



## SUMMER MENU 2024

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BEEF TARTARE - Limousine Beef tartare, Mustard mayonnaise, fried Capers, Medulla, Bread crouton 1-2-3-8	14,00 Euro
SUMMER SALAD - Toasted Watermelon, Cherry tomatoes, Cucumber, Melissa, Buttermilk cream 1-2-3-5	12,00 Euro
GRANDMA'S TOMATO SOUP - Tomato, Bread, Basil oil, Mozzarella cheese Foam 1-3-5	12,00 Euro
TATAKI - Salmoned Trout Tataki, Cedar and Grapefruit reduction, Fig oil, Olio al Fico, Cress, Lime and Chilli Pepper Pop Corn 3-5	14,00 Euro
LOCAL FARM PIZZA - 75% hydration Dough, 24 hours of leavening, Stracciatella cheese, Prosciutto Crudo, Figs 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

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RISOTTO - Carnaroli Rice azienda agricola La Galizia, Caprino cheese, Lemon, Eggplant powder, Bran Pepper, Basil 5	14,00 Euro
TAGLIATELLA - Homemade Beef ragout Tagliatelle, Milk cream 1-2-3-5-7-10	14,00 Euro
GYOZA - Ravioli Gyoza stuffed with Ossobuco beef and Saffron, Gremolada, Grana Padano DOP cream, Jus de Veau 1-3-5-6-7-10	14,00 Euro
CHAR LASAGNA - Lasagna with Char ragout, Bechamel, Eggplant, Mint 1-2-5	14,00 Euro
TORTELLONE - Tortellone stuffed with Pesto, Cherry Tomatoes, Stracciatella cheese, Toasted Pinenuts 1-2-5-6-10	16,00 Euro

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STEAK - Breaded Limousine Beef Steak Cotoletta, cooked in clarified Butter, Paprika Potatoes, Friggiteli 1-2-3-7-10	30,00 Euro
BEEF SLICED TAGLIATA - Limousine Beef Sliced Meat, Green Beans, Peach, Yogurt, Dry Taggiasche Olives 3-5-7-10	22,00 Euro
PANINO - Homemade bread sandwich stuffed with Codone BBQ Beef, Chimichurri, Criolla Sauce, Flavored French Fries 1-2-3	18,00 Euro
VITEL TONNE' - Magatello Beef cooked at low temperature, Tuna cream foam, Salad, Carrots, Capers, Jus de Veau 7-10	18,00 Euro
MELANZANA - Baked Eggplant, Confit Tomatoes coulis, Basil essence, Pepper cream 10	16,00 Euro

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## ...AND THE SWEET-TOOTH

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REVERSE TART - Shortcrust Biscuit, White Chocolate, Strawberries, Rhubarb, Basil 1-2-5	8,00 Euro
LEMON CURD - Lemon cream, italian Meringue, Crumble, Lemon Confit, Melissa 1-2-5-6	8,00 Euro
GALIZIA TIRAMISU' - Savoiardi biscuits, Mascarpone cream, Dark Chocolate, Coffee 1-2-5	8,00 Euro
ECLAIR - Eclair stuffed with Diplomatic cream, Wild berries, Mint 1-2-5	8,00 Euro
GOLOSI DI NATURA - Fruit sorbets, fiordilatte ice-cream, chocolate ice-cream 5	





## 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 celery - 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

