

SEPTEMBER 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 € 18

SELECTION OF TYPICAL PIACENZA MEATS ADAND SMALL ”GIARDINIERA” € 16

PALETA OF PATA NEGRA “SANCHEZ ROMERO“ 36 MONTH OF SEASONING WITH
BREAD AND TOMATO € 25

LAND AND SEA APPETIZERS

DEER TARTARE, FIGS, HOLLANDAISE SAUCE € 16

GRILLED BEEF TOMGUE, PEPERONATA AND SALMORIGLIO SAUCE € 14

SALMERINO RAW WITH LIGURIA OIL AND MALDON SALT € 20

CROACKER CARPACCIO IN CEVICHE € 20

TOMATO SAN MARZANO BBQ, TOMATO MAYONNAISE,
CRUNCHY BREAD, GREEN OIL € 14

FIRST DISHES

PAPPARDELLE "MASSI" WITH PARMESAN CREAM, CHIANINA RAGOUT AND ROSEMARY	€ 16
RISOTTO WITH YELLOW BUTTER, PARMESA CREAM.HERBS SAUCE, FINFERLI MUSHROOM	€ 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 SECOND DISHES (OVEN JOSPER)

RUBIA GALLEGA FIORENTINA, MUSTARD GRAIN AND POTATO CHIPS	€ 8 HG
CHIANINA FIORENTINA, MUSTARD GRAIN AND POTATO CHIPS	€ 7 HG
GUINEA FOWL, SPRIG ONION, GREEM TOMATOES AND ITS BOTTOM	€ 20
PORK BELLY, CARROT KETCHUP, GRILLED CAULIFLOWER	€ 20

SECOND COURSES

CATCH OF THE DAY, ACCORDING TO MARKET AVAILABILITY	
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	€ 7
BREAD AND COVERED	€ 3,5
PURIFIED WATER SPARKLING OR NATURAL	€ 3

WINE OF THE DAY

WHITE

MALVASIA DI CANDIA IGT EMILA '23 LABRE'	€ 30
"AGENO " 2020 LA STOPPA	€ 40
FRIULI COLLI ORIENTALI DOC FRIULANO '21 BROILO	€ 35
FRIULI ISONZO BIANCO '18 LA VILA	€ 40
"LE FRATE" (NOSIOLA) 2020 PRAVIS	€ 28
"KAITON" RIESLING 2022 KUEN HOF	€ 35
PINOT BIANCO " PLATT E RIEGL" DOC ALTO ADIGE '21 GIRLAN	€ 30
ALTO ADIGE DOC "NOVA DOMUS"(P. BIANCO, CHARDONNAY) '19 CANTINA TERLANO	€ 70
VERDICCHIO DEI CASTELLI DI JESI '21" VERSIANO " VIGNAMATO	€ 35
TREBBIANO D ABRUZZO DOC 2020 EMIDIO PEPE BIO	€ 75
" FURORE " COSTA D AMALFI '23 MARISA CUOMO	€ 40
"GRANTIFEO" (FALANGHINA) CENATIEMPO 2020	€ 27
GRAECO DI TUFO '18 " GIALLO D 'ARLEIS " QUINTODECIMO	€ 55
"ONDE DI SOLE" TERRE SICILIANE BIANCO 2018 AZ. HIBISCUS	€ 38
BOURGOGNE VIEILLES VIGNES '22 DOMAINE BOUSSEY (FRANCIA)	€ 50
BOURGOGNE HAUTE COTES DE NUITS 2020 DOMAINE BERTAGNA (FRANCIA)	€ 40
CHABLIS '21 ROLAND LAVANTUREUX (FRANCIA)	€ 45
"FLORES" SANCERRE 2022 VINCENT PINARD (FRANCIA)	€ 55
SAUVIGNON BLANC 2021 CLOUDY BAY (NUOVA ZELANDA)	€ 52

RED

"TREBBIOLO " '21 (BARBERA,CROATINA) LA STOPPA	€ 26
EMILIA IGT "MACCHIONA DIECIANNIDOPO " '02 LA STOPPA	€ 65
"FORADORI" TEROLDEGO 2022 AZ. FORADORI	€ 30
"KROGLE " REFOSCO VENEZIA GIULIA IGT RADO KOJANCIC	€ 30
PINOT NERO DELL 'OLTREPO' 45° CA'DI FRARA	€ 30
COLLI SALUZZESI DOC PELAVERGA 2022 CASCINA AZ. VANINA MARIA CARTA	€ 28
BARBARESCO DOCG '20" SANADAIVE " M.V ADRIANO	€ 55
BAROLO DOCG " ARBORINA " '18 NADIA CURTO	€ 80
LANGHE DOC NEBBIOLO '22 " NEBIULIN " LE MORE BIANCHE	€ 30
BRUNELLO DI MONTALCINO DOCG 2018 LA RASINA	€ 65
"LA VITE LUCENTE" 2019 TENUTA LUCE	€ 42
" DANDY " GRANCHE ARDECHE '19 TERRES DESAMOREAUX	€ 35
"CHAT FOU" SHYRAZ 2022 ERIC TAXIER	€ 30
CARIGNAN '22 MAXIME CROTE	€ 60
BOURGOGNE COTE D'OR 2021 DOMAINE LEJEUNE (FRANCIA)	€ 50

BUBBLES

PINOT NERO EXTRA BRUT "OLTRE IL CLASSICO " CA' DI FRARA	€ 35
BRUT ROSE' DE PROVENCE A. ROMET	€ 35
TRENTO MET.CL. DOC "GIULIO FERRARI "2010 " FERRARI FLLI LUNELLI	€ 250
BRUT NATURE "SUI GENERIS " CHERUBINI	€ 45
FRANCIACORTA DOCG NATURE ENRICO GATTI	€ 45
CHAMPAGNE BRUT TRADITION CLAUDE BERNARD	€ 50
CHAMPAGNE BRUT RESERVE BERECHÉ ET FILS	€ 110
CHAMPAGNE BRUT BILLECART SALMON	€ 85
CHAMPAGNE BRUT RESERVE CHARLES HEIDSIECK	€ 90
CHAMPAGNE DOSAGGIO ZERO ENCRY	€ 90
CHAMPAGNE BRUT GRAND CRU "CUVEE M" SECONDE-SIMON	€ 75