

MARCH 25

APERITIF IN BUBBLES

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| CA' DI FRARA PINOT NERO EXTRA BRUT | € 8 |
| CHERUBINI "SUI GENERIS" BLANC DE BLANCS NATURE | € 8 |

TRICKS

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| CANTABRIAN ANCHOVIES "CODESA LIM. EDITION " BREAD , BUTTER | € 18 |
| NAVARRA TOMATO, EVO OIL, MALDON SALT, OREGANO | € 9 |
| OUR RUSSIAN SALAD | € 6 |
| THE "BALOCCHI" GIARDINIERA | € 8 |
| SALTED ROSE CAKE | € 5 |

CURED MEAT

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| "COPPA ...THE MOST IMPORTANT CURED MEAT OF PIACENZA, | € 16 |
| CULATELLO DOP SEL. ANTICA CORTE PALLAVICINA WITH BREAD AND BUTTER | € 20 |
| PARMA HAM "S. ILARIO " 36 MONTH OF SEASONING... | € 20 |
| SELECTION OF TYPICAL PIACENZA MEATS AND SMALL "GIARDINIERA" (FOR 2 PERS) | € 30 |
| PALETA OF PATA NEGRA "SANCHEZ ROMERO" 36 MONTH OF SEASONING WITH BREAD AND TOMATO | € 25 |

LAND AND SEA APPETIZERS

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| BAKED MARROW, CHIANINA BEAT, SAFFRON, GREMOLADA | € 20 |
| MARINATED TROUT CARPACCIO, PUNTARELLE, CEDAR, CELERY | € 20 |
| RAW AND COOKED ARTICHOKE IN CAPONATA, BAGNA CAUDA | € 16 |
| GRILLED CARROT, BARLEY MALT, AND ALMONDS | € 14 |

FIRST DISHES

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| “PASSATELLI”(HOMEMADE PASTA), GUINEA FOWL RAGOUT, ROAST AND ROSEMARY SITE | € 16 |
| PISAREI AND FASO'((PIACENZA TYPICAL)... WITH SMOKED BACON | € 15 |
| RICE ACQUERELLO” BRILLANT-SAVARIN RISOTTO, MARSALA AND RAW BRA' SAUSAGE | € 18 |
| PASTIFICIO MANCINI” RIGATED SNAILS, GREEN SNAIL RAGU', SAVE CREMASCO | € 16 |
| PUMPKIN TORTELLI, ROASTED PUMPKIN, PRIMBS, SALICORNIA | € 22 |

GRILLED SECOND DISHES (OVEN JOSPER)

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| FIorentina DI CHIAnINA.... | €7.5/HG |
| FIorentina DI RUBIA GALLEGA... | €8.7/HG |
| “RAZZA MORA ROMAGNOLA” PORK SHOULDER, CHICKET, GRILLED SPRING ONION | €20 |
| BEEF CHEEK BRAZED WITH GUTTURNIO, POTATO SOFT | € 20 |
| LAMB CHOPS, TURNIP TOPS, GARLIC, OIL, CHILI PEPPER | € 20 |
| PIEDMONTESE SIR FILLET, BROWN BASE, SALMORIGLIO | € 22 |
| “ROYAL” PIGEON WITH JOSPER, WINTER SALAD | € 35 |

SECOND COURSES

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| GRILLED MACKEREL, GRILLED WINTER TOMATO, PURPLE CABBAGE, FISH BASE | € 20 |
| CASCINA LAGOSCURO CHEESES WITH SEASONAL MUSTARD | € 18 |
| CHILDREN'S MENU: PENNE WITH TOMATO, CHICKEN CROQUETTES, | |
| FIORDILATTE ICE CREAM | € 25 |

VEGETABLES OF THE DAY

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| BAKED POTATOES | € 5 |
| GRILLED VEGETABLES | € 7 |
| BREAD AND COVERED | € 3,5 |
| PURIFIED WATER SPARKLING OR NATURAL | € 3 |

WINE OF THE DAY.....

WHITE

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| "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

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| "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 |
| TROSSEAU SOUS LA ROCHE (JURA) 2022 DOMAINE DE LA BORDE | € 75 |

BUBBLES

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| 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 |