



Restaurant menu

english

Antipasti

Mixed salad	12,00
Medallion of goat cheese au gratin · salad bouquet	17,50
Merlau asparagus salad · leaves of 36 months matured parmesan	15,00
Merlau asparagus salad · onsen egg · black truffle	19,50
Burrata di Bufala · Variation of noble tomatoes	18,00
Vitello Tonnato · small salad bouquet · fried Pantelleria capers	19,50
Carpaccio of rock octopus · organic olive oil · marinated fennel	22,00
Carpaccio of Chianina fillet of beef · Parmesan leaves	20,00
Sashimi of red tuna · wasabi cucumber	25,00
Roasted goose liver · fig compote	28,00
Oysters Gillardeau No. 3, the best oysters in the world (<i>not available every day</i>)	<i>per piece</i> 4,90

Primi

Creamy asparagus soup	10,00
Paccheri di Gragnano · tender braised oxtail	14,00 / 20,00
Rigatoni · homemade basil pesto · mozzarella	12,00 / 18,00
Homemade Tagliolini · black truffle from Umbria	18,00 / 28,00

(1/2 or 1/1 portion)

Secondi

Fresh sole mediterranean style	39,00
Wild salmon · almonds · Merlau asparagus - risotto	36,00
U.S. beef shoulder 72 hours tender braised · Barolo – jus	37,00
Filet of suckling lamb in herb crust · rosemary - jus	36,00
Fillet of grilled Simmental beef · Barolo - jus	42,00

Not available daily:

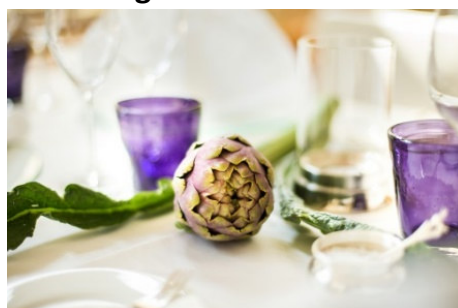
Lobster for 2 persons approx. 1 kg · Linguine all'Arrabbiata	<i>per person</i> 59,00
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Dolci

Sweet temptation from the jar of your choice	12,00
accompanied with dessert wine 0,1 l Moscato d'Asti	15,00

Noble chocolates in a glass of your choice from our showcase
with and without alcohol, also vegan *per piece* 1,00
>>also excellent to take home or as a gift<<

**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.



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Menu - recommendation from 2 persons
also with wine accompaniment

Prosecco EXE Pescaja

Antipasti

Burrata di Bufala
Variation of noble tomatoes

Sauvignon Sacchetto 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria

Greco di Tufo 0,1 l

Secondi

U.S. beef shoulder 72 hours tender braised
Barolo – jus 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

Gratinated goat cheese · salad bouquet

Sauvignon Sacchetto 0,1 l

Primi

Rigatoni · homemade organic basil pesto
mozzarella

Greco di Tufo 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



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