RESTAURANT MENU
STARTERS

ARRAY OF CURED MEATS FROM THE ALPS
Artisan cured meats from the Alps. Comes with berries and alpine Casera cheese.

VITELLO TONNATO ALLA MILANESE
Boiled veal rump, sliced and topped with red tuna fish sauce (cold dish).

BATTUTA A COLTELLO
Raw meat of Piemontese beef breed, knife-minced on demand, and simply dressed with olive oil, salt and black pepper. Comes with fresh seasonal salad.

FIRST COURSES

PIZZOCCHERI IN THE STONE BOWL (30 min.)
Homemade buckwheat noodles dressed with potatoes, cabbage, and Casera cheese. Comes in the traditional stone bowl.

RAVIOLI DI ARROSTO
Ravioli with milled roasted beef stuffing, dressed with the roast gravy and Parmesan cheese.

RISOTTO ALLA MILANESE (min. 2 pers. - 30 min.)
The world famous Milan's creamy risotto with saffron. Acquerello rice, meat stock, marrow, roast gravy and saffron. Finished with little fresh butter and Parmesan.

DOUBLE DISHES

OSSOBUCO WITH RISOTTO ALLA MILANESE (double course - 30 min.)
Slice of veal shank braised with its bone, dressed with its gravy, lemon rind and parsley scented. Comes with risotto alla Milanese.

MAIN COURSES

VENISON SIRLOIN WITH NEBBIOLO WINE
Venison sirloin marinated in Sassella wine and fine herbs, seared in drawn butter.
Comes with Nebbiolo sauce and polenta.

OVEN-BAKED STUFFED CAPON WITH WALNUTS
Boned roasted capon, dressed with its gravy and garnished with its stuffing, potato puree and braised artichokes.

BEEF "ALLA CALIFORNIA"
Sweet and sour beef, braised in vinegar and milk cream. Comes in slices topped with its gravy and garnished with polenta.

PIKE FISH STEW
Pike fish fillets braised with vegetables. Comes with polenta, lying on its vegetable gravy sauce.

CASSÖLA DI MAIALE
Traditional pork and vegetables stew coming with polenta.

ARRAY OF BOILED MEATS (min. 2 pers.)
Six cuts of meat: beef, hen, veal, beef tongue, cotechino and boned veal head. Comes with parsley sauce, mayonnaise, fruit chutney, pickled vegetables and potato puree.

DESSERT

MILLEFEUILLE WITH CUSTARD
Home-made puff pastry filled with our custard. Assembled "on demand".

CHOCOLATE PROFITEROLES
Home-made profiteroles, stuffed with our custard and dipped in warm chocolate ganache. Comes with Chantilly cream and chocolate strawberry. Assembled "on demand".

VERMISEI
Noodle-shaped chestnut puree, vanilla and rum scented, lying on a meringue and topped with Chantilly cream and crumbled bitter chocolate.

DISHES ON PREVIOUS RESERVATION

COSTOLETTA ALLA MILANESE (double course - approximately 1 pound)
Veal chop with bone, double breaded and fried in bubbly drawn butter. Comes with pan-fried potatoes and braised artichokes.

BISTROT'S MENU
STARTERS

THE PRINCES OF OROBIA
An array of the most celebrated cheeses from the southern mountains of Valtellina. Coming with chutney, fresh fruit and honey.

BOILED BEEF SWEET AND SOUR
Small bites of boiled beef sauté in onion, vinegar and sugar, coming on polenta.

FIRST COURSES

TORTELLI WITH SPINACHES AND RICOTTA
Large ravioli with spinaches and alpine ricotta filling, dressed with sage scented fried butter and Parmesan cheese.

PUMPKIN SOUP WITH CHOUX PASTRY
Pumpkin purée soup, dressed with grated Parmesan cheese and small choux pastry.

MAIN COURSES

COTECHINO IN A NIGHTSHIRT
Roasted veal roll stuffed with pork sausage, Parma ham and mushrooms. Comes on its gravy with polenta.

MONDEGHILI
Typical Milan meatballs made with milled roasted beef, breaded and pan-fried in drawn butter. Come with potato purée.

DESSERT

TAGERINE SORBET
Sicilian tangerine's juice and rind, sugar and water.

BRAULIO "AFFOGATO"
Home made alpine cream ice-cream, dipped in Braulio reserve liqueur and topped with dark chocolate crumble.

PRICE LIST
RESTAURANT

Starters	€ 30,00
First courses	€ 30,00
Main courses	€ 35,00
Double course	€ 65,00
Dessert	€ 15,00

BISTROT

Any meal	€ 20,00
Dessert	€ 10,00

Prices do not include beverages.