

# SEPTEMBER 23

## APERITIF IN BUBBLES

CHAMPAGNE BRUT RESERVE CHARLES HEIDSIECK	€ 12
FRANCIACORTA DOCG BRUY NATURE AZ AGR GATTI	€ 8
BLANC DE BLANCS EXTRA BRUT "1910" 2019 ILLICA	€ 7

## TRICKS

CANTABRIAN ANCHOVIES "CODESA LIMITED SELECTION " WITH BREAD AND BUTTER	€ 18
OUR GIARDINIERA HOME MADE	€ 6
TOMATOES " NAVARRA ",BASIL,MALDON ,SALT EVO OIL	€ 9

## CURED MEAT

CULATELLO DOP SEL ANTICA CORTE PALLAVICINA, WITH BREAD AND BUTTER	€ 20
"COPPA ..THE MOST IMPORTANT CURED MEAT OF PIACENZA,,	€ 15
PARMA HAM "S.ILARIO " 36 MONTH OF SEASONING..WITH RUSSIAN SALADE	€ 15
SELECTION OF TYPICAL PIACENZA MEATS ADAND SMALL"GIARDINIERA	€ 16
PALETA OF PATA NEGRA "SANCHEZ ROMERO " 37 MONTH OF SEASONING WITH BREAD AND TOMATO	€ 23

## LAND AND SEA APPETIZERS

GRILLED OX MARROW , RAW RED PRAWNS ,SORCEREL MAYONNAISE	€ 22
DEER TARTARE , DANDELION HONEY,RED FRUITS	€ 16
CARPACCIO OF CATCH AMBERJACK,PEACH,MINT AND BURRATA CHEESE	€ 18
SMOKED MACKEREL WITH WATERMELON , HERBS OIL SOUR SPICY CUCUMBERS,CRISPY BREAD	€ 18

## 100 % VEGETARIAN

GRILLED CAROT COOKED IN "OVEN JOSPER " ,COCONU MILK,TABASCO,ROASTED ALMONDS,PARSLEY OIL	€ 13
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## FIRST DISHES

PLIN RAVIOLI FILLED WITH DUCK,BUFFALO WATER,FRIED SAGE AND DUCK FUND SAUCE	€ 15
SOFT POTATO GNOCCHI,CONFIT DATTERINI TOMATOES , MARINATED SEABASS,ZUCCHINI CREAM	€ 16
TORTELLI PIACENTINI, FILLED RICOTTA CHHESE,HERBS AND PARMESAN 24 MONTH SEASONING OF BROWNS COWS ( MOST IMPORTA DISH IN PIACENZA )	€ 15
PACCHERI,LOBSTER AND CRUSTACEAN BISQUE	€ 25

## GRILLED SECON DISHES (OVEN JOSPER “

SASHI FIORENTINA ,MUSTARD GRAIN AND POTATO CHIPS	€ 6,8 HG
CHIANINA ASADO FRIGGITELI,GRILLED RED PEPPERS SAUCE	€ 20

## SECOND COURSES

SEARED SEARED “ BARBERIE “ DUCK BREAST,CAPER POWDWER,PEACHES WITH ROSEMARY,BBQ ONION	€ 20
CATCHED SARDINIA MEADER ,SOUR RADISHES,CRUNCHY PARSLEY, RHUBARB SAUCE	€ 27
CATCH OF DAY ACCORDING TO THE MARKET	€ S.Q.
SELECTION OF SEASONAL CHEESES WITH FRIUTS MUSTARD	€ 16
CHILDREN MENU'...SMALL PORTIONS OF PENNE WITH TOMATO SAUCE, CHICKEN CROCHETS,ICE CREAM	€ 25

## VEGETABLES OF THE DAY

BAKED POTATOES	€ 5
GRILLED VEGETABLES	€ 6
BREAD AND COVERED	€ 3,5
PURIFIED WATER SPARKLING OR NATURAL	€ 3

## WINE OF THE DAY: WHITE

MALVASIA DI CANDIA '22 COLLI PC LA TOSA ( E.ROMAGNA )	BIO	€ 30
“MANNA” '20 IGT BIANCO ( RIESLING,CHARDONNAY,SAUVIGNON )	FRANZ HAAS	€ 35
FRIULI COLLI ORIENTALI SAUVIGNON “SAURINT “ 2020	MIANI	€ 70
ALTO ADIGGE TERLANO DOC '22 “WINKL”(SAUVIGNON )	CANTINA TERLANO	€ 32
ALTO ADIGE DOC “LUNARE ( GEWURZTRAMINER ) '16	CANTINA TERLANO	€ 55
SOAVE DOC CLASSICO “ MONTE CARBONARE “ '20	SUAVIA BIO	€ 27
CHARDONNAY TRENTO DOC RIS.”VILLANOVA “ '18	MASO CORNO	€ 45
ROERO ARNEIS DOCG '21	MICHELE TALIANO	€ 27
TREBBIANO D ABRUZZO DOC 2018	EMIDIO PEPE BIO	€ 70
FALANGHINA IGT '21 “ SABBIA VULCANICA “	AGNANUM	€ 28
BOURGOGNE '20	MARECHAL ( FRANCIA )	€ 50
CHABLIS PREMIER CRU “ LA FORET “ '20	BESSIN-TREMBLAY ( FRANCIA )	€ 70
SANCERRE '19	DOMAINE DE CARROU D.ROGER( FRANCIA)	€ 45
“CHAMBAUDIERE”	MUSCADET '18 B.CORMERAIS ( FRANCIA )	€ 35
ALSACE RIESLING “GLOU GLOU “ '18	LES VINS DES PIROUTTES BIO ( FRANCIA )	€ 35
CAIRONNE '21	VALLEE DU RHONE ORATOIRE ST.MARTIN BIO ( FRANCIA )	€ 35
PETIT BOURGEOIS SAUVIGNON BLANC ( LOIRA -FRANCIA )	H.BOURGEOIS	€ 30

## RED

“CIAOMARE”	BARBERA VALTIDONE IGT FRIZZ. '22	AZ AGR LUSENTI	€ 28
“ ROSSO DEI BARONI “ '20(	BARBERA,BONARDA,MERLOT )	SACCOMANA	€ 28
SCHIOPETTINO 2015	FRIULI BRESSAN	BIO	€ 70
MERLOT 2020	FRIULI COLLI ORIENTALI DOC	BIO ANTICO BROILO	€ 35
PINOT NERO “ TIAMAT “ '21	OLTREPO PAVESE DOC	CORDERO SAN GIORGIO	€ 30
BARBARESCO DOCG “RIZZI”	'20	RIZZI	€ 55
BARBERA D'ASTI '20 “	CUREJ “BRAIDA		€ 30
LANGHE ROSSO DOC '19 “	NEH “ ( BARBERA,NEBBIOLO )	AZ AGR PUNSET	€ 30
LANGHE NEBBIOLO DOC '21	F.LLI CIGLIUTI		€ 30
“PROMIS “	TOSCANA IGP '19 ( MERLOT,SYRAH, CA'MARCANDA-GAJA		€ 50
CILIEGIOLO MAREMMA TOSCANA '20 “	SASSOTONDO “	AZ AGR CARLA BENINI	€ 30
“MOFETE”	ETNA DOC	ROSATO '21	€ 28
BOURGOGNE COTE D OR “	GRAVEL “ '20	MARECHAL	€ 50
“DEPRIMEUR “	PINOT NERO BIO MARC SOYAD	DOMAINE DE LA CRAS	€ 60
SYRAH '22 (	BORGOGNA-FRANCIA )	MAXIME CROTET	€ 55

## BUBBLES

BRUT ROSE' DE PROVENCE A.	ROMET	€ 30			
TRENTO DOC '17 “	PERLE' “	FERRARI FLLI LUNELLI	€ 50		
METR CL DOSAGGIO ZERO ”	SUI GENERIS “	CHERUBINI ( LOMBARDIA )	€ 45		
FRANCIACORTA BRUT	SATEN”	LE VIE DELLA SETA “	VIGNETI CENCI	€ 45	
FRANCIACORTA EXTRA	BRUT	CAMOSSI	€ 40		
FRANCIACORTA DOSAGGIO	ZERO '17	CA' DEL BOSCO	€ 70		
METODO CL.BRUT	AZ AGR	MILAZZO	€ 35		
CHAMPAGNE EXTRA	BRUT	GRAND CRU PAUL BARA	€ 75		
CHAMPAGNE BRUT	RESERVE	CHARLES HEIDSIECK	€ 85		
CHAMPAGNE BRUT	COLLECTION “	243 “	LOUIS ROEDERER	€ 90	
CHAMPAGNE BRUT	NATURE	BLANC DE BLANCS “	NOS PAS DANS LE CRAIE “	COIPINET	€ 85
CHAMPAGNE BRUT	BLANC DE BLANCS	A.COUVREUR	€ 60		
CHAMPAGNE EXTRA	BRUT	BLANC DE NOIRS	A.COUVREUR	€ 60	
CHAMPAGNE “	ZERO“	BRUT NATURE	TARLANT	€ 85	
CHAMPAGNE GRAND	CRU	BLANC DE BLANCS	EXTRA BRUT	WARIS-LARMANDIER	€ 85