
Starters

“The Glutton’s Charcuterie Board”		16
Selection of local cured meats, Peveri specialties, and seasonal pickled vegetables in oil		
Selection of cheeses with chestnut honey and our homemade fruit compote	🍃	16
Parmesan mousse on soft Storo polenta and buttered bread crostino	🍃	16
Beef tartare with wasabi mayo, trout roe, and sweet & sour onions		20
Pastrami-style beef tongue cube, pastry sheet, green sauce, and honey mustard		18
Trout tataki, sour cream, mandarin, thyme, and nori seaweed chips		18



First Courses

Carnaroli rice "Tenuta Margherita" risotto Milanese-style with bone marrow and saffron **16**

Minimum two people

Carnaroli rice "Tenuta Margherita" with chestnut cream, Colonnata lard and elderberry dressing **16**

Minimum two people

Potato gnocchi with cognac-seared octopus and roasted pumpkin cream **18**

Cocoa pappardelle with wild boar ragout and braised artichokes **18**

Buckwheat maltagliati with black kale pesto, Castelmagno cheese fondue and toasted hazelnuts  **16**



Main Courses

Braised suckling pig cheek with potato purée and crispy leek	20
Glazed venison with Jerusalem artichoke sauce, raspberry, and red wine reduction	25
Oil-poached cod with cauliflower cream, lemon gel, and licorice	25
Perfect egg with roasted pumpkin cream and buttered bread crostino	15

Traditional Dishes

Saffron risotto Milanese-style with veal ossobuco	27
Breaded veal cutlet "della Madunina" style	27
Milanese-style tripe with crispy toasted bread	18
Cassoela pork stew with stone-ground polenta	20



Meat Selection

Sliced Argentinian Angus beef with oven-roasted potatoes

22

Rosemary | Arugula & aged Grana cheese | Three-pepper blend | Caramelized onions & pork jowl

DRY-AGING



MARBLING



INTENSITY



Irish beef tenderloin with signature sauces, served on soapstone with oven-roasted potatoes

28

DRY-AGING



MARBLING



INTENSITY



Iberian pork pluma with cooking jus and oven-roasted potatoes

25

DRY-AGING



MARBLING



INTENSITY



Irish Yellow Top ribeye with sauces, served on soapstone with oven-roasted potatoes

6,50 / 100g

DRY-AGING



MARBLING



INTENSITY



Prussian beef ribeye with sauces, served on soapstone with oven-roasted potatoes

8,50 / 100g

DRY-AGING



MARBLING



INTENSITY



Tasting Menu

50

For all guests at the table

Beef tartare with wasabi mayonnaise, trout roe and sweet & sour onions

Carnaroli rice "Tenuta Margherita" Milanese-style with bone marrow and saffron

Cocoa pappardelle with wild boar ragout and braised artichokes

Braised suckling pig cheek with potato purée and crispy leek

Dessert

Water and coffee



Vegetarian Tasting Menu

45

Minimum two people

Parmesan mousse on soft Storo polenta with buttered bread crostino

Carnaroli rice "Tenuta Margherita" Milanese-style with saffron

Buckwheat maltagliati with black kale pesto, Castelmagno cheese fondue, and toasted hazelnuts

Perfect egg with roasted pumpkin cream and buttered bread crostino

Dessert

Water and coffee

Side Dishes

5

Cover charge

3

