



## SUMMER MENU 2025

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BEEF TARTARE - Limousine Beef Tartare, Grana Padano Tart, Chilli Pepper, Toasted Hazelnuts, Mustard 1-2-5-6-8	14,00 Euro
WATERMELON - Watermelon Tataki with Ponzu Sauce, Thyme Oil, Capers, Nasturtium, Salad 4	12,00 Euro
SKEWER - Limousine Beef and Lard Skewer, Barbecue sauce, Mustard Mayonnaise 1-2-5-8	16,00 Euro
SOFT EGG - Low temperature cooked Egg, Curry cream, Coriander, Onion Chips 1-2	12,00 Euro
LOCAL FARM PIZZA - 75% hydration Dough, 24 hours of leavening, Stracciatella cheese, Anchovies, fresh Oregano 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

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RISOTTO - Carnaroli Rice azienda agricola La Galizia, Fresh datterino Tomato, Aubergine, Marjoram, Stracciatella cheese 5	14,00 Euro
TAGLIATELLA - Homemade Tagliatelle with Limousine Beef ragout 1-2-5-7-10	14,00 Euro
RAVIOLI - Open Ravioli stuffed with Kimchi and Tofu, Lettuce cream, Carrots, Black sesame 1-2-9	14,00 Euro
SPAGHETTI - Spaghetti Felicetti with Mountain Butter, Lime, Sichuan Pepper 1-5	14,00 Euro
CREPE - Crêpe stuffed with Genovese ragout sauce, Parsley Bechamel, crunchy Pecorino cheese sauce 1-2-5	14,00 Euro

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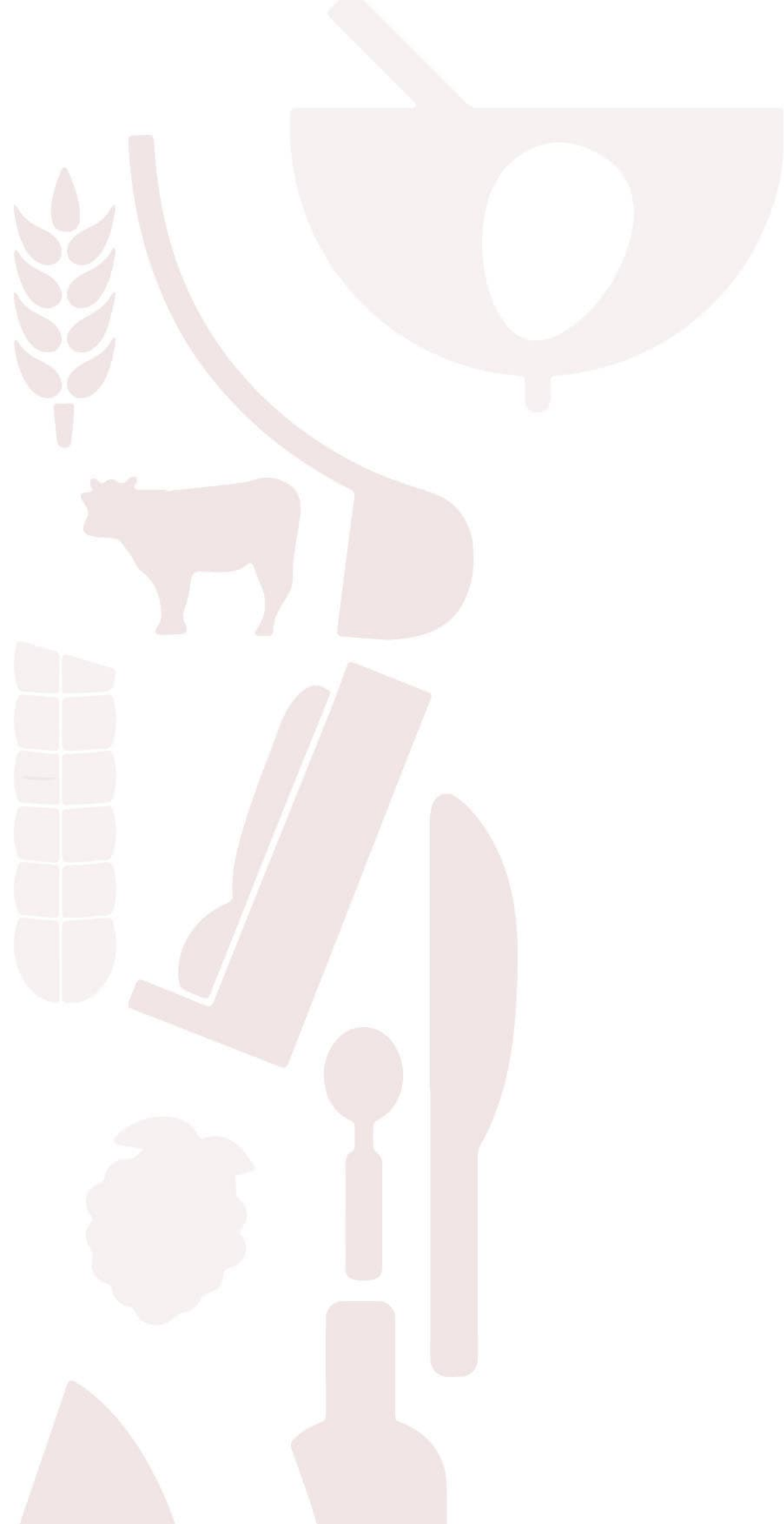
STEAK - Breaded Limousine Beef Steak Cotoletta OR Grilled, Citurs Butter, Green beans and Apricot 1-2-5	30,00 Euro
BEEF SLICED TAGLIATA - Limousine Beef Sliced Meat, green Pepper cream, Crunchy Potatoes 1-5-10	22,00 Euro
SMASH BURGER - Homemade bread, Limousine Beef burger, white Onion, Salad, Cheese, Ranch sauce, French Fries 1-2-5-9-10	18,00 Euro
TROUT FILET - Salmon Trout Filet, crunchy Buckwheat, Fig powder, sauteed Chard 5-10	22,00 Euro
CRUNCH - Aubergine and sweet Pepper crunchy Cotoletta, Zucchini Hummus, Confit Tomato coulis, Pine nuts, dried Olives 1-2-5	14,00 Euro

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## ...AND THE SWEET-TOOTH

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TART - Shortcrust Pastry biscuit, Raspberry custard, Mint, Meringue 1-2-5	8,00 Euro
SEMIFREDDO - Wild berries Semifreddo, Cocoa crumble, Melissa 1-2-5	8,00 Euro
TIRAMISU' - Savoiardi biscuits, Mascarpone cream, Dark Chocolate, Coffee 1-2-5	8,00 Euro
MILLEFOGLIE - Millefoglie with Gianduia chocolate cream, crispy Almonds, Peach 1-2-5-6	8,00 Euro
HOMEMADE ICE-CREAMS - Fruit sorbets, fiordilatte ice-cream, chocolate ice-cream 5	





# 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