

## RESTAURANT MENU

### STARTERS

#### ARRAY OF CURED MEATS FROM THE ALPS

Artisan cured meats from the Alps. Comes with chutney and alpine Casera cheese.

#### VITELLO TONNATO ALLA MILANESE

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

#### CULATELLO & PARMESAN

Culatello from Zibello 30 months aged and Granone Lodigiano cheese 60 month aged. Comes with fruit chutney.

#### CHICKEN MAYONNAISE

Boiled hen and vegetable salad, dressed with home-made mayonnaise and topped with boiled egg.

#### 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.

#### FOIOLO ALLA MILANESE

Leaf tripe soup thinly cut, cooked with vegetables and white beans.

#### 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 sauce, lemon rind and parsley scented. Comes with risotto alla Milanese.

#### RISOTTO WITH FRESHWATER SHRIMPS (min. 2 pers. - 30 min.)

Acquerello rice, freshwater shrimps bisque, onion, freshwater fish brown stock and with wine. Finished with cream and topped with shrimp tails and eggs.

## MAIN COURSES

### VENISON SIRLOIN WITH NEBBIOLO WINE

Venison sirloin marinated in Sassella wine and fine herbs, seared in drawn butter. Comes with sauce au poivre, polenta and home-made cherry chutney.

### CHICKEN LEG WITH MARSALA WINE

Boned chicken leg stuffed with bacon and sage, gently oven-baked in butter and Marsala wine. Comes with potato purée and Jerusalem artichoke in white sauce.

### LAMB SIRLOIN

Gently baked lamb sirloin, wrapped in bacon and spices. Comes with potato purée and vegetables.

### FIGATEI

Pan-fried veal liver meatballs on a stick. Comes lying on a polenta ring dressed with its gravy.

### PIKE FISH STEW

Pike fish fillets braised with vegetables and pike fish stock. Comes lying on its gravy sauce sprinkled with pike's bottarga. Served with polenta.

### CASSÖLA DI MAIALE

Traditional large pork stew with vegetables. Coming with polenta.

### BEEF MILLE-FEUILLE

Mille-feuille made of very thin layers of beef and bacon, seasoned with parmesan and fine herbs. Comes with Jerusalem artichokes in white sauce.

## 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.

### PEACH MELBA

Peach from Volpedo, home made alpine cream ice-cream, whipped cream and raspberry sauce.

### STORICO RIBELLE (formerly Bitto Storico)

The iconic Valtellina's long aged cheese. Comes with fruit chutney, honey and fresh fruit.

## 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.

## PRICE LIST

Starters	€ 30,00
First courses	€ 30,00
Main courses	€ 40,00
Double course	€ 65,00
Dessert	€ 15,00
Service fee per person	€ 15,00
Price do not include beverages.	