





Eggplant with Bufala and marinated tomatoes	18
Red shrimp from Sicily tartare flavored with citrus gelee	30
Thin slices of marinated Deer with variation of beetroot	18
Porcini Mousse, stir-fried and crispy waffle	17
Selection of cheese with chutney	23
Home-made Deer prosciutto and pork filet served with bread and salt butter	19
Smoked Trout with tomatoes gazpacho and peach	19

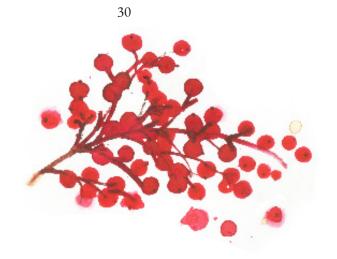
First Course

"Casunziei" typical ravioli stuffed with beetroot	
Tagliolini with white deer ragout	700
Potatoes dumplings flavoured with pesto and parmesan creme	
Cappellacci stuffed with local cheese, pepper, speck powder and salty eggnog	2 *
The best Spaghettini with braised onion sauce	
Fusilloni Felicetti with tomatoes, shrimps and basil oil	
Spätzle "mini dumplings" with speck and finferli	` ~
Soup of the day	

SECONDS

Breaded chops of lamb and belly	
Beef fillet tartare with pepper eggnog, cappers and dehydrated yolk	:
Deer tataki served with cranberries and balsamic sauce	:
"Delicious" Soft polenta, mushrooms, fondue of cheese and egg cooked at low temperature and black truffle	:
Grilled sirloin beef	:
Fillet of beef with Porcini	:
Pork shoulder cooked at low temperature	





Dessert

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Mousse, hot pie with coulis of raspberryes and aerated chocolate	
Strudel ice cream with crunchy waffle and raisins marmalade	10
Pistacho parfeit, chocolate ganache	10
Warm apple pie with vanilla cream	10
typical grand-mother's sweet with stale bread, pine nuts and apples	
Lemon Meringue Pie	10
Pina colada	10
Coconut crumble, pinapple ice cream and rum granita	

Coperto 4,50
Following the needs, we can also use frozen food
For any information on substances and allergens you can consult the appropriate documentation that will be provided, on request, by the staff in service