



## Restaurant menu

english

### Antipasti

Seasonal salad · depending on market supply	<i>large</i>	18,00
	<i>small</i>	12,00
Piedmontese goat cheese au gratin · organic honey Carroccia with marinated & Chutneys <i>vegetarian</i>		17,50
Carpaccio of US beef tenderloin · leaves of 36 months matured Parmesan cheese		22,00
Vitello Tonnato · small salad bouquet · fried Pantelleria capers		22,00
Sashimi Duo of wild salmon & tuna · wasabi cucumber		26,00
Oysters Gillardeau No. 3, the best oysters in the world ( <i>not available every day</i> )	<i>per piece</i>	6,00

### Primi

Seasonal soup · according to daily offer		12,00
Bouillabaisse soup		18,00
Rigatoni · Mozzarella di Bufala · organic basil pesto <i>vegetarian</i>		12,00 / 18,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>		18,00 / 28,00 <i>(1/2 or 1/1 portion)</i>

### Secondi

Wild salmon fillet, tranche from the middle piece, Mediterranean style		36,00
Fillet of suckling lamb in herb crust · rosemary - jus		36,00
Braised beef shoulder · Barolo - jus		37,00
Grilled Chianina beef fillet · Barolo - jus		42,00

#### 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 for 2 persons	<i>per person</i>	49,00
Lobster tail · 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 >>also excellent to take home or as a gift<<	<i>per piece</i>	1,50

**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

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Menu - recommendation from 2 persons  
also with wine accompaniment

*Prosecco EXE Pescaja*

## Antipasti

Sashimi duo of wild salmon & tuna  
wasabi cucumber

*Pinot Grigio | Sirch 0,1 l*

## Primi

Homemade Tagliolini  
black truffle from Umbria

*Monferrato | Carroccia 0,1 l*

## Secondi

Braised beef shoulder  
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

Seasonal salad  
depending on market supply

*Pinot Grigio | Sirch 0,1 l*

## Primi

Homemade Tagliolini  
black truffle from Umbria

*Monferrato | Carroccia 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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