



Starters

29.00 Crispy toast | raw langustine | cedar broth

19.00 Warm spaghetti | bottarga | sardine powder | lemon

19.00 Tomato tartar | mozzarella | basil | lavender

20.00 Calf's sweetbreads | Milanese style condimen

19.00 Almond velvet soup | clams | smoked Casaliva oil



First courses

Dried pastas and similar

- 19.00 Rice | hazelnut | anchovy
min. 2 people
- 19.00 Spaghetti | turmeric | sheep's milk cheese |
orange peel | licorice
- 19.00 "Pasta e cipolla"
min. 2 people, price for each person
Winner of the "Pastificio dei campi 2019" award

Ravioli and fresh pasta

- 19.00 Classic ravioli | Bresciana style stuffing | roasted Guinea fowl
- 19.00 Ravioli "di magro" | wild spinach | ricotta cheese | goat's milk butter
- 19.00 "Quarantine" polenta tagliatelle | farro | mushroom*

**variety according to the market.*

Fish courses

25.00 Barbecued corvina fish | mussels and scampi cacciucco | coriander oil

27.00 Soft cooked brill | clam sauce

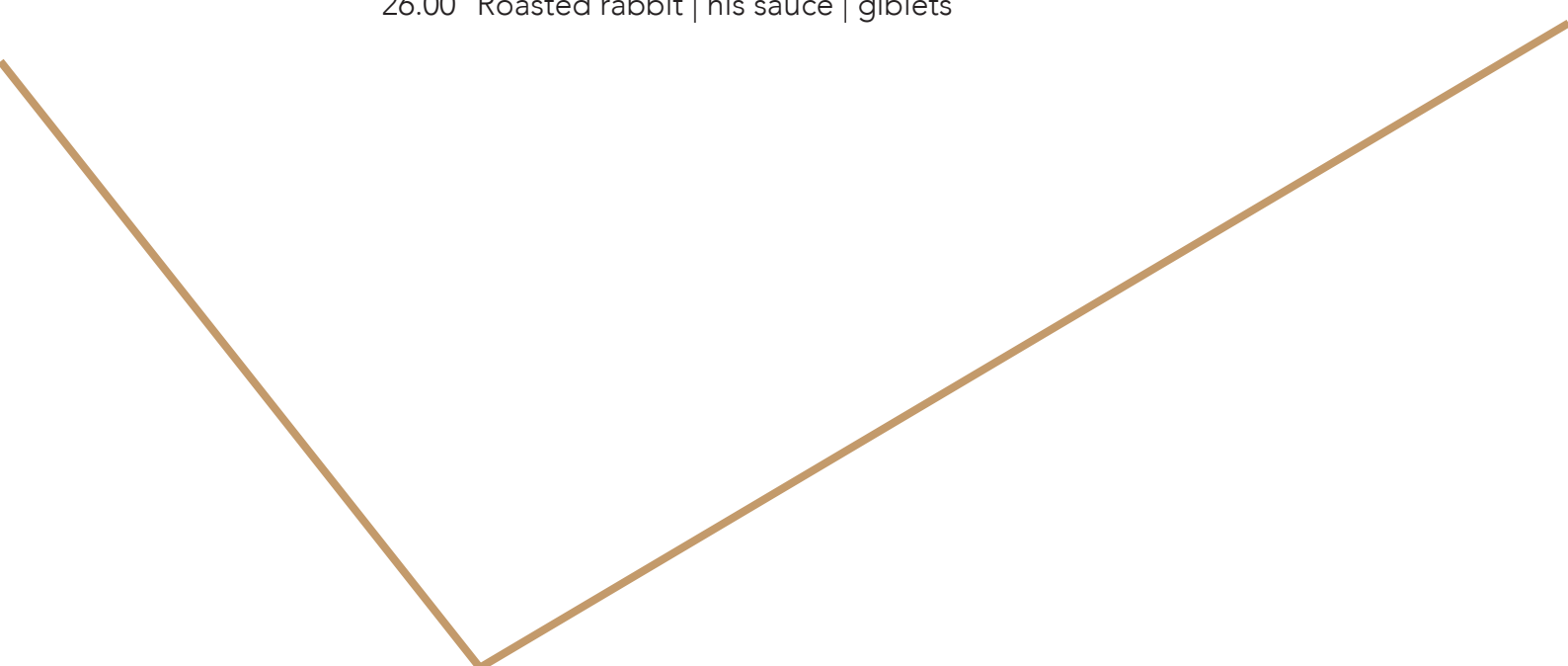
22.00 Pikeperch | olives | capers leaves | Madernina lemon

Meat courses

25.00 Braised "bianca Val padana" beef

24.00 Quail cooked on coals | kumquat | hay

26.00 Roasted rabbit | his sauce | giblets



Territory

Tasting menu, for the whole table, with references to the local and national territory, links to traditional concepts and gestures

Olive broth | Leccino extra virgin olive oil

Castelfranco | salted meat

Classic ravioli | Bresciana style stuffing | roasted Guinea fowl

"Quarantine" polenta tagliatelle | farro | mushroom*

Pikeperch | olives | capers leaves | Madernina lemon

Braised "bianca Val padana" beef

54.00

Wine pairing (5 glasses of 0.6 cl) 35.00

**variety according to the market.*



Otherwise

*Tasting menu for the entire table
8 courses*

Italian soffrito
carrot | sedan | onion

Almond velvet soup | clams | smoked Casaliva oil

Tomato tartare | mozzarella | basil | lavender

Rice | hazelnut | anchovy

"Pasta e cipolla"
Winner of the "Pastificio dei campi 2019" award

Barbecued corvina fish | mussels and scampi cacciucco | coriander oil

Calf's sweetbreads | Milanese style condiment

Quail cooked on coals | kumquat | hay

69.00

Wine pairing (8 glasses of 0.6 cl) 49.00



List of allergens

Substances or products that can provoke allergy or intolerance
(Allegato II reg. Ue 1169/2011)

Cereals with gluten, Crustaceans and products made with crustaceans, Eggs and products made with eggs, Peanuts and products made with peanuts, Fish, Soy and products made with soy, Milk and products made with milk, Nuts and products made with nuts, Celery and products made with celery, Mustard and products made with mustard, Sesame seeds and products made with sesame seeds, Sulphurous Anhydride, Lupins and products made with lupins, Mollusks and products made with mollusks.

FOR THOSE WHO WANT TO CONSULT THE ALLERGENS MENU, ASK IT
DIRECTLY TO THE ROOM PERSONNEL BEFORE ORDERING.