



SPRING MENU 2023

BEEF TARTARE - Beef Tartare, layer of Potato Chip, Pra di Russ Cheese fondue, Egg Yolk, buttermilk, Fresh Chives Extra Virgin Olive Oil 1-2-5	14,00 Euro
CRUNCHY EGG - Soft Boiled Egg, Green herb breading, Asparagus and Scimudin Cheese cream, Red Rice Chips 1-2-3-5	14,00 Euro
BBQ ARTICHOKE - Jacked Artichoke, Lemon jelly, Borage Flowers, Fresh Chives Extra Virgin Olive Oil	14,00 Euro
CARBONARA FLOWER - Deep-fried Pumpkin Flower with Ricotta cheese, cherry tomato, olives, Egg, Pecorino, Baco 1-2-3-5	14,00 Euro
CHEESE AND SALAMI TASTING - Tasting of local cuts and cheeses, vegetables salad, gnocco fritto 1-3-5-10	14,00 Euro
PIZZA della CASCINA - Pizza a lenta lievitazione cotta nel PADELLINO, Carne Salada di Manzo Limousine, Stracciatella della Fiorida, Pomodoro, Olio del Garda all'Erba Cipollina 1-5	14,00 Euro

COUNTRYSIDE RISOTTO - Carnaroli rice, Watercress, Black Garlic, Lavender, Pollen 5	14,00 Euro
TAGLIATELLAE STRAW AND HAY - Fresh homemade egg Tagliatella, Red Beef Ragù 1-2-7-10	14,00 Euro
BUTTONS - Ricotta Cheese Ravioli, Spinaches, Brown Stock infused in Chamomile, roasted Pine-nuts 1-2	16,00 Euro
CACIO & PEPPER - Potato Gnocchi, Cacio Cheese, Pepper, fried Leek 1-5	12,00 Euro
JOY! - Cannelloni stuffed with Flank Steak Ragù, Turnip Greens, Carrots, Rosmary flowers 1-2-7-10	14,00 Euro

STEAK - Limousine Ribeye Steak, crunchy baked Potatoes, spicy Spinaches, Hay smoked Butter 1-5	30,00 Euro
TAGLIATA - Sliced limousine Beef, Scorzonera cream, Rosemary "jus de Veau" 7-10	22,00 Euro
CREPINETTE - Beef Tenderloin Tartare, Brown Stock, Lard, green herbs, Pig fat net, Asparagus, Green beans, Peas and fresh Mint 7-10	22,00 Euro
TICINO TROUT - Salmon Trout, Beetroot cream, Yogurt sauce and Dill, Trout eggs, Green beans 5	18,00 Euro
HAMBURGER - Beef Burger, Gorgonzola Cheese, Onion jam, Mayonnaise, home made baked Bread, French Fries 1-2-3-5-7-8	18,00 Euro

...AND THE SWEET-TOOTH

MILLEFEUILLE 2023 - Sheets of Dark Chocolate, Berry mousse, Meringue 5	8,00 Euro
FRIED CEREAL & MILK - Milk cream and Cereal fried Pancake, Caramel glaze, Chocolate Ice-cream 1-3-5	8,00 Euro
TIRAMISU' - Savoiardi biscuit, Mascarpone, Dark Chocolate, Coffee 1-2-5	7,00 Euro
BEEHIVE, HONEY & CREAM - Panna Cotta, Honey Beehive biscuit, honey, almond cookie, Meringue 1-2-5	8,00 Euro
GOLOSI DI NATURA - Fruit sorbets, fiordilatte ice-cream, chocolate ice-cream 5	7,00 Euro

Bread 1-3-4-9 and cover	3,00 Euro
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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 celery - 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