

OCTOBER 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”(FOR 2 PERS)
€ 29

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

LAND AND SEA APPETIZERS

VENISON TARTARE, ,CAPERS LEAVES AND LEMON,MARROW FOAM € 18

CROACKER CARPACCIO IN CEVICHE € 20

GRILLED OCTOPUS,,CELERIAC CREAM.PURPLE CHIPS POTATO € 18

BARBECUED BERTINA PUMPKIN,PANCOTTO,PUMPKIN SEEDS € 12

FIRST DISHES

PAPPARDELLE 32 EGG, WITH PARMESAN CREAM, AND PORCINI MUSHROOM € 16

RISOTTO WITH YELLOW BUTTER, PARMESAN CREAM.PUMPKIN, MANTOVA SAUSAGE
€ 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 JOSEPER)

RUBIA GALLEGA FIORENTINA, MUSTARD GRAIN AND POTATO CHIPS € 8 HG

CHIANINA FIORENTINA, MUSTARD GRAIN AND POTATO CHIPS € 7 HG

GUINEA FOWL, SPRIG ONION, GREEN TOMATOES AND ITS BOTTOM € 20

PORK BELLY, PLUM KETCHUP.RADICCHIO TREVISANO € 20

SLICED PIEDMONTESE SIRLOIN,MALDON SALT,EVO OIL € 22

SECOND COURSES

FISH CROACKER,CAPERS,OREGANO,GRILLED TOMATO € 28

SELECTION OF SEASONAL CHEESES WITH FRUITS 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

CHAMPAGNE BRUT GRAN CRU BLANC DE BLANCS LEGRAS & HAAS

€ 80

CHAMPAGNE BRUT ORIGINE ETIENNE OUDART

€ 70