



To Start

Duck foie gras escalope with port, apple tatin and brioche	18
gluten - sulphites - eggs - milk and dairy - nuts	
Anchovy "Rosalita", aubergines in oil, confit tomato and burrata	15
sulphites - fish - milk and dairy	
Small sharing board with Capocollo di Martina Franca, cellar-aged pancetta from Podere Cadassa, Speck Sarner, Blu di Bagnoli, alpine Vezzena and homemade giardiniera	20
sulphites - milk and dairy	
Large sharing board with Capocollo di Martina Franca, cellar-aged pancetta from Podere Cadassa, Speck Sarner, Blu di Bagnoli, alpine Vezzena and homemade giardiniera	39
sulphites - milk and dairy	

L'Osteria

Hand-cut beef tartare, black truffle, mustard mayonnaise and fried carasau bread	16
eggs - fish - gluten - sulphites - mustard	
Savoury shortcrust tart with Robiola di Roccaverano, preserved mushrooms and goat mocetta	17
gluten - soya - sulphites - milk and dairy	
Pappardelle with porcini mushrooms and alpine Vezzena	16
gluten - milk and dairy - eggs	
Mancini spaghettoni, Apulian cuttlefish, roasted pepper and bay leaf powder	18
gluten - fish - molluscs	



La Brace

Wild-caught cod fillet, with garden vegetables fish	21
Aberdeen Angus picanha, with garden vegetables	25
Pluma of Castilian red pork, with garden vegetables	21
Sliced Black Angus flank steak 'Miguel Vergara', with garden vegetables	23
Smoked pork ribs glazed with bbq sauce, with garden vegetables sulphites - mustard	17

Big Green Egg... Rib steaks and Fiorentina! with garden vegetables

We will gladly present you the cuts of the day!

price varies according to the cut, please ask our staff - from 7/100 g

The garden vegetables served with the "La Brace" dishes consist of:
carrot, cauliflower, endive, mangetout, courgette, cherry tomato.
may vary according to availability

Here meat is not merely cooked, it is celebrated.

The secret? The Kamado Big Green Egg: a barbecue that recalls ancestral cooking methods but with perfect temperature control.

The result, achieved also thanks to the finest Quebracho Blanco charcoal, is meat that releases all its character: juicy, fragrant, unforgettable.

We have chosen Bavarian Simmental as our benchmark loin, alongside a selection of other prime meats.

Bavarian Simmental rib steak 7/100 g

Bavarian Simmental T-bone 7.5/100 g

Sides

Roast potatoes milk and dairy	4
Roasted pepper, bagna cauda and caper powder milk and dairy - fish - sulphites	5

Our bread selection (breadsticks, focaccia, bread, chive oil) and cover charge

3.5

In accordance with food safety regulations, some products may be frozen or blast-chilled on our premises