Tagesangebot

Soup

76. Crema di zucca [d,k] 8,90 €
Pumpkin cream soup with roasted pumpkin seeds

Appetizers

22. Polpo Arrosto su Crema di Zucca [d,n] 14,00 €
Pan-seared octopus on a velvety pumpkin purée

69. Zucca caramellata [d,k] 11,80 €
Caramelized pumpkin slices, baby spinach,
delicate Gorgonzola sauce, pumpkin seed oil, and cashews.

Pasta specialties

for 2 people
110. Truffle pasta made from cheese[a,b,c,d,e,i,j,m] 63,00 €
our special Mafaldine with mascarpone-creamy-truffle sauce,
parmesan, fresh black truffles, served in a pecorino wheel

112. hausgemachte Mafaldine[d,e,i] 18,00 €
homemade Mafaldine pasta with venison ragout, sauce and carrots

129. Spaghetti alla Chitarra al Tartare di Gamberi [a,c,d,k] 17,80 €
fresh egg pasta with delicate shrimp tartare in an aromatic,
homemade pistachio pesto sauce

132. Ravioli di Vitello Brasato al Burro e Salvia [a,d,e,i] 18,80 €
Fresh, homemade ravioli filled with braised veal,
in a delicate sage-butter sauce with guanciale

Stone-baked sourdough pizza

146. Pizza con pere e gorgonzola [4,d,i,k] 19,80 €
Cream sauce, pear, Gorgonzola, walnut and honey

159. Pizza Caesar[a,d,i,l,m] 19,50 €
Garlic dressing, romaine lettuce, breaded chicken breast,
tomato confit, fresh cherry tomatoes, Parmesan

160. Pizza Barbecue[2,d,i] 19,50 €
Barbecue sauce, Fior di Latte mozzarella, turkey, mushrooms, corn,
bell peppers, onions

fish specialties

157. Cozze fresche[g,n] 16,90 €
fresh mussels in tomato or white wine sauce

245. Branzino[a,b,c,d,i,j,l,m] 31,50 €
Steamed sea bass fillet, rolled,with homemade pesto alla Genovese
(fresh basil, pine nuts, olive oil) and delicate sweet potato gratin

Dessert

298. Kürbis [2,a,d,i] 10,90 €
Chocolate Pumpkin Mousse Tartlets (Valrhona Chocolate)