



AUTUMN MENU 2024

BEEF TARTARE - Limousine Beef tartare, Black Bread crouton, Sour Cream, Leek, Sprouts 1-5-9	14,00 Euro
SOFT EGG - Low Temperature cooked Egg, Bitto cheese cream, white, red and purple Potatoes chips 2-5	12,00 Euro
PORCINO - Porcino mushroom roasted with Thyme, Burgundy sauce, Apple and Horseradish cream 5-7-10	14,00 Euro
HEART MEATBALLS - Fried meatballs with Maionnaise 1-2-5	12,00 Euro
LOCAL FARM PIZZA - 75% hydration Dough, 24 hours of leavening, Stracciatella cheese, Mortadella, Pistachios 1-5-6	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

RISOTTO - Carnaroli Rice azienda agricola La Galizia, Rosemary smoked Chestnuts, Pra di Rus cheese cream, Persimmons Gel 4-5-10	14,00 Euro
TAGLIATELLA - Homemade Tagliatelle with Limousine Beef ragout, Cranberry, Chocolate 1-2-5-7-10	14,00 Euro
BOTTONI - Ravioli stuffed with Pumpkin, Gorgonzola cheese cream, Jus de Veau, Nuts 1-3-5-6-7-10	14,00 Euro
LASAGNA - Lasagna with Trippa ragout, Pecorino cheese cream, Fried Parsley 1-2-3-5-7-10	14,00 Euro
PASSATELLI - Passatelli Pasta in Brouth, Pleorotus Mushrooms, Parsley Garda Oil 1-2-5-7-10	14,00 Euro

STEAK - Breaded Limousine Beef Steak Cotoletta, cooked in clarified Butter, Marrow bone Butter, Sauteed seasonal Vegetables 1-2-3-5-7	30,00 Euro
BEEF SLICED TAGLIATA - Limousine Beef Sliced Meat, Aioli Sauce, Sauteed Turnips and Mustard 5-7-10	22,00 Euro
HAMBURGER - Homemade bun bread, Limousine Beef, Raddish, Gorgonzola cheese, Bacon, French Fries 1-5-6-7-8-9	18,00 Euro
BRASATO - Slow cooked Cheak Limousine Beef , Potato and Leek cream,Truffle Chestnuts 5-7-10	18,00 Euro
AUTUMN SYMPHONY - Turnip, Fennel, Black Rice Waffle, Orange Citronette, Pomegranat 1	16,00 Euro

...AND THE SWEET-TOOTH

TARTE TATIN - Apple Tarte-Tatin, Milk Ice-cream 1-2-3-5-6	8,00 Euro
CHOCOLATE SALAMI - Chocolate salami spheres, Namelaka, Blown Chocolate 1-2-3-5	8,00 Euro
GALIZIA TIRAMISU' - Savoiardi biscuits, Mascarpone cream, Dark Chocolate, Coffee 1-2-5	8,00 Euro
BISCUIT - Joconde Biscuit, Pumpkin and Cinnamona, Amaretto, Vanilla Whipped Cream, Orange Zest 1-2-5-6	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	4,00 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