



### STARTERS - ANTIPASTI

<p><b>NORTHERN ITALIAN SALUMI BOARD</b> 🌿 bresaola, speck alto adige, mortadella, prosciutto cotto, olives &amp; warm focaccia</p> <p><b>BACCALÀ MANTECATO ALLA VENEZIANA</b> 🐟 🌿 creamy whipped salted cod with olive oil and garlic, served on toasted bread</p> <p><b>ZUPPA DI PESCE ALLA LIGURE</b> 🐟 🍤 🌿 ligurian seafood soup in a light tomato and white wine broth, served with toasted focaccia</p>	<p>€16</p> <p>€14</p> <p>€15</p>	<p><b>LAKE SCHLIERSEE SMOKED TROUT</b> 🐟 smoked lake trout with green apple, lemon, fennel, dill and green olive oil</p> <p><b>MONDEGHILI CON SALSIA VERDE</b> 🌿 🍷 traditional meatballs made from boiled beef, served with green sauce</p> <p><b>BEEF CARPACCIO</b> 🍷 thinly sliced raw beef prepared à la minute, dressed with olive oil, capers, rocket and shaved parmigiano</p>	<p>€16</p> <p>€15</p> <p>€17</p>
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### FIRST COURSES - PRIMI

<p><b>TAGLIATELLE CON RAGÙ BIANCO DI ANATRA</b> 🌿 🍷 🍴 tagliatelle with white duck ragù</p> <p><b>SPAGHETTI CON SALSIA DI POMODORO SAN MARZANO E BASILICO</b> 🌿 🍷 🍴 spaghetti with san marzano tomato sauce and basil</p> <p><b>GNOCCHI WITH SAGE BUTTER AND TALEGGIO</b> 🌿 🍷 🍴 potato gnocchi served with sage butter and taleggio fondue</p>	<p>€18</p> <p>€16</p> <p>€18</p>	<p><b>SPINACH AND RICOTTA RAVIOLO</b> 🌿 🍷 🍴 served with traditional meat ragù</p> <p><b>RISOTTO OF THE DAY</b> 🍷 🍴 seasonal risotto prepared with fresh market ingredients</p> <p><b>PARMIGIANA</b> san marzano tomatoes, fior di latte mozzarella, aubergine parmigiana and parmesan</p>	<p>€19</p> <p>€22</p> <p>€17</p>
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### MAIN COURSES - SECONDI



<p><b>MILANESE-STYLE RISOTTO WITH OSSOBUCO AND GREMOLATA</b> 🍷 🍴 braised veal shank served traditionally with saffron risotto</p> <p><b>BAKED SCHLIERSEE LAKE TROUT FILLET</b> 🐟 served with seasonal roasted vegetables</p> <p><b>FRITTO MISTO ALLA LIGURE</b> 🐟 🍤 🍴 lightly fried mixed lake fish and prawns, served with lemon mayonnaise</p> <p><b>VITELLO TONNATO</b> 🐟 🍴 chilled veal with a silky tuna and caper sauce, finished with olive oil</p> <p><b>COTOLETTA A LA MILANESE</b> 🌿 🍴 crisp veal breaded cooked in clarified butter, served with lemon and roasted potatoes</p> <p><b>VENETIAN OCTOPUS STEW</b> 🌿 slow-cooked octopus in a light tomato sauce, served with grilled polenta</p>	<p>€32</p> <p>€27</p> <p>€19</p> <p>€16</p> <p>€29</p> <p>€25</p>
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### SIDES - CONTORNI



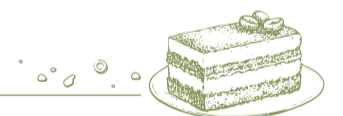
<p><b>FRIED POLENTA WITH MUSHROOMS</b> 🍷</p> <p><b>SPRING GRILLED VEGETABLES</b></p> <p><b>CABBAGE SLAW</b> 🍷</p> <p><b>WARM POTATO SALAD WITH MUSTARD AND HERBS</b> 🍷</p> <p><b>ROCKET &amp; RADICCHIO SALAD</b></p>	<p>€6</p> <p>€8</p> <p>€7</p> <p>€7</p> <p>€7</p>
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### PIZZAS



<p><b>MARGHERITA DOP</b> 🌿 🍷 san marzano tomato sauce, fiordilatte mozzarella, basil</p> <p><b>PROSCIUTTO DI PARMA E RUCOLA</b> 🌿 🍷 san marzano tomato, fior di latte mozzarella, parma ham and rocket</p> <p><b>PARMIGIANA</b> 🌿 🍷 san marzano tomato, fior di latte mozzarella, aubergine parmigiana and parmesan</p> <p><b>PIZZA BIANCA AI FORMAGGI DEL NORD</b> 🌿 🍷 mozzarella, gorgonzola, and parmesan</p> <p><b>SALAME E BROCCOLI</b> 🌿 🍷 san marzano tomato, fior di latte mozzarella, sweet spianata salami and sautéed broccoli</p>	<p>€12</p> <p>€14</p> <p>€16</p> <p>€14</p> <p>€14</p>
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### DESSERTS - DOLCI



<p><b>TIRAMISU (Classic Style)</b> 🍷 🍴 🌿 mascarpone cream, espresso and cocoa. no alcohol</p> <p><b>SOUTH TYROLEAN APPLE STRUDEL</b> 🌿 🍷 🍴 served warm with lightly sweetened whipped cream</p> <p><b>KAISERSCHMARREN</b> 🌿 🍴 🍷 caramelised shredded pancake with berry &amp; apple compote</p> <p><b>TORTA TENERINA (Emilia-Romagna)</b> 🍴 🍷 soft dark chocolate cake with lightly sweetened whipped cream and mint leaves</p> <p><b>PANNA COTTA</b> 🍷 vanilla cream with seasonal fruit</p>	<p>€11</p> <p>€10</p> <p>€11</p> <p>€11</p> <p>€9</p>
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🌿 Gluten 🐟 Fish 🍤 Shellfish 🍳 Egg 🍷 Milk 🌿 Celery 🍷 Mustard 🍴 Molluscs 🍴 Nuts

All prices are in Euro and include tax.