

Our buffet starters

€ 20,00

Our first courses


€ 18,00


Fresh paccheri in different sauces:
Turnip greens, anchovies and chilli
Artichokes and pecorino cheese
Game ragu
Monkfish and Taggiasca olive powder


Pumpkin and Taleggio risotto 


Brasserie soup



Our main courses

Sliced beef steak with green pepper with roasted potatoes 
€ 25,00

Butter and sage liver with polenta 
€ 22,00

Beer pork shank with glazed onions 
€ 24,00

Grilled seabass fillet with brazed escarole, olives and pine nuts 
€ 25,00

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

Cornicione stuffed with ricotta, tomato, cow's milk mozzarella cheese, dusted with grana cheese and basil

Pumpkin cream, rolled bacon and burrata stracciatella cheese

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

Sausage and broccoli (white pizza)

Buffalo mozzarella with red and yellow cherry tomatoes (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 €