

## STARTERS

<b>OUR MIXED SALAD</b>	14.00
Mixed salad with raw and cooked vegetables, served with our house dressing and mixed seeds	
<b>SEASONAL SALAD</b>	22.00
Artichokes, puntarelle, spinach and lemon dressing	
<b>65°C EGG &amp; ASPARAGUS</b>	18.00
Slow-cooked egg, asparagus cream, sautéed tips and parmesan crisps	
<b>CITRUS-MARINATED LAKE TROUT</b>	26.00
Hand-cut trout marinated in citrus, horseradish mayonnaise, furikake	
<b>BEEF "TATAKI"</b>	28.00
Seared beef fillet, marinated egg yolk, Dijon mustard, puffed rice	

## SECONDI

<b>BRAISED PORK CHEEK</b>	28.00
Braised pork cheek, sautéed shiitake mushrooms and polenta	
<b>CAULIFLOWER "STEAK"</b>	24.00
Vanilla cauliflower cream, chives, crispy onions and potatoes	
<b>TOFU &amp; SWEET POTATO</b>	26.00
Marinated tofu, sweet potato purée and cubes, monk's beard, toasted macadamia nuts <b>VEGAN</b>	
<b>GUINEA FOWL "AL CASTELLO"</b>	38.00
served with our house sauce, sautéed sweet potatoes and green beans	
<b>CORDON BLEU</b>	29.00
Pork cordon bleu with fries and fresh vegetables	

## FIRST COURSES

<b>HOMEMADE GNOCCHI</b>	26.00
With butter, black garlic, paprika oil and borlotti bean cream	
<b>TAGLIATELLE WITH WHITEFISH RAGÙ</b>	28.00
Homemade tagliatelle with whitefish ragù, pea cream and olive powder	
<b>LUGANIGHETTA RAVIOLI</b>	28.00
Homemade ravioli filled with luganighetta sausage and potatoes, spinach cream and fresh spinach	
<b>OUR FRESH PASTA</b>	
• Classic tomato / Arrabbiata	18.00
• Chef's beef ragù	22.00
<b>MORTAR EXPERIENCE</b>	23.00
Prepare your seasonal pesto at the table using a mortar, served with our fresh homemade pasta	

## DESSERT

<b>TOBLERONE TIRAMISÙ</b>	11.00
The classic with Toblerone shavings	
<b>SBRISOLONA</b>	14.00
Crispy sbrisolona with white chocolate cream, yogurt and orange	
<b>OUR SHORTCRUST TART</b>	12.00
Shortcrust pastry with pastry cream and fruit coulis	
<b>CHOCOLATE</b>	15.00
Chocolate mousse with brownie and crunchy caramelized hazelnuts	

# PIZZA – SEASONAL

<b>ASPARAGUS</b>	21.00
Tomato, mozzarella, asparagus, prosciutto crudo and parmesan shavings	

# PIZZA - CLASSICS

<b>MARGHERITA</b>	16.00
Tomato, mozzarella and oregano	
<b>HAM</b>	18.50
Tomato, mozzarella, ham and oregano	
<b>HAM &amp; MUSHROOMS</b>	19.00
Tomato, mozzarella, ham, mushrooms and oregano	
<b>SALAMI / SPICY SALAMI</b>	18.50
Tomato, mozzarella, salami or spicy salami and oregano	
<b>TUNA</b>	19.00
Tomato, mozzarella, tuna, onions and oregano	
<b>HAWAII</b>	19.50
Tomato, mozzarella, gorgonzola, pineapple and curry	
<b>BRANCA</b>	21.00
Tomato, mozzarella, ham, mushrooms, olives, artichokes, anchovies, peppers, garlic and oregano	
<b>FOUR CHEESES</b>	19.00
Tomato, mozzarella, gorgonzola and alpine cheese	
<b>GIARDINIERA</b>	18.50
Tomato, mozzarella, spinach, artichokes, olives and oregano	
<b>NAPOLI</b>	17.50
Tomato, mozzarella, anchovies, olives, capers and oregano	
<b>PUGLIESE</b>	16.50
Tomato, mozzarella, onions and oregano	
<b>CALZONE</b>	21.50
Tomato, mozzarella, ham, mushrooms, egg and artichokes	