



## *Tasting Menu*

6 courses - 65,00

only available for the whole table



## **A N T I P A S T I**



### *Zucchini cupcake*

served with Parmesan cheese fondue

15,00

### *Marinated and cold smoked trout carpaccio*

served with salted butter and pan brioche

17,00

### *Assortment of cold cuts*

with pickled vegetables

14,00

### *Chianina beef Tartare*

served with capers, mustard and anchovies

18,00

### *Small potatoes cake*

with Parmesan cheese fondue, poached egg and black truffle

16,00

### *Escargot à la bourguignonne*

6pz 16,00

12pz 28,00



## PRIMI PIATTI



### *Risotto with aromatic herbs*

and Malga cheese

15,00

### *Pacchero pasta with ragù di cortile*

and black truffle

16,00

### *Red beetroot ravioli*

with cream cheese and leek

16,00

### *Tagliolini pasta*

served with rocket salad pesto and red prawn from Mazara del Vallo

18,00

### *Traditional Casoncelli*

with butter and sage sauce

14,00



## SECONDI PIATTI



### *Whitefish roll*

served with capers, olives and cherry tomatoes

18,00

### *Beef costata steak*

5,50/etto

### *T-bone steak*

7,50/etto

### *Cut of beef with aromatic herbs*

and steakhouse potatoes

20,00

### *Crispy octopus*

with potatoes cream and semi dry tomatoes

22,00

### *Fish of the day*

24,00