



## The Menù


### Starters

- Scottona tartare, hazelnut mayonnaise, corn wafer and provolone cheese  
1-4-6-7-8-9-12 € 15
- Seared octopus, Baggero's pumpkin cream, 'nduja and crispy bacon  
1-4-7-8-9-14 € 15
- Seared tuna with fine herbs, Baggero's salad, jam of red onions  
1-4-7-11-14 € 15
-  Low temperature egg, parmentier cream, black truffle and seed crackers  
1-3-7-8-9-12 € 15

### Main Courses

- Fresh green tagliatelle with prawns\* and Sardinian mullet bottarga  
1-2-3-4-7 € 15
- Cappellacci with green beans and potatoes from our farm, basil pesto of Baggero, prawn\* tartare  
1-2-3-4-7-9-12 € 15
- Sardinian fregola with shellfish, swordfish, vegetables from our Farm and lemon thyme  
1-2-4-7-9-12 € 15
-  Risotto with fresh porcini mushroom, parsley cream from our Farm and Parmesan cheese  
7-9-12 € 18

### Second Dishes

-  Vegetable tastings of our farm "La Casa del Mulino"  
1-3-6-7-8-9-12 € 20
- Croaker slice, soused Baggero's vegetable and "bagna cauda" sauce  
1-4-6-7-9-12 € 25
- Turbot fish, fresh chanterelles mushrooms and porcini mushroom's foam  
1-7-8-12 € 28
- Fillet of Irish beef, bean puree and herbs from our Farm, hollandaise sauce mousse  
1-3-6-7-8-9-12 € 30
- Duck breast, spring onion, goat cheese and black truffle  
1-6-7-9-12 € 25
- La Tagliata (Grilled Sliced Meat) from Corazziere on pioda kg 1  
with Bernese sauce\*  
\* 1-3-5-6-7-8-10-12 € 65

### Side Dish included

Steamed vegetables	€ 7 (big)	€ 5 (small)
Seasoned Salad	€ 7 (big)	€ 5 (small)

### Cheeses:

- Composition of Cheeses with Baggero's jams and honey  
7-8-12 € 9
- Homemade Dessert € 7
- Bread & Cover € 3.00

**Please ask the waiter for the bill. Thank you for your collaboration.**

The figures refer to products containing allergens, for further information do not hesitate to ask your Waiter for information. \* Defrosted Product