



WINTER MENU 2025

BEEF TARTARE - Limousine Beef tartare, Buttermilk, Dill Oil, Bergamot Gel, Bread Chips 1-5	14,00 Euro
SOFT EGG - Low Temperature cooked Egg, Green Beans Cream, Pecorino cheese Chips 1-2-5	12,00 Euro
BLINIS - Blinis Pasta, Potatoes, Mint, Mustard, Marinated Zucchini, Goat cheese Cream 1-2-5-8-10	12,00 Euro
CHAR - Char Fish cooked in Oil, Olandese sauce Foam, Bittersweet Daikon, Chives 2-4	14,00 Euro
LOCAL FARM PIZZA - 75% hydration Dough, 24 hours of leavening, Baked Potatoes Cream, Speck, 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

RISOTTO - Carnaroli Rice azienda agricola La Galizia, Apple, Salmon Trout, Green Tea Gel, Thyme and Chamomile Oil 5	14,00 Euro
TAGLIATELLA - Homemade Tagliatelle with Limousine Beef ragout, Bechamel Wafer 1-2-5-7	14,00 Euro
PLIN - Ravioli stuffed with Beef Tail, Pecorino cheese. Cocoa Chips, Lemon Zest 1-2-5-7	15,00 Euro
SPAGHETTI - Spaghetti, Black Garlic, Chillipepper Oil, Smoked Missoltino Fish 1-2	14,00 Euro
GNOCCHI - Potato Gnocchi, Broccoli Cream, Smoked Buffalo Scamorza, Garlic Bread 1-2-5	12,00 Euro

STEAK - Breaded Limousine Beef Steak Cotoletta OR Grilled, Juniper, Cumin and Citrus Butter, Bruxelles Sprouts 1-2-5	30,00 Euro
BEEF SLICED TAGLIATA - Limousine Beef Sliced Meat, Aioli Sauce, Sauteed Turnips and Mustard	22,00 Euro
HAMBURGER PUCCIA - Homemade Puccia bread, Limousine Beef, Grilled Onion, Sweetbitter Pepper Cream, Buffalo Blue cheese, French Fries 1-5	18,00 Euro
GUINEA FOWL - Low Temperature Cooked Guinea Fowl, Her Cream, Parsnip Cream, Roman Broccoli 7	18,00 Euro
ESCAROLE - Escarole stuffed with Confit Tomatoes, Taggiasche Olives, Pine Nuts, Capers, Raisins, Crunchy Bread, Bagna Cauda 1-5	14,00 Euro

...AND THE SWEET-TOOTH

CIGAR - Cocoa "Cigar", Walnut Cream, Dark Chocolate Ganache, Rum 1-2-5-6	8,00 Euro
RING - Mint Panna Cotta, Kiwi Marmelade, Lime Gel, White Chocolate Namelaka, Sablèè pasta Ring 1-2-5-6	8,00 Euro
GALIZIA TIRAMISU' - Savoiardi biscuits, Mascarpone cream, Dark Chocolate, Coffee 1-2-5	8,00 Euro
BIGNEE - Bigneè stuffed with Vanilla Bavarese, Salty Caramel, Orange, Italian Meringue 1-2-5	8,00 Euro
GOLOSI DI NATURA - Fruit sorbets, fiordilatte ice-cream, chocolate ice-cream 5	7,00 Euro
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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 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