



## Restaurant menu

english

### Antipasti

Mixed salad according to market offer <i>vegan or vegetarian</i>	9,00 / 14,00
Piedmontese goat's cheese · organic fig compote · grilled watermelon <i>vegetarian</i>	19,00
Vitello tonnato · deep-fried Pantelleria capers · small salad bouquet	22,00
Carpaccio of Australian Wagyu beef · Parmigiano Reggiano matured for 36 months	22,00
Mediterranean seafood salad	24,00
Duo of tuna sashimi & wild Scottish salmon tartare	27,00
Beluga caviar served with soft-boiled egg incl. butter & crème fraiche	with 10g 23,00 another 10g caviar each 15,00
Oysters Gillardeau No. 3, the best oysters in the world (not available every day)	per piece 6,90 (small / normal)

### Primi

Tuscan fish soup	23,00
Rigatoni di Gragnano · pesto · Mozzarella di bufala <i>vegetarian</i>	14,00 / 18,00
Ravioli with Fassone beef filling al tovagliolo	16,00 / 20,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	19,00 / 29,00 (small / normal)

### Secondi

Tranche of Scottish wild salmon Mediterranean style	37,00
Irish hand-caught scallops · Linguine all'Arrabbiata	42,00
Wild-caught sole approx. 400g	46,00
Tenderly braised veal cheeks · Barolo - herbs - jus	39,00
Chianina fillet of beef · Barolo jus	42,00
Chianina fillet of beef · chanterelle mushrooms	48,00
Chianina fillet of beef · homemade Tagliolini · black truffle from Umbria	48,00
Sardinian lobster tail · Linguine all'Arrabbiata for 2 persons	per person 65,00

>>Side dishes to the main courses according to the daily offer<<

### Not available daily:

Wild caught loup de mer cooked in the oven for 2, 3 or 4 people	per person 39,50
U.S. prime ribeye from the grill for 2 persons · approx. 500g	per person 49,00

**Please also ask us for our vegetarian and vegan offers.**



Prices in Euro  
Incl. VAT and service  
The menu in the restaurant is valid.  
Subject to change without notice



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Menu - recommendation from 2 persons  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Carpaccio of Australian Wagyu beef  
Parmigiano Reggiano matured for 36 months

*Bellone | Cincinnato 0,1 l*

### Primi

Homemade Tagliolini  
black truffle from Umbria

*Chardonnay | Borgo dei Vassalli 0,1 l*

### Secondi

Tenderly braised veal cheeks  
Barolo - herbs - jus  
or

Fresh fish according to daily offer

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Amalfi lime tiramisu

Menu price from 2 persons    per person 79,00

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

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

*Prosecco EXE Pescaja*

### Antipasti

Piedmontese goat's cheese  
organic fig compote - grilled watermelon

*Bellone | Cincinnato 0,1 l*

### Primi

Rigatoni di Gragnano  
organic basil pesto

*Chardonnay | Borgo dei Vassalli 0,1 l*

### Secondi

Stuffed eggplant  
'Bolognese' vegetarian

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Amalfi lime tiramisu

Menu price    per person 68,00

Menu price with wine accompaniment    per person 91,00

Please ask us for a vegan menu on request.



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