

Aperitivi

Prosecco di Valdobbiadene	4,80 €
Metodo Classico Rose	7,00 €
Kir Royal	7,00 €
Aperol Spritz	7,00 €
Portwein Sandeman bianco - rosso	5,00 €
Sherry medium - dry - cream	4,50 €
Campari Soda	5,00 €
Campari Orange	5,00 €
Martini bianco - dry - rosso - d'oro	5,00 €
Analcolico alkoholfrei	5,00 €
Aperitivo alla Gioca	8,50 €
Negroni	7,50 €
Ritz	7,50 €
Tequila Sunrise	7,00 €
Safron Gin Tonic	7,50 €
The London N°1 Gin - White Lady	7,50 €
The King of Soho Gin - Sling	8,00 €
Primogénito Tequila - Brezza	7,50 €
Belvedere Vodka - Twister Fizz	8,50 €

Degustazione

Paccheri, Parmigiano, Pere e Tartufo Pasta filled with Parmesan Espuma, Pears and Truffles	14,90 €
Salame di Suino Nero e la mousse Black Pig Salami with its own Mousse, Salad of Wild Herbs	14,90 €
Spaghetti alla Carmelo Spaghetti from the Parmesan Loaf	9,90 €
Polpo, Patate, Lime e Crostacei Grilled Octopus with Herb Puree, Lemon and Lobster Mayonnaise	19,90 €
Bistecca d'anca di angus Sirloin of Angus beef in a Bacon-Parmesan Crust on steamed Endive and Praline shaped Potatoes coated with Hazelnuts	23,90 €
Chocolate tartlet served with Rosemary, Olive Oil and Primitivo Ice-Cream	8,50 €

6-course menu 69,00 €

„Carpe Diem“

La Degustazione

A homemade sequence of delicacies. For everyone who loves to be surprised by our culinary inventiveness. You chose the menu for your entire table.

	Wine included
3-course menu 39,00 €	54,00 €
4-course menu 47,00 €	67,00 €
5-course menu 59,00 €	84,00 €
6-course menu 69,00 €	99,00 €
7-course menu 79,00 €	114,00 €

per person

Starters

Capasante, Zucca, Amaretti e Caffè Scallops with Pumpkin Sauce, Amaretti and coffee	15,90 €
Salame di Suino Nero e la mousse Black Pig Salami with its own Mousse and Salad of Wild Herbs	14,90 €
Paccheri, Parmigiano, Pere e Tartufo Pasta filled with Parmesan Espuma, Pears and Truffels	14,90 €

Primi

Zucca, Pere e Sedano Pumpkin Soup with Pear, Celery and Pumpkin Oil	7,50 €
Tagliolino nero, Cozze e Zafferano Black Tagliolino, Mussels, Peperoncino with Saffron Cream	14,90 €
Tortelloni, Ricotta e Tartufo Tortelloni filled with Ricotta, Truffels and creamed Parsley	21,00 €
Caserecce "Casa Mirabile" Porro e Salsiccia Pasta with Salsiccia-Ragout, Chianti from Dicomano, Leak and Pecorino di Fossa	13,90 €

Meat

Cosciotto d'Oca, Castagne e Radici Braised thigh of goose with Chestnut Puree and Root Vegetables	21,90 €
Saltimbocca, Sedano e Cavolfiori Rolled Veal with Bacon and Sage, Celery Puree and Cauliflower	22,90 €
Bistecca d'anca di angus Sirloin of Angus beef in a Bacon-Parmesan Crust on steamed Endive and Praline shaped Potatoes coated with Hazelnuts	23,90 €

Seafood and Vegetarian Dishes

Pesce del Giorno Fish of the Day Please ask our Service Staff for our Fish of the Day	Tagespreis
Polpo, Patate, Lime e Crostacei Grilled Octopus with Herb Puree, Lemon and Lobster Mayonnaise	19,90 €
Parmigiano, Sellerie e Tartufo Parmesan Flan, puréed Celery and Cauliflower with sliced Truffles	22,90 €

Desserts

Piemont Hazelnut - Crème Brûlée	7,50 €
Trio of Chocolate	8,50 €
Flor de Sal Toffee Cream on Balsamico Pinapple	7,50 €
Tiramisiù served from a Soda Siphon with Pistachios	8,50 €
Ricotta Mousse with crisp Almond Waffles	7,50 €

We recommend with our desserts

Moscato D'Asti Marco Bonfante Glas 0,1l	3,50 €
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Cheese Board	14,50 €
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We recommend with our Cheeseboard

Moscato Passito Fattoria S.Giuliano Glas 0,1l	4,50 €
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