

The Menù

Starters

- Scottona tartare, pears, hazelnut, creamy of zola cheese 1--7-8-12 € 16
Grilled octopus, celeriac puree, 'nduja and crispy bacon 1-4-7-8-9-14 € 16
Cuttlefish filled with autumn vegetables of our Garden with broccoli of our Farm "La Casa del Mulino" and anchovies 1-4-7-8-9-14 € 16
🌿 Egg cooked at low, asparagus, hollandaise sauce, truffle and seed bread from bakery of "Casa Corazziere" 1-3-7-8-12 € 15

Main Courses

- Handmade black spaghetti, scallops, prawns and baked cherry tomatoes 1-2-3-4-7 € 16
Tomato tagliatelle, duck ragout and vegetables from our garden with rosemary 1-3-7-9-12 € 16
Risotto chicory our garden, wine reduction of Chianti "La Smentita" and cheese "Ricciolo di Pasturo" 7-9-12 € 16
🌿 Ravioli with ricotta and Baggero herbs, cream of baby peas and corn chips 1-3-7-8-9 € 16

Second Dishes

- 🌿 Roasted aubergine, cherry tomatoes, fried onion and mousse of Parmigiano 1-6-7-12 € 20
Grouper in a stew, clams, mussels and Baggero's vegetables 1-4-6-9-12-14 € 28
Croaker, fresh spinach, olives and pizzaiola sauce 1-2-4-6-9-12 € 25
Pork belly, grilled Jerusalem artichokes, red orange sauce 1-3-6-7-9-12 € 25
Guinea fowl brisket, marinated courgettes, prunes, red Vermouth reduction 1-6-7-9-12 € 28
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

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