

Cured meats from our territory with pickled vegetables and fried dumpling \in 13,00 Fmall selection of cheeses with mustard \in 13,00

Fried poché egg on a fondue of parmesan and crunchy mushrooms and patanegra lard \in 13,00

Veal rosé, smoked tuna cream, capers powder €14,00

Beef beef, crispy rice chips, smoked burrata and black summer truffle €15,00

First

Summer black truffle risotto (minimum two people) €18,00

Duck pappardelle with crunchy vegetables €14,00

Crispy potato gnocchetti with seasonal vegetables and goat blue €13,00

Fettuccine with beef, tomatoes and porcini €16,00

Maccheroncini with rabbit ragout and berry sauce €14,00

Seconds

Fiorentina of local Scottona with seasonal side dishes €7,00 each

Fiorentina of red krowa gold selection with seasonal contours € 9,50 per ounce

Costata of scottona with baked potatoes € 25,00

Rib of red krowa selection gold €30,00

Beef cheek braised with amarone, mashed potatoes and fried leeks \in 13,00 Pen of Patanegra roasted potatoes and mayo with mustard \in 22,00 Duck breast cbt purée of topinambur with its chips and reduction of balsamic \in 20,00

Beef tenderloin cut in sorana fillet 30 days €20,00

lock



menu' summer

Side dishes

Baked potatoes €5,00

Mixed vegetables €5,00

French fries €5,00

Desserts

Our tiramisu € 7,00

Strawberry and white chocolate creamy coulis cake $eqrec{1}{6}$

Mango cheescake € 7,00

Creamy honey and yogurt with orange powder $\ensuremath{
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