

STARTERS

Selection of local cured meats: salami and coppa from Magrotti, pancetta and cooked pork shoulder from Capitelli, homemade pickled vegetables	20
Cheese tasting: Grana Padano PDO, Croce gorgonzola, goat cheese, Cavanna stafforella, served with Barbieri mostarda and Bonizzoni honey	20
Black kale flan, taleggio fondue, crispy Timut pepper bread	14
Veal magatello cooked pink, tuna sauce, mayonnaise, capers	19
Raw fish platter, mixed market selection, sea-water vinaigrette	25

FIRST COURSES

Agnolotti with Oltrepò Pavese braised meat	16
Bronze-drawn Barilla spaghetti, tomato and basil	14
Large ravioli carbonara style, guanciale and pecorino	16
Artisanal orecchiette with turnip greens and clams	19

MAIN COURSES

Piedmontese Fassona beef meatballs in rustic tomato sauce	23
Grilled beef fillet, roast potatoes, brown jus	28
Gratinated cauliflower with nutmeg béchamel and Parmigiano Reggiano PDO	16
Mixed fried shrimp, calamari and anchovies with sweet-and-sour sauce	26
Oven-baked market catch of the day with seafood stew	28

DESSERTS

Sacher cake, apricot and dark chocolate	10
Mixed berry cheesecake, cinnamon crumble	10
Almond sbrisolona, custard ice cream	10
Mango sorbet	8

WINE BY THE GLASS

SPARKLING WINES

Luogo d'Agosto Extra Brut	s.a.	Alessio Brandolini <i>S. Damiano al Colle</i> – PV	10
Poggio dei Duca	2019	Calatroni <i>Montecalvo Versiggia</i>	12
Rosè Fernando Bussolera Brut	s.a.	Le Fracce <i>Mairano di Casteggio</i> – PV	12
Oblio	2012	Bertè & Cordini <i>Broni</i> – PV	14
Champagne Origin Brut	s.a.	Bernard Depoivre <i>Vindey Côte de Sezanne</i>	15
Champagne Brut	s.a.	Delamotte <i>Le-Mesnil-sur-Oger</i>	20

WHITE WINES

Riesling Campo della Fojada	2024	Travaglino <i>Calvignano</i> – PV	9
Pinot Grigio Maimarà	2023	La Sbercia <i>Borgoratto Mormorolo</i> – PV	9
Idda Bianco Etna	2023	Idda <i>Biancavilla</i> – CT	10

RED WINES

Pinot Nero Tiamat	2023	Cordero San Giorgio <i>Santa Giuletta</i> – PV	10
Nebbiolo d'Alba	2023	Podere Gagliassi <i>Monforte d'Alba</i> – AT	10
Costa d'Amalfi Rosso	2023	Marisa Cuomo <i>Furore</i> – SA	10

ZERO ALCOL

SPARKLING WINES

Spumante Deserteur Riesling	s.a.	Bibo Runge <i>Oestrich-Winkel</i>	6
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WHITE WINES

Deserteur Riesling Rheingau	s.a.	Bibo Runge <i>Oestrich-Winkel</i>	6
Zeero Extra Dry Sugar Free	s.a.	Zeero Vini Dealcolati <i>Certaldo (FI)</i>	6

RED WINES

Zeero Sangiovese Sugar Free	s.a.	Zeero Vini Dealcolati <i>Certaldo (FI)</i>	6
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DRINK LIST

Milano-Torino	12
Negroni	12
Americano	12
Cocktail Martini	12
OltreGin Tonic (inspired by the Gin & Tonic)	12
Mojito	10
Spritz	9
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Craft Beers – Birrificio Oltrepò	8
Oltre (golden ale) Lapa (american pale ale) Castana (strong amber beer)	
Water	4
Espresso	3