

Antipasti

Insalata

Mixed leaf salad with 10 year old local pear-apple balsamic and roccolo cheese

€ 18,00

Polpo alla Catalana

Pulpo in pea tomato salsa with saffron aioli and green pepper fennel

€ 28,00

Hamachi di Parma

“Hamachi” yellow fin tuna with San Daniele prosciutto and salty lemon

€ 29,00

Filetto di manzo crudo marinato

Marinated fillet of beef with raspberry and black salsify

€ 27,00

Zuppe

Crema d'astice

Cream of lobster soup with tortelli

€ 21,00

Zuppa di Parmigiano

Essence of Grana Padano with tomato tramezzini pastry

€ 18,00

Minestra di Patate dolci

Vegan soup of sweet potato with crispy mushroom cannolo

€ 16,00

Primi Piatti

Langostino alla Griglia

Homemade Tagliolini with grilled langostino, Amalfi lemon and young peas

€ 24,00 / € 46,00

Pappardelle al Ragu di Funghi

Green pappardelle with sugo of roasted mushrooms, pine nuts and parsley

€ 23,00 / € 29,00

Tagliatelle al tartufo e fonduta

Homemade Tagliatelle in a light fontina cream
with fresh white Bianchetto truffle

€ 38,00 / € 58,00

Pasta del Giorno

Pasta of the day recommended by our chef

€ 18,00 / € 26,00

Carne e Pesce

Guancia di Vitello Brasato

Braised cheeks of veal with root vegetables and leaves of Brussel sprouts

€ 36,00

Filetto di Cervo con crema di Zucca

Saddle of venison with butternut pumpkin,
black salsify and marinated cornel cherries

€ 56,00

Costoletta di Maiale

Chop of Duroc from "Flötzerhof" with Roman lentils and bell pepper

€ 34,00

Rombo Atlantico

Wild turbot fillet & caviar in potato stock with cauliflower

€ 58,00

Monte e Mare

Filled „Dover Sole“ with young leaf spinach,
tomato veal head ragout and Alba truffle

€ 64,00

Contorni

Agli Spinachi

Young leaf spinach with roasted pine seeds

€ 8,00

Verdure Griliate

Fresh grilled vegetables

€ 8,00

Verdure Ligure

Ligurian vegetables with Taggiasca olives

€ 8,00

Patate Arrosto

Young potatoes with rosemary and shallots

€ 8,00

Polenta

Creamy Polenta with Grana Padano

€ 8,00

Polpetti di San Biagio

Deep-fried potato-pecorino balls

€ 8,00

Risotto

Premium Superfino risotto from Lombardy with Grana Padano

€ 8,00

Formaggi

Pecorino Fresco

Young roman sheep's cheese with marinated mustard pear € 16,00

Assorti di Formaggi

Variation of Italian cheese € 21,00

Dolci

Casatta

Valrhona "Caraibe" chocolate, Williams pear and candied Taggiasca olives € 19,00

Crostata di Ribes nere

Tartlet of black currant with Gin Mare and Amalfi lemon € 19,00

Sigaro dolce

Sicilian ricotta cigar with moro blood orange and hazelnut € 19,00

Crumble di Ciliegie e Quinoa

Preserved heart cherries with quinoa, condensed milk and cinnamon ice cream € 19,00

Sorbetto Amaro

Creamy sorbet of lime and Enzo bitter liqueur with prosecco € 14,00



Tartare e Tartufo

Tartar with Perigord truffle and Belp cheese

€ 29,00

Essenza „Royale“

Clear broth with tomato and slices of Wagyu fillet

€ 22,00

Lasagne al Ragu con Melanzane

Lasagna layered and gratinéed with eggplant

€ 36,00

Filetto alla Griglia

200 gram grilled fillet of beef with side dishes of your choice

€ 180,00

Gulasch Triestino

Slightly spicy goulash “Triester style” with Tagliatelle

€ 42,00

Lumache Bolognese

Homemade pasta with fruity Bolognese sauce and root vegetables

€ 31,00