



Restaurant menu

english

Antipasti

Mixed salad	12,00
Piedmontese goat cheese au gratin · organic honey Carroccia · salad bouquet	17,50
Burrata di Bufala · Variation of noble tomatoes	18,00
Carpaccio of Chianina fillet of beef · Parmesan leaves	21,00
Tuscan fishsoup with garnish	22,50
Vitello Tonnato · small salad bouquet · fried Pantelleria capers	22,00
Carpaccio of swordfish organic olive oil Carroccia · marinated fennel	23,00
Sashimi of red tuna · wasabi cucumber	26,00
Roasted goose liver · Compote of figs	28,00
Oysters Gillardeau No. 3, the best oysters in the world (<i>not available every day</i>)	<i>per piece</i> 5,30
Caviar Beluga 50g	95,00

Primi

Soup of artichoks	12,00
Ravioli according to daily offer	16,00 / 22,00
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 <i>(1/2 or 1/1 portion)</i>

Secondi

Tuscan fishsoup with garnish	39,00
Wild salmon mediterranean style	36,00
Grilled sole in herb coat	42,00
Filet of suckling lamb in herb crust · rosemary - jus	36,00
U.S. beef shoulder 72 hours tender braised · Barolo – jus	37,00
Fillet of grilled Simmental beef · Barolo - jus	42,00
U.S. Prime rump steak for 2 people	<i>per person</i> 49,00

Not available daily:

Bretonian blue lobster for 2 people · Linguine all'Arrabbiata	<i>per person</i> 46,00
Sea bass for 2, 3 or 4 people from the oven	<i>per person</i> 39,50

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

Sagrantino di Montefalco 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

Piedmontese goat cheese au gratin
organic honey Carroccia · salad bouquet

Sauvignon Sacchetto 0,1 l

Primi

Rigatoni · homemade organic basil pesto
Mozzarella di Bufala

Greco di Tufo 0,1 l

Secondi

Parmigiana di melanzane
Mozzarella di Bufala · fried celery

Sagrantino di Montefalco 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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