

Our buffet starters

€ 20,00

Our first course of the day

€ 18,00

Our pizzas

TRADITIONAL

€ 12,00

Margherita

Marinara 

Diavola

Eggplant parmigiana

GOURMET

€ 15,00

Grilled Saint-Oyen ham and cow's milk mozzarella cheese
Parma ham DOP and raw cow's milk mozzarella cheese

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 desserts

€ 9,00



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comfortably whenever you want

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

Our winery

Sparkling wines

Spumante 31 Lune Metodo Classico	55,00 €
Specchio extra dry	21,00 €
Mattia Vezzola Rosè Metodo Classico Brut	70,00 €

Champagne

Drappier	95,00 €
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White wines

Pinot Gris CONTE BRANDOLINI D'ADDA		39,00 €
Chardonnay Salento Cantalupi TENUTE CONTI ZECCA	I.G.P.	36,00 €
S'Elegas ARGIOLAS		20,00 €
Altefrange ARIONE		20,00 €
Gewurztraminer Grapillon FEUDO SAN MAURIZIO		50,00 €
Silvestri Castelli Romani CANTINE SILVESTRI	D.O.C.	20,00 €
Silvestri Frascati CANTINE SILVESTRI	D.O.C.G.	30,00 €
Ponte Loreto		21,00 €

Red wines

Silvestri Castelli Romani		20,00 €
Gamay CROTTA DI PRADO		32,00 €
Rosso COLLI CESANESE	I.G.T.	39,00 €
Saro Djablo FEUDO SAN MAURIZIO		37,00 €
Torrette CROTTA DI PRADO	D.O.P.	39,00 €
Syrah CANTINE SILVESTRI		38,00 €

Half bottles

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 €