



## Restaurant menu

english

### Antipasti

Mozzarella di Bufala · noble tomatoes	17,00
Gratinated goat cheese · salad bouquet	17,50
Culatello di Zibello 36 months matured	19,00
Vitello Tonnato · small salad bouquet · fried Pantelleria capers	19,50
Carpaccio of US beef fillet · leaves of 36 months matured parmesan	20,00
Carpaccio of rock octopus · organic olive oil · marinated fennel	22,00
Sashimi of red tuna · wasabi cucumber	25,00
Sicilian fish soup · saffron · rosemary - crostini	20,00
Oysters Gillardeau No. 3, the best oysters in the world ( <i>not available every day</i> )	per piece 4,90
Caviar Ossietra Imperial	50g 75,00

### Primi

Artichoke creamy soup	12,00
Calamarata allo scoglio ( <i>with fish</i> )	16,00 / 22,00
Calamarata · Ossobuco - Ragout	14,00 / 20,00
Homemade Tagliolini · black truffle from Umbria	20,00 / 30,00 (1/2 or 1/1 portion)

### Secondi

Sea water scampi with linguine all'Arrabiata	29,00
Sicilian fish soup · saffron · rosemary - crostini	35,00
Fish of the day	39,00
US beef shoulder 72 hours tenderly braised in Barolo	35,00
Fillet of suckling lamb in herb crust · rosemary - jus	35,00
Barbarie duck · side dishes of the daily offer <i>for 2 persons</i>	per person 38,00
Chianina grilled beef fillet · Barolo - jus	39,00

### Dolci

Sweet temptation from the jar of your choice	12,00
--	-------

**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 in the restaurant is valid.



## Restaurant menu

english

Menu - recommendation from 2 persons  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Carpaccio of rock octopus  
organic olive oil · marinated fennel

*Falanghina 0,1 l*

### Primi

Calamarata · Ossobuco - Ragout

*Monferrato 0,1 l*

### Secondi

US beef shoulder 72 hours tender braised  
Barolo - jus

*Sagrantino 0,2 l*

### Dolci

Sweet seduction from the jar of your choice

Menu price from 2 persons    per person 68,00

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

Menu - recommendation vegetarian  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Mozzarella di Bufala · noble tomatoes

*Falanghina 0,1 l*

### Primi

Calamarata · homemade basil pesto

*Monferrato 0,1 l*

### Secondi

Parmigiana di melanzane  
Mozzarella di Bufala · fried celery

*Sagrantino 0,2 l*

### Dolci

Sweet seduction from the jar of your choice

Menu price                                    per person 65,00

Menu price  
with wine accompaniment    per person 91,00



Prices in Euro  
Incl. VAT and service

Subject to change without notice.  
The menu in the restaurant is valid.