

MARCH 24.....

APERITIF IN BUBBLES

FRANCIACORTA DOCG BRUT NATURE AZ AGR CHERUBINI	€ 8
“ROSALBA” PAS'DOSE' MET C. AZ AGR SACCOMANI	€ 8

TRICKS

CANTABRIAN ANCHOVIES “CODESA LIMITED SELECTION“ WITH BREAD AND BUTTER	€ 18
OUR GIARDINIERA HOME MADE	€ 6

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	€ 25

AND AND SEA APPETIZERS

DEER TARTARE, GOAT CHEESE,DILL MAYONNAISE, AND GREEN APPLE	€ 16
BEEF MARROW,FASSONA BEAT, HAZELNUTS AND ITS BASE	€ 20
CHAR CARPACCIO, SMOKED COCONUT MILK, LEMON GEL,BLACK CHIPS	€ 18
RAW CROACKER FISH, PURPLE CABBAGE, EGG YOLK BOTTARGA, CHIVES	€ 20

FIRST DISHES

CAPPELLACCI WITH SQUID INK, GOAT 'S MOUTH, PINK PEPPER, LIME, PRAWNS	€ 18
BUTTON STUFFED WITH COW TAIL, SMOKED TOMATO, COFFEE POWDER	€ 16
RISE WITH PARMESAN, CELERIAC, VEAL SWEETS, BROWN BASE	€ 16
TORTELLI PIACENTINI, FILLED RICOTTA CHEESE, HERBS AND PARMESAN 24 MONTH SEASONING OF BROWNS COWS (MOST IMPORTANT DISH IN PIACENZA)	€ 15
“PISAREI E FASO' ANCIENT RECIPE FROM PIACENZA	€ 15

GRILLED SECON DISHES (OVEN JOSPER) “

SASHI FIORENTINA, MUSTARD GRAIN AND POTATO CHIPS CHIANINA	€ 6,5 HG
CHAININA ASADO , OUR BBQ SAUCE, GRILLED SPRING ONION	€ 20
PORK BELLY, GRILLED PAKCHOI, MUSTARD MANDARIN	€ 20

SECOND COURSES

GRILLED “ROYAL “ PIGEON, DARK POTATO, MARSALA REDUCTION AND POMEGRANATE	€ 28
BAKED FISH SNAPPER, ANCHOVY MAYONNAISE , BROCCOLI, DRY TOMATOES	€ 28
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
“CHAMBAUDIÈRE”	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