



PASTA AND RICE

Potato dumplings, cuttlefish ragout with its black and dried cherry tomatoes
€ 18.00

'Il carnaroli' rice, whipped in sour butter with lake fish fillets
€ 44.00
For 2 people
(20 minutes of preparation)

Agnolotti with three roast sauces and a reduction of their glaze
€ 18.00

Integral home-made pasta, with natural gorgonzola cheese and sliced smoked duck
breast
€ 18.00

Seafood spaghetti - 'without getting your hands dirty' style
€ 20.00



APETIZERS

Fassona piedmont tartare, with red bell pepper and black garlic sauce
€ 20.00

Marinated trout, scent of citrus fruits, robiola cheese from Langhe, mint and strawberries
€ 20.00

Cold cuts platter with home-made "compost"
€ 22.00

Onion stuffed with whipped codfish, milk cream and bread crumbs
€ 18.00

Celery salad, green apple, smoked whitefish morsels and pink pepper berries
€ 22.00



MEAT

Veal shank with saffron risotto

€ 22.00

Veal chop Milanese style with dipper potatoes

€ 22.00

Polish beef cowboy steak, Maldon salt and grilled vegetables

€ 25.00

Sliced duck breast with hazelnuts and local honey

€ 25.00



FISH

Mixed fried lake fish filets and shrimps
€ 25.00

Hot grilled calamari with burrata cheese and raspberry sourdough
€ 20.00

Lake fish fillets, simply with butter and sage
€ 22.00

Seabass fillet with lime, mint and candied ginger
€ 20.00



DESSERTS

“Leon d’Oro” Tiramisù
€ 7.00

Classic 'Piedmont-style' bonet with amaretti crumbs
€ 7.00

Vanilla Bavarian cream with berries puree and meringue crisp
€ 7.00

Our Chef's Semifreddo
€ 7.00

Sorbetto
€ 7.00

“Leon d’Oro” Mont Blanc
€ 10.00