

June 2025

Appetizers

Cantabrian anchovies 'Codesa limited selection', bread and butter	€ 18
Navarra tomato, extra virgin olive oil, Maldon salt, and basil	€ 10
La giardiniera "Balocchi"	€ 8
Chianina carpaccio, tonnata sauce, crispy capers	€ 18
Warm seafood salad, lovage, crispy bread	€ 18
Grill friggiteli, anchovy sauce, avocado, breadsticks	€ 16
Roasted aubergine, aubergine glaze, crescenza cheese, mint, and pine nuts	€ 16
Selection of cheeses and mustard	€ 18

Cured meat

"Coppa" the most important cured meat of Piacenza	€ 16
Culaccia XXL	€ 18
Culatello DOP "Antica Corte Pallavicina" Selez. Oro, pane e bruro montato	€ 20
Selection of typical Piacenza meats and small giardiniera (for 2 pers)	€ 30
Palata di pata Negra "Sanchez Romero" 40 month of seasoning with bread and tomato	€ 28

First dishes

"Passatelli" (homemade fresh pasta), cream of parmesan, courgette flowers, lemon and pepper	€ 16
Green tortelli with nettles, raw shrimp and fried nettles	€ 18
Piaseri e faso, small bread gnocchi. Typical Piacenza dish	€ 16
Risotto "Acquerello", robiola cheese, bottarga and lemon	€ 18
Half macaroni, saffron, raw sausage and apricots	€ 16

Second dishes

Fiorentina di Chianina "Josper"	€ 7,5/Hg
Fiorentina di Rubia Gallega "Josper"	€ 8,7/Hg
Pink veal, grilled courgettes, white wine sauce	€ 22
Roast rabbit, snow peas, celery, herb sauce	€ 22
Suckling pig belly, cabbage and plums	€ 22
Baked snapper "acqua pazza"	€ 25
White mountain trout, roasted carrots and Dutch sauce	€ 25

Fish subject to remediation according to law 853/EC

2-part portions will be increased by €2

Bread and covered € 3,50 - Purified water € 2,50

By the glass

“Cuvée della terra” Pas dosé, Chioccioli	€ 7
Brut rosé de Provence, A. Romet	€ 7
Dosage zero Vintage Collection 2020, Ca del Bosco	€ 10
Sorriso di cielo 2022, La Tosa (Magnum)	€ 7
“Vin da ciacole”, 2024, Tenuta La Ca	€ 7
“Vin da beive” 2024, Valfaccenda	€ 7
Beaujolais L’Aube à Javernières, 2022, Louis Claude Desvignes	€ 7

Tasting by the glass

“Small big Vignerons of Champagne”

Maxime Ponson, e Maurice Choppin, by glass their premier cru	€ 30
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“Nice to meet you, Loic Fery”

Discovering Domaine Jean fery:	
Bourgogne Aligoté	€ 30
Boourgogne Pinot Noir	
“Clos de Magny” Pinot noir Cote de Nuits	

“Viva l’Italia”

Ca del Bosco, Dosaggio zero vintage collection 2020	
Benanti, Etna Bianco 2023	€ 25
Foradori, Teroldego 2023	