

MENÚ



OUR SPOON DISHES

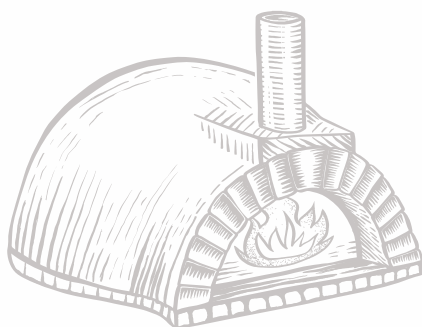
Creamy vegetables soup "Vellutata" 5 
Wild Mushrooms Stew 7

COLD STARTERS

Home-made Cold Cuts Board 15
Market Fish Tartar/Carpaccio 16
Local Mix Cheeses Board 15 
Homemade Marinated White Anchovies 13
Local Cheeses and Homemade Cold Cuts Mix Board 26

HOT STARTERS

Our Croquettes (5 u.) 13
Baked Artichokes with Home-made Pancetta 15
Melted Provolone and Sun-Dried Tomatoes paste 13 
Grilled Polenta with Gorgonzola Mousse and Pickled Vegetables 16 
Porcini Mushrooms with Free Range Egg Yolk 18 



MAINCOURSES

(all from our Wood Fired Oven)

Salmon fillet and Black Potatoes 23
Braised Iberian Pork Cheek with Coliflor Puree 20
Aubergine "Parmigiana" with basil 16 
Lamb Lasaña 17
Leg of Lamb with Oven-Roasted Potatoes *(for two)* 36

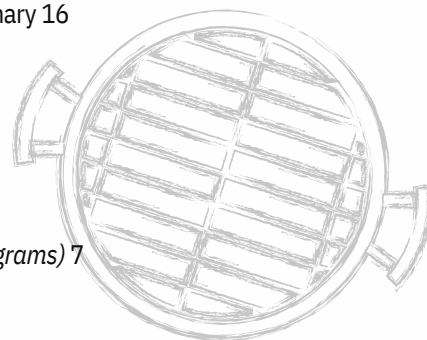
FROM OUR GRILL

Mixed Grill **for two**: Chicken, Ribs, butifarra sausage, pork belly & homemade chips 18 **(per person)**
Apple barbecue Pork Ribs 16
Free Range Half Chicken Marinated with Lemon and Rosemary 16
Angus Ribeye 24

BEEF ON THE BONE

Ask us about availability

National Young Cow (100 grams) 6
National Angus (100 grams) 7
Old Cow Friesian (100 grams) 9.5



SIDE DISHES

Lettuce Buds and Onion 4.5
Homemade fries 3.5
Mix grilled vegetables 4
Baked Potatoes 4

Bread basket 3.5



IGIC INCLUDED
 VEGETARIAN DISH