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## ***APPETIZERS***

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### **Selection of Traditional Cheeses – €20**

Enhanced by honey and preserves.

### **Artisanal Cured Meats – €20**

Traditional cold cuts with pickled vegetables.

### **Autumn Flan – €12**

Pumpkin & amaretti with cheese cream.

### **Fried Polenta – €16**

With gorgonzola & Amarone-cured lardo.

### **Soup of the Day – €10**

Fresh seasonal recipe.

### **Brandacujun – €16**

Ligurian-style cod & potatoes.

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## ***FIRST COURSES***

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### **Tagliatelle – €18**

With slow-cooked beef stew.

### **Cappelletti – €15**

With Parmigiano Reggiano cream.

### **Cappellacci – €15**

Ricotta & spinach with shallots.

### **The Crêpe – €16**

Porcini, ham, fontina & béchamel.



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## ***MAIN COURSES***

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**Braised Pork Cheek – €20**

With mashed potatoes & balsamic.

**Cote-Vino – €18**

Cotechino with Amarone Cristallino.

**Fiorentina Medallion – €22**

Beef with green pepper sauce.

**Pork Fillets with Madeira – €22**

Romagnolo black pig with Madeira.

**Steamed Salt Cod – €20**

Cod fillet with spinach.

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## ***SIDE DISHES***

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**Baked Potatoes – €5**

Golden & aromatic.

**Beans “All’Uccelletto” – €5**

Tomato, sage & garlic.

**Steamed Spinach – €5**

Light & delicate.

**Borettane Onions – €5**

Caramelised with balsamic.

**Sweet-and-Sour Pickles – €5**

Crisp slow-cooked vegetables.



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## ***DESSERTS***

### **Panna Cotta – €7**

Chestnut / caramel / chocolate.

### **Crème Brûlée – €7**

Bourbon vanilla custard.

### **Zuppa Inglese – €7**

Traditional dessert.

### **Classic Panettone – €7**

Warm with crème anglaise.

### **Tiramisu – €7**

Prepared to order.

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## ***TRUFFLE SPECIALS***

### **Marans Tartare – €25**

Beef, black truffle, fossa cheese.

### **Tagliatella – €20**

With black truffle.

### **Cappelletti – €22**

With Parmesan & truffle.

### **Plymouth Rock – €18**

Eggs with truffle.



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## ***POLENTA***

### **Blue Cheese – €15**

Creamy & intense.

### **Shallot & Parmigiano – €15**

Rustic & fragrant.

### **Beef Stew – €17**

Slow-cooked beef.

### **Mushrooms & Truffle – €20**

Porcini & truffle.

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## ***TASTING MENU – €35***

### **Culaccia • Cappellacci • Braised Pork Cheek**

Includes 1 glass of wine (10cl) or 1 bottle per 5 guests.