

July 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
Fassona beef tartare, tomato petals, ajo blanco, and cucumber	€ 18
Amberjack carpaccio, herb oil and Maldon salt	€ 20
Zucchini, its flowers and green gazpacho	€ 15
Grilled aubergine, buffalo's mozzarella and gremolada	€ 15
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
Piaseri e faso, small bread gnocchi. Typical Piacenza dish	€ 16
Tortelli with branzino fish, tomato and basil	€ 18
Risotto "Acquerello", bell peppers, anchovies and taralli	€ 16
Eliconi pasta, summer herb pesto, peaches and trout roe	€ 16

Second dishes

Fiorentina di Chianina "Josper"	€ 7,5/Hg
Fiorentina di Rubia Gallega "Josper"	€ 8,7/Hg
Roasted veal, it's sauce and the panzanella	€ 22
Pork ribs, mustard, honey, and lettuce	€ 22
Grilled guinea fowl thigh, roasted corn sauce, and crunchy corn	€ 22
Baked snapper "acqua pazza"	€ 25
Grilled octopus, rice cream, melon and friggitelli	€ 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

Pairing by the glass

“Not only Champagne”

2 Glasses

Constance & Valentin, Crémant de Bourgogne Extra brut
Pignier, Crémant du Jura Brut nature

€ 20

“Hi i'm Loic Fery”

3 Glasses

Bourgogne Aligoté
Boourgogne Pinot Noir
“Clos de Magny” Pinot noir Cote de Nuits

€ 30