccio of rock octopus · organic olive oil · marinated fennel	21,00
Sashimi of red tuna · wasabi cucumber	25,00
Original Wagyu from Japan, 330g, <i>suitable for 4 persons</i>	165,00
Oysters Gillaudeau No. 3, the best oysters in the world	<i>per piece</i> 4,50
Caviar Ossietra Imperial	50g 75,00

### Primi

Hokkaido pumpkin soup · fried scampi	14,00
Calamarata · spicy duck ragout · maroons	14,00 / 20,00
Homemade Tagliolini · black truffle from Umbria	20,00 / 30,00
Homemade Tagliolini · white truffle from Alba	32,00 / 43,00

*(1/2 or 1/1 portion)*

### Secondi

Barbarie duck · baked apple - cranberry - red cabbage	
Potato dumplings with spicy breadcrumbs <i>for 2 persons</i>	<i>per person</i> 38,00
Sea water scampi with linguine all'Arrabiata	29,00
Filet of wild salmon · Acquerello - Risotto with saffron	36,00
Wild sole fried on the bone · herb crust	39,00
US beef shoulder 72 hours tenderly braised in Barolo	33,00
Peter's farm milk calf liver in sage butter	37,00
Fillet of suckling lamb in herb crust · rosemary - jus	35,00
Grilled Chianina beef fillet · Barolo - jus	39,00

### Dolci

Sweet temptation from the jar of your choice	10,50
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**Side dishes to the main courses according to the daily offer.  
Please also ask for our vegetarian and vegan offers.**



Prices in Euro  
Incl. VAT and service

Subject to change without notice  
The menu on site applies



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Menu - recommendation from 2 persons  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Carpaccio of rock octopus  
organic olive oil · marinated fennel

*Falaghina 0,1 l*

### Primi

Calamarata · spicy duck ragout  
maroons

*Lugana 0,1 l*

### Secondi

Fillet of suckling lamb in herb crust  
rosemary - jus

*Rosé Studio Miraval 0,2 l*

### Dolci

Sweet seduction from the jar of your choice

Menu price per person  
(from 2 persons) 68,00

Menu price per person with wine  
accompaniment (from 2 persons) 94,00

Menu - recommendation vegetarian  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Bufala Mozzarella · tomatoes  
homemade basil pesto

*Falaghina 0,1 l*

### Primi

Ravioli with goat cheese filling  
Stracciatella di Burrata

*Lugana 0,1 l*

### Secondi

Parmigiana di melanzane  
Mozzarella di Bufala · fried celery

*Rosé Studio Miraval 0,2 l*

### Dolci

Sweet seduction from the jar of your choice

Menu price per person 68,00

Menu price per person  
with wine accompaniment 94,00



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