



SPRING MENU 2024

BEEF TARTARE - Limousine Beef tartare, Medulla mayonnaise, black Garlic, Bread croutons, Dandelion, Orange zest 1-2-3-8	14,00 Euro
SOFT EGG - Poached Egg, Asparagus foam, Black Rice chips and seasonal Vegetable salad 1-2-3	12,00 Euro
BAO - Steamed bread stuffed with laquered blanched beef, caramelized Onion, sweet and sour Radishes, Peanuts' crumble and chives Mayonnaise 1-2-3-5-8-10	12,00 Euro
TROUT - Smoked Salmon-trout carpaccio with black Tea, Yogurt, snow Peas, green Beans, Courgette flowers, Radish, Raspberry gel and Orange 5	14,00 Euro
LOCAL FARM PIZZA - 75% hydration Dough, 24 hours of leavening, Fiordilatte cheese, Courgette flowers, Trout filets and candy Lemon zest 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, Artichoke cream, Licorice stock and fermented Lemon 5	14,00 Euro
TAGLIATELLA - Courtyard ragout homemade Tagliatelle, Pine nuts and Taggiasca Olives 1-2-3-5-6-7-10	14,00 Euro
OUR GRICIA - Hand made Spaghetti, Cacio cheese, Beans and Bacon 1-2-5	14,00 Euro
HYPNOSIS - Spiral Ravioli with Ricotta and Spinach, Egg yolk and summer Truffle 1-2-5	16,00 Euro
JOY - Semolina Gnocchi, heart Ragout, Turnip greens, Carrots and Rosemary flowers 1-2-5-7-10	14,00 Euro
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STEAK - Grilled sliced Limousine Beef Ribe Eye Steak, Potatoes, sauteed Escarole and edible Flowers' Butter 7-10	30,00 Euro
BEEF SLICED TAGLIATA - Grilled sliced Limousine Beef Tagliata, Jus de Veau, Cress cream and Saltwort 7-10	22,00 Euro
FILET - Limousine Beef Filet with its sauce, Jacket Potato with Hay smoked Salt	30,00 Euro
GALIZIA BURGER - 150 gr Beef, Artichokes, Carbonara cream, crunchy Bacon, Scimudin cheese, Homemade Crisps 1-2-3-5-9	18,00 Euro
TZIGOINER - Beef and Bacon skewer, watercress sauce, Chamomille cream, Spinach and Horseradish 7-10	20,00 Euro
BBQ LEEK - BBQ Leek, Leek stock, baked Potatoes cream purè, Borage and Olive Oil with Chive and Buttermilk 5-10	16,00 Euro

...AND THE SWEET-TOOTH

CHOCOLATE MILLEFEUILLE - Crunchy Choccolate sheets, Raspberry namelaka and Meringue 2-5	8,00 Euro
BEE HIVE - Acacia honey Pannacotta, Pollen, Honey tuille and Almonds 1-2-5-6	8,00 Euro
GALIZIA TIRAMISU' - Savoiardi biscuits, Mascarpone cream, Dark Chocolate, Coffee 1-2-5	7,00 Euro
CEREAL FRITTELLA - Milk and Cereal Frittella on chocolate Banana foam and Milk Ice-cream, Mou cream 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 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