



Restaurant menu

english

Antipasti

Italian mixed salad <i>vegetarian (vegan also possible)</i>	14,00
Piedmontese goat cheese au gratin · organic honey Carroccia · salad bouquet <i>vegetarian</i>	17,50
Mozzarella di Bufala · Variation of noble tomatoes · organic basil pesto <i>vegetarian</i>	18,00
Carpaccio of Chianina fillet of beef · Parmesan leaves	21,00
Vitello Tonnato · small salad bouquet · fried Pantelleria capers	22,00
„Cacciucco“ Tuscan fish soup with garnish	22,50
Sashimi of wild salmon · wasabi cucumber	26,00
Duo of goose liver - terrine & roasted · 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

Primi

Creamy soup of artichokes <i>vegan</i>	12,00
Rigatoni · Mozzarella di Bufala · organic basil pesto <i>vegetarian</i>	12,00 / 18,00
Ravioli with goat cheese filling <i>vegetarian</i>	14,00 / 17,00
Original Linguine Carbonara with Guanciale Cinta Senese, egg, Pecorino <i>from 2 people</i>	18,00 / 22,00
Linguine with Sardinian bottarga and Pomodori del Piennolo <i>from 2 people</i>	14,00 / 20,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	18,00 / 28,00 <i>(1/2 or 1/1 portion)</i>

Secondi

„Cacciucco“ Tuscan fish soup with garnish	39,00
Wild salmon fillet, tranche from the middle piece, Mediterranean style	36,00
Sole from wild catch grilled in herb coating	42,00
Fillet of suckling lamb in herb crust · rosemary - jus	36,00
Veal cheeks 72 hours tender braised · Barolo - jus	37,00
Grilled Chianina beef fillet · Barolo - jus	42,00
Grilled Chianina beef fillet with Lardo di Colonnata	48,00
Grilled Chianina beef fillet “Rossini” with Label Rouge goose liver	58,00

Not available daily:

Wild caught loup de mer cooked in the oven <i>for 2, 3 or 4 people</i>	<i>per person</i> 39,50
U.S. prime ribeye from the grill <i>for 2 persons</i>	<i>per person</i> 49,00
Caribbean Lobster approx. 1 kg · Linguine all'Arrabbiata <i>for 2 persons</i>	<i>per person</i> 59,00

Dolci

Sweet temptation from the jar of your choice	12,00
... also 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	<i>per piece</i> 1,50

>>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

Sashimi of wild salmon · wasabi cucumber

Pinot Grigio | Sirch 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria

Villa Antinori 0,1 l

Secondi

Veal cheeks
72 h tender braised · Barolo - jus

Sagrantino di Montefalco 0,1

Dolci

Sweet seduction from the jar of your choice

Menu price from 2 persons *per person 72,00*

Menu price with wine accompaniment
from 2 persons *per person 98,00*

Menu - recommendation **vegetarian** also with wine accompaniment

Prosecco EXE Pescaja

Antipasti

Creamy soup of artichokes

Pinot Grigio | Sirch 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria

Villa Antinori 0,1 l

Secondi

Parmigiana di melanzane
Mozzarella di Bufala · fried celery

Sagrantino di Montefalco 0,1 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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