

Recommendations menu

Appetizers

- * Fried fresh chanterelles with garlic, chard, cherry tomatoes and parmesan 16,50
- * Tuna monk carpaccio with mint apple capers and lemon zest 15,50
- * Fried goat cheese on caramelized pumpkin with walnuts and honey 15,00
- * Autumn salad with beetroot, apples, parsnips, chestnuts, honey-lemon sauce and grated provolone (hard cheese) 14,50

Noodles

- * Penne with tenderloin, chanterelles, garlic, rosemary and cherry tomatoes 17,00
- * Gnocchi filled with pumpkin and ginger in mint-lemon-mint sauce 19,00
- * Tagliolini with fresh truffle, truffle butter sauce flamed in Parmesan body 22,50

Fish

- * Sea bream with Peccorino-herb crust on Zafferano sauce, with boiled potatoes and leaf spinach 29,50
- * Tuna with sesame crust on mango and chili sauce with tomato and avocado salad and baby spinach 30,50
- * Monkfish medallions with bacon wrapped on red wine-vanilla sauce, Boiled potatoes and leaf spinach 31,50

Meat dishes

- * Guinea fowl breast stuffed with porcini mushrooms and arugula on truffle butter sauce, baby potatoes and day vegetables 27,50
- * Grilled entrecote with herbal oil with baby potatoes and daily vegetables 28,50
- * Grilled beef fillet on balsamic apple cream sauce with baby potatoes and daily vegetables 36,50

Dessert

- * Choco Mousse 7,50