



SPRING MENU 2025

BEEF TARTARE - Limousine Beef Tartare, crunchy Potato Puff Pastry, Yolk cream, Summer Truffle, Chives 2-5	16,00 Euro
TORTILLA - Low temperature cooked Limousine Beef Tongue, Soft Tortilla, Sour Onion, Black Beans, Pepper, Lime, Coriander 1-5-7-10	14,00 Euro
CEASAR SALAD - Salad, Garlic Croutons, Bacon, Grana Padano DOP, Anchovies dressing 1-2-5-8	10,00 Euro
ARTICHOKE - Low temperature cooked Artichoke, Beef Demi Glace, smoked Duck Speck, Grana Padano DOP cream 5	12,00 Euro
LOCAL FARM PIZZA - 75% hydration Dough, 24 hours of leavening, Buffalo Scamorza cheese, Bacon, Honey, Tomato 1-5	12,00 Euro
CHEESE AND SALAMI TASTING - Tasting of local cuts and cheeses, vegetables salad, gnocco fritto 1-5-6-7-10	14,00 Euro

RISOTTO - Carnaroli Rice azienda agricola La Galizia, Asparagus, Quail Egg, Breadcrumbs, Benedictine sauce 2-5	14,00 Euro
TAGLIATELLA - Homemade Tagliatelle with Limousine Beef ragout, Chocolate Wafer 1-2-5-7	14,00 Euro
RAVIOLI - Ravioli stuffed with Char fish and Lard, Peas and Horseradish cream, Fennel 1-2-5-9	16,00 Euro
SPAGHETTI - Spaghetti Felicetti sauteed in Hay and Miso broth. Wild Garlic cream, Radish Sprouts 1-5	14,00 Euro
CANNELLONI - Zucchini cannelloni stuffed with Buffalo Ricotta and Pear, Rocket Pesto, Confit Tomato sauce, Toasted Pine Nuts 5-6	14,00 Euro

STEAK - Breaded Limousine Beef Steak Cotoletta OR Grilled, Flower Butter, Jacks and Potatoes 1-2-5	30,00 Euro
BEEF SLICED TAGLIATA - Limousine Beef Sliced Meat, Friggitelli, Red Onion, Tomato and Chimichurri Salad	22,00 Euro
HAMBURGER PUCCIA - Homemade Puccia bread, Limousine pulled Beef, Coleslaw, Bitto cheese, French Fries 1-2-5-8	18,00 Euro
FILET - Limousine Beef Filet, Purple Carrots glazed in Jus de Veau, Mustard Sauce 7-8-10	30,00 Euro
WAFFLE - Grana Padano DOP Waffle, Goat Cheese with Herbs, Dandelion, Radish, Spinach, Beetroot chips, Sprouts 1-2-5	14,00 Euro

...AND THE SWEET-TOOTH

CANNOLO - Cannolo, Lemon Chantilly, Lemon Confit, Meringue, Lemon Zest 1-2-5	8,00 Euro
CHEESECAKE - Anise Cheesecake, Rhubarb Marmelade, Strawberry Gel, Honey Waffle, Radish Crumble 1-2-5-6	8,00 Euro
TIRAMISU' - Savoiardi biscuits, Mascarpone cream, Dark Chocolate, Coffee 1-2-5	8,00 Euro
TART - Chocolate Tart, Coconut Cream, Dark Chocolate Ganache, Peanuts cream 1-2-5	8,00 Euro
HOMEMADE ICE-CREAMS - Fruit sorbets, fiordilatte ice-cream, chocolate ice-cream 5	7,00 Euro

Bread 1-3-4-9 and cover	3,00 Euro
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SOURCE REPORT

The DISHES you find in our MENU A LA CARTE are prepared with a special cure, using products belonging from our farm and from other farms of the territory.

MEATS belong mainly from our cattle, LIMOUSINE breeds, in Farm Gallarata and Croce.

The breeding is carried on according to tradition offering animals the best food for them, made of grass and mixed cereals

*SOME DISHES included in our A LA CARTE can be frozen to preserve their natural features

ALLERGENS USED IN PREPARATIONS

1.Cereals with gluten - 2. Eggs and products containing eggs- 3.Peanuts and products containing peanuts - 4.Soy and products containing soy - 5.Milk and products containing milk 6. Nuts - 7. Celery and products containing selery - 8. Mustard and products containing mustard - 9.Sesame seeds and products containing sesame seeds - 10.Sulfur dioxide and sulfites (wine)

In case of hypersensitivity and intolerance please contact our staff