

AUTUMN MENU 2025

BEEF TARTARE - Limousine Beef Tartare, Pickled Pioppini mushrooms, Sweet Potato, Dill, Sprouts 2	14,00 Euro
HEART - Limousine Beef heart meatballs, Green Sauce 1-2-5	12,00 Euro
PUMPKIN - Marinated Pumpkin, Soft Hazelnut, Bagna Cauda sauce 5-6	10,00 Euro
SOFT EGG - Low temperature cooked Egg, Vichyssoise cloud, autumn Waffle 1-2-5	12,00 Euro
LOCAL FARM PIZZA - 75% hydration Dough, 24 hours of leavening, Apple, Bacon, Scimudin cheese 1-5	12,00 Euro
CHEESE AND SALAMI TASTING - Tasting of local cuts and cheeses, vegetables salad, gnocco fritto 1-5-6-7-10	14,00 Euro
MILANESE RISOTTO - Carnaroli Rice azienda agricola La Galizia, Saffron, Ossobuco meat 5-7-10	28,00 Euro
TAGLIATELLA - Homemade Tagliatelle with Boar ragout, dark Chocolate, Currant 1-2-5-7-10	14,00 Euro
RAVIOLI - Ravioli stuffed with Porcini mushrooms and fermented purple Cabbage, Jus de Veau, Duck speck, candied Orange zest 1-2-5	14,00 Euro
SPAGHETTI - Spaghetti Felicetti black Cabbage and Almonds pesto, Goat cheese, Jerusalem artichoke chips 1-5-6	12,00 Euro
CANNELLONI - Cannelone pasta stuffed with baked Potatoes and Bitto cheese cream, confit Fennel cream, Crunchy creamed sturgeon 1-2-5	14,00 Euro
STEAK - Breaded Limousine Beef Steak Cotoletta OR Grilled, Smoked salt Butter, spiced Potatoes, Spinach 1-2-5	30,00 Euro
BEEF SLICED TAGLIATA - Limousine Beef Sliced Meat, Celeriac, Sweet Potato, red Turnip, Pomegranate sauce 5-10	22,00 Euro
SMASH BURGER - Homemade bread, Limousine Beef burger, Gorgonzola cheese, sauteed Cicory, Almonds, French Fries 1-5-6	18,00 Euro
PORK BELLY - Low cooked temperature Pork Belly, Pumpkin, Cardoncelli mushrooms	16,00 Euro
CAULIFLOWER - Roasted Cauliflower, Vedgetable broth, Carrots, Broccoli and Anchovies sauce, Peanuts 3	12,00 Euro

...AND THE SWEET-TOOTH

BEEHIVE - White chocolate Panna Cotta, Honey Tuille, Macaroon, Meringue 1-2-5	8,00 Euro
GRANDMA'S PIE - Hazelnut and Raisins pie, Zabaione cream 1-2-5-6-10	8,00 Euro
TIRAMISU' - Savoiardi biscuits, Mascarpone cream, Dark Chocolate, Coffee 1-2-5	8,00 Euro
CREAMY - Chestnut cream, Caramel, Cocoa crumble, dark Chocolate sauce 1-2-3-5	8,00 Euro
HOMEMADE ICE-CREAMS - Fruit sorbets, fiordilatte ice-cream, chocolate ice-cream 5	7,00 Euro
Bread 1-3-4-9 and cover	3.00 Euro

SOURCE REPORT

The DISHES you find in our MENU A LA CARTE are prepared with a special cure, using products belonging from our farm and from other farms of the territory.

MEATS belong mainly from our cattle, LIMOUSINE breeds, in Farm Gallarata and Croce.

The breeding is carried on according to tradition offering animals the best food for them, made of grass and mixed cereals

*SOME DISHES included in our A LA CARTE can be frozen to preserve their natural features

ALLERGENS USED IN PREPARATIONS

1.Cereals with gluten - 2. Eggs and products containing eggs- 3.Peanuts and products containing peanuts - 4.Soy and products containing soy - 5.Milk and products containing milk 6. Nuts - 7. Celery and products containing selery - 8. Mustard and products containing mustard - 9. Sesame seeds and products containing sesame seeds - 10. Sulfur dioxide and sulfites (wine)

In case of hypersensitivity and intolerance please contact our staff

