

DECEMBER 2024

APERITIF IN BUBBLES

CA' DI FRARA PINOT NERO EXTRA BRUT	€ 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

“COPPA ...THE MOST IMPORTANT CURED MEAT OF PIACENZA, CULATELLO DOP SEL. ANTICA CORTE PALLAVICINA WITH BREAD AND BUTTER	€ 15
PARMA HAM “S. ILARIO “ 36 MONTH OF SEASONING...WITH RUSSIAN SALADE	€ 20
SELECTION OF TYPICAL PIACENZA MEATS ADAND SMALL ”GIARDINIERA”(FOR 2 PERS)	€ 20
	€ 30
PALETA OF PATA NEGRA “SANCHEZ ROMERO“ 36 MONTH OF SEASONING WITH BREAD AND TOMATO	€ 25

LAND AND SEA APPETIZERS

VENISON TARTARE,ALMONDS,CHICORY,OIL HERBS	€ 20
SWORDFISH CARPACCIO YOGURT,BABY SPINACH, RED TURNIP	€ 22
ARTICHOKES,LEMON,BREAD.ANCHOVIES	€ 14
BARBECUED BERTINA PUMPKIN, CELERY,PUFFED QUINOA	€ 14

FIRST DISHES

RAVIOLI WITH CHICKEN FILLING,ROAST SAUCE,BLACK TRUFFLE	€ 20
RISOTTO WITH TURNIP GREENS, PARMESAN RINDS, DEHYDRATED BLACK OLIVES	€ 16
TORTELLI PIACENTINI, FILLED RICOTTA CHEESE, HERBS AND PARMESAN 24 MONTH SEASONING OF BROWNS COWS (MOST IMPORTANT DISH IN PIACENZA)	€ 15
CALAMARATA WITH GARLIC,CHILLI OIL, ” PICULA AD CAVAL “	€ 15

GRILLED SECOND DISHES (OVEN JOSEPER)

RUBIA GALLEGA FIORENTINA, MUSTARD GRAIN AND POTATO CHIPS	€ 8,5 HG
CHIANINA FIORENTINA, MUSTARD GRAIN AND POTATO CHIPS	€ 7 HG
BEEF CHEEK CARROTS,MUSTARD,DANDELION	€ 22
PORK BELLY, SAFFRON SAUCE ,RADISH GRILLED	€ 20
SLICED PIEDMONTESE SIRLOIN,MALDON SALT,EVO OIL,SALMORIGLIO<	€ 22

SECOND COURSES

SEA BASS,ORIENTAL SAUCE,GRILLED CAULIFLOWERS	€ 28
SELECTION OF SEASONAL CHEESES WITH FRIUTS MUSTARD	€ 18
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

"VERTU' " MALVASIA DI CANDIA IGT EMILA 2023 LUSENTI	€ 30
"AGENO " 2020 LA STOPPA	€ 45
"BREZANKA" (FRIULANO, RIESLING E SAUVIGNON) 2017 RADO KOCJANCIC	€ 35
"LE FRATE" (NOSIOLA) 2020 PRAVIS	€ 28
"KAITON" RIESLING 2022 KUEN HOF	€ 35
ALTO ADIGE DOC "NOVA DOMUS"(P. BIANCO, CHARDONNAY) '19 CANTINA TERLANO	€ 70
"CAMPO DI COLONELLO" GRECHETTO, 2018, RAINA	€ 25
TREBBIANO D ABRUZZO DOC 2020 EMIDIO PEPE BIO	€ 75
"GRANTIFEO" (FALANGHINA) CENATIEMPO 2020	€ 27
GRECO DI TUFO 2020 " GIALLO D 'ARLEIS " QUINTODECIMO	€ 55
VERSANTE NORD ETNA BIANCO, 2022, EDUARDO TORRES ACOSTA	€ 40
"FLORES" SANCERRE (SAUVIGNON BLANC), 2022, VINCENT PINARD (FRANCIA)	€ 40
CHABLIS '21 ROLAND LAVANTUREUX (FRANCIA)	€ 45
BOURGOGNE ALIGOTE 2022 MARC SOYARD (FRANCIA)	€ 60
SAUVIGNON BLANC 2021 CLOUDY BAY (NUOVA ZELANDA)	€ 52

RED

"TREBBIOLO " '21 (BARBERA,CROATINA) LA STOPPA	€ 28
EMILIA IGT "MACCHIONA DIECIANNIDOPO " '02 LA STOPPA	€ 65
"ROSSISSIMA" RIFERMENTAZIONE SPONTANEA ROSE' AZ AGR MONTESISSA GAMAY, 2019, LA SOURCE	€ 25 € 28
"KROGLE " REFOSCO VENEZIA GIULIA IGT RADO KOJANCIC	€ 30
"MERLA DELLA MINIERA" (SANGIOVESE) 2018 TEREZUOLA	€ 30
"MOROPIO" AMARONE DELLA VALPOLICELLA CLASSICO ANTOLINI 2020	€ 55
AMARONE DELLA VALPOLICELLA CLASSICO 2018 ALLEGRINI	€ 110
BARBERA D'ALBA MORASSINA 2020 GIUSEPPE CORTESE	€ 30
COLLI SALUZZESI DOC PELAVERGA 2022 CASCINA AZ. VANINA MARIA CARTA	€ 28
BARBARESCO ROMBONE DOCG, 2018, FIGLI DI LUIGI ODDERO	€ 65
BAROLO DOCG SERRALUNGA 2015 ETTORE GERMANO	€ 55
LANGHE NEBBIOLO 2022, CASCINA ALBERTA	€ 30
BRUNELLO DI MONTALCINO DOCG 2016 TENUTA DI CASTELGIOCONDO	€ 70
CARIGNAN 2022 MAXIME CROTE	€ 60
BOURGOGNE ROUGE "DEPRIMEUR" 2022 MARC SOYARD (FRANCIA)	€ 60
"CHAT FOU" COTES DU RHONE (SYRAH) ERIC TEXIER	€ 30
TROUSSEAU SOUS LA ROCHE (JURA) 2022 DOMAINE DE LA BORDE	€ 75

BUBBLES

FRANCIACORTA EXTRA BRUT FACCOLI	€ 45
BRUT ROSE' DE PROVENCE A. ROMET	€ 35
TRENTO MET.CL. DOC "GIULIO FERRARI "2010 " FERRARI FLLI LUNELLI	€ 250
FRANCIACORTA DOCG DOSAGGIO ZERO ANIMANTE BARONE PIZZINI	€ 40
FRANCIACORTA DOCG NATURE ENRICO GATTI	€ 45
CHAMPAGNE BRUT BLANC DE BLANCS CHOULLY GRAND CRU PIERRE LEGRAS	€ 80
CHAMPAGNE BRUT RESERVE BERECHÉ ET FILS	€ 100
CHAMPAGNE BRUT BILLECART SALMON	€ 95
CHAMPAGNE BRUT RESERVE CHARLES HEIDSIECK	€ 100
CHAMPAGNE DOSAGGIO ZERO ENCRU	€ 115
CHAMPAGNE BRUT GRAND CRU "CUVEE M" SECONDE-SIMON	€ 60
CHAMPAGNE BRUT GRAN CRU BLANC DE BLANCS LEGRAS & HAAS	€ 80
CHAMPAGNE BRUT ORIGINE ETIENNE OUDART	€ 70
CHAMPAGNE BRUT TRADITION BOLLINGER	€ 120