

APPETIZER

Euro

<i>Chopped Fassona meat seasoned with onion, egg, capers, Cantabrian anchovy, Tabasco cucumbers, salt de fleur, pepper mill (1 bread, 3,12)</i>	21,00
<i>Salted cod creamed with potatoes and polenta, olives "taggiasche"</i>	14,00
<i>Lake fisch "Carpione": lavaret and bleak, marinated with winegar, wild thyme and some vegetable (4,9,12)</i>	19,00
<i>Missoltini n.2 (sun-dried twaite shads typical of Lake Como) (4,12)</i>	16,00
<i>Cheese selection (7,8,12)</i>	14,00
<i>Bresaola di Bormio, (dried salted beef), parmesan flakes, red cabbage and "sciatt della Valtellina" (cheese in buckweat grain batter, fried) (1,7,12)</i>	16,00

FIRST COURSES

<i>Agnolotti * with parmesan sauce and black trufffle (1,3,7,12)</i>	18,00
<i>Fettuccine noodel with porcini mushrooms (1,3,7,9,12)</i>	17,00
<i>Home made pasta "Malfatti" with mushrooms * (1,3,7,12)</i>	17,00
<i>Pizzoccheri 1970 fresch homemade pasta buckwheat grain, mixed with cheese, vegetable ad butter coocked, garlic (1,3,7)</i>	16,00
<i>"Il toscano in valle" noodle with wild boar * sauce (1,3,9,12)</i>	17,00
<i>"Il pacchero" paccheri with tomatoes cream, burrata stracciatella, drops of basil, tomatoes confit; (1,3,7,8,9)</i>	16,00
<i>Onion soupe gratinéed (1 bread,7)</i>	15,00
<i>Polenta "uncia" X 2 people (7) maize poridge cooked with chees and butter, garlic, sage</i>	25,00

MAIN COURSES

<i>Great mixed grill X 2 (sliced steak, pork rib, cockerel*, sausage, pork cup) (7) oven potatoes, grilled vegetables</i>	70,00
<i>Sliced steak "Angus grilled beef" X 2 with baked potatoes g. 400</i>	56,00
<i>Beef fillet in cocoa and coffee crust with peppers and baked potatoes (7)</i>	30,00
<i>"Scottadito" grilled lamb chop* with pumpkin flower (1,7)</i>	26,00
<i>"Diavoletto" cockerel * grilled with french fries Crisper (7,10)</i>	23,00
<i>Snails with polenta (1,7,8,12)</i>	23,00
<i>"Manzo della nonna braised beef chunk in barbera and polenta (7,9,12)</i>	24,00

SIDE DISH

<i>Mixed grilled vegetables</i>	10,00
<i>Mixed salade</i>	8,00
<i>Baked potatoes*</i>	7,50

DESSERT

<i>Frozen dessert Braulio (digestive flavoured better liqueurs) 3,7,12</i>	8,50
<i>Apple pie with vanilla sauce 1,3,7</i>	7,50
<i>Tiramisù al Baileys 1,3,7,12</i>	8,00
<i>Plain ice-cream and ginger with EVO extra virgin olive oil (1,7)</i>	6,50
<i>Creamy chocolate (dark 60%) 3,7,8 with raspberry jelly (7)</i>	8,00
<i>Green apple sorbet with calvados 1,3,6,7,8,12</i>	8,00

Cover charge

3,00

* Frozen or frozen blast products.