
STARTERS

"Il tagliere del ghiottone"

16

A selection of our finest cured meats from Peveri, served with seasonal pickled vegetables

Cheese selection



16

A choice of cheeses, served with chestnut honey and our homemade compote

Eggplant caponata



14

Sweet and sour eggplant served with warm polenta

Beef tartare

18

Finely chopped with a knife, following our traditional recipe

Farro salad

15

With guinea fowl, garlic mayonnaise, and sweet onion

Salmon trout carpaccio

16

With lemon gel, yellow cherry tomato sorbet, and basil

Cantabrian anchovies

18

With tomato confit, stracciatella, and focaccia

FIRST COURSES

Milanese risotto

16

Carnaroli rice from "Az. agricola tenuta Margherita" with bone marrow and saffron

Minimum for two people

Pumpkin blossom risotto

16

Carnaroli rice from "Az. agricola tenuta Margherita" with zucchini, pumpkin blossoms, and Stracchino cheese

Minimum for two people

Homemade tagliatelle

16

with duck ragù

Ossobuco-filled ravioli

16

With garden vegetable brunoise and fresh herb ricotta

Spaghettoni with basil



14

With San Marzano pesto and burrata

Bronze-drawn paccheri

18

With prawn bisque, raw red prawn from Mazara, and lemon thyme

MAIN COURSES

"Our" tuna veal	21
With capers, Taggiasca olives, and olive soil	
Pork belly with juniper	19
With crisp crackling and balsamic glaze	
Grilled octopus	22
With chickpea hummus, garlic oil, and peaches	
"Elephant ear à la Laghetto"	22
Crispy breaded pork loin, cooked in clarified butter and served with oven-roasted potatoes	
Red onion tatin	15
With puff pastry and Parmesan fondue	

TRADITIONAL DISHES

Milanese risotto with ossobuco	28
Veal cutlet alla Milanese	32
Cooked in clarified butter and served with oven-roasted potatoes	
Milanese-style tripe	18
With crispy bread croutons	

MEAT SELECTION

Argentinian Angus steak

With oven-roasted potatoes

22

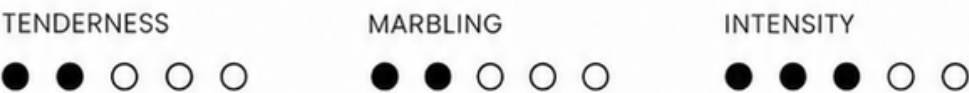
Rosemary | Arugula and Grana | Three-pepper blend | Caramelized onions and shallots



Irish beef fillet

With its sauces served on hot stone with oven-roasted potatoes

28



Iberian pork pluma

With cooking jus and oven-roasted potatoes

25



Irish beef short ribs "Yellow Top"

With its sauces, on hot stone with oven-roasted potatoes

7,5 / 100g



Prussian beef short ribs

With its sauces served on hot stone with oven-roasted potatoes

9 / 100g



VEGETARIAN MENU

45

Minimum for two people

Eggplant caponata

Sweet and sour eggplant served with warm polenta and cocoa

Pumpkin blossom risotto

Carnaroli rice from "Az. agricola tenuta Margherita" with zucchini, pumpkin blossoms, and Stracchino cheese

Spaghettoni with basil

With San Marzano pesto and burrata

Red onion tatin

With puff pastry and Parmesan fondue

Dessert

Water and coffee

SIDES

Oven-roasted potatoes	5
Mixed green salad	5
Grilled vegetables	6
Sautéed seasonal vegetables	6
Sweet and sour garden vegetable ratatouille	6
Cover charge	3

TASTING MENU

50

For the entire table

Farro salad

With guinea fowl, garlic mayonnaise, and sweet onion

Pumpkin blossom risotto

Carnaroli rice from "Az. agricola tenuta Margherita" with zucchini, pumpkin blossoms, and Stracchino cheese

Homemade tagliatelle

with duck ragù

Pork belly with juniper

With crisp crackling and balsamic glaze

Dessert

Water and coffee

Desserts

Tiramisu	8,00
Pineapple and sage sorbet with coconut crisp	7,00
Ricotta and chocolate tart	8,00
Lemon tart	8,00
Chocolate fondant with cocoa crumble	8,00
Classic cream gelato with coffee caramel	8,00

Dessert wines

		
Moscato "Giorgi" IGT <i>Oltrepò Pavese</i>	/	20,00
Moscato d'Asti "Prunotto" DOCG <i>Piedmont</i>	/	22,00
Moscato di Trani DOC <i>Apulia</i>	5,00	30,00
Vin santo "Leonardo da Vinci" DOC [500 ml] <i>Trebbiano, Tuscany</i>	6,00	35,00
Barolo chinato "Montanaro" DOCG [500 ml] <i>Piedmont</i>	8,00	40,00
