

Our buffet starters


€ 20,00

Our first courses


€ 18,00


Fresh paccheri in different sauces:
Saffron, provola cheese and crispy bacon
Sausage and pumpkin
Broccoli and anchovies


Spaghetti with seafood*


Beetroot risotto with drops of Bleu d'Aoste cheese  

Our main courses



Sliced beef steak, rocket pesto and cherry tomatoes 
€ 25,00

Mustard pork tenderloin with ginger applesauce 
€ 24,00

Sweet and sour chicken bites with sautéed vegetables 
€ 22,00

Grilled cuttlefish* on chickpea cream 
€ 24,00

Cod* tempura, radicchio salad, chili and vinegar glaze
€ 24,00

Grilled tomino cheese with grilled vegetables  
€ 20,00



Scan the QRcode with your smartphone and download this menu so you can read it comfortably whenever you want

We are happy to serve alternative  *gluten-free* and  *vegetarian dishes*

Our pizzas

€ 12,00

Margherita 

Diavola

Marinara (garlic-free) with anchovy fillets and taggiasca olives

Parma ham dop and buffalo mozzarella bites

Amatriciana

Grilled Saint-Oyen ham and cow's milk mozzarella cheese (white pizza)

Sausage and broccoli (white pizza)

CALZONI

€ 12,00

Tomato and mozzarella cheese

FOCACCIAS

White focaccia with rosemary and extra virgin olive oil € 8,00

Stuffed focaccia € 12,00

Our Hamburger

Piedmontese meat Hamburger with baked potatoes

(200 gr of Fassona meat, tomato, green salad, bacon, pink sauce and Fontina cheese DOP)

€ 20,00

Our side dishes

Seasonal vegetables € 8,00

French fries € 6,00

Our desserts

€ 9,00

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Our winery

Sparkling wines

Specchio extra dry	21,00 €
Montmary Rosé Metodo Classico Extra Brut Grosjean	52,00 €

Champagne

Drappier	95,00 €
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White wines

S'Elegas ARGIOLAS		20,00 €
Silvestri Castelli Romani CANTINE SILVESTRI	D.O.C.	20,00 €
Ponte Loreto		21,00 €
"Silver Bleu" vino frizzante CANTINE SILVESTRI		27,00 €
Langhe Favorita 2021 CASCINA CHICCO		34,00 €
Gewurztraminer CROTTA DI PRADO		35,00 €
Vermentino TENUTA FERTUNA		45,00 €
Viognier "Calypsos" MONTALBERA		45,00 €

Red wines

Silvestri Castelli Romani CANTINE SILVESTRI		20,00 €
Ponte Loreto		23,00 €
Torrette GROSJEAN		37,00 €
Refosco dal Peduncolo Rosso CONTE BRANDOLINI D'ADDA		38,00 €
Dolcetto d'Alba "SitoVarei" DANTE RIVETTI		38,00 €
Nero d'Avola "Sherazade" DONNAFUGATA		39,00 €
Torrette CROTTA DI PRADO	D.O.P.	39,00 €
Torrette Superiore GROSJEAN		45,00 €
Le Veglie Di Neri "Bio" AZ. VINICOLA DIANELLA		52,00 €

Half bottles

Spumante Rosé Neblu LES CRETES	40,00 €
Ponte Loreto Bianco	18,00 €
Ponte Loreto Rosso	20,00 €

Whine by the glass

Specchio extra dry	6,00 €
Vini bianchi e rossi	4,50 €
Vini bianchi e rossi del territorio	5,50 €