

## STARTERS

- SCIATT AND BRESAOLA** 12  
Sciatt is a typical specialty of Valtellina: crisp round fritters that conceal a flavorsome Casera heart, a typical local cheese. Made with buckwheat.
- TUNA TARTARE, TOMATO AND LEMON** 14
- STEAMED OCTOPUS TENTACLES WITH  
POTATO AND CHARD COASTS** 13
- PICANHA TARTARE ON BROWN STOCK  
AND STEWED ONION** 15  
Picanha is a cut of beef taken from the top of the rump

## FIRST COURSES

- PIZZOCCHERI OF TRADITION** 13  
These long noodles, made from a dough of wheat and buckwheat, is served with potatoes, butter, Casera cheese
- CASONCELLI, CASERA CREAM AND OLIVE SAUCE** 13  
Typical ravioli with meat, cream cheese and olive sauce
- RISOTTO WITH PORCINI MUSHROOMS,  
CHESTNUTS AND CILANTRO PARSLEY  
(MIN. 2 PERSON)** 14
- PACCHERO WITH A DATTERINO  
TOMATO, LOBSTER AND MUSSELS** 18

## MAIN COURSES

<b>PICANHA TAGLIATA</b> <b>(APPROX. 250 GR)</b> (Picanha is a cut of beef taken from the top of the rump)	<b>20</b>
<b>PORK RIBS COOKED AT LOW TEMPERATURE</b> <b>(APPROX. 300 GR)</b>	<b>20</b>
<b>TOMAHAWK</b> <b>(APPROX. 1 KG - 1,4 KG)</b>	<b>6.5 HG</b>
<b>FIorentINA</b> <b>(APPROX. DA 900 GR A 1,4 KG)</b>	<b>7.5 HG</b>
<b>FILLET OF BEEF</b> <b>(APPROX. 180/200 GR)</b>	<b>25</b>

### OUR SAUCES

**BBQ SAUCE, CHIMICHURRI, MUSTARD, VINAIGRETTE**

## SIDE DISHES

<b>POLENTA AND PORCINI MUSHROOM</b> Picanha is a cut of beef taken from the top of the rump	<b>13</b>
<b>BACKED POTATOES</b>	<b>5.5</b>
<b>FRENCH FRIES</b>	<b>5</b>
<b>MIXED SALAD</b>	<b>7.5</b>
<b>TOMATOES SALAD</b>	<b>5</b>

## CHILDREN MENÙ

PASTA WITH TOMATOES SAUCE OR BASIL PESTO OR RAGOUT BOLOGNESE	6
DISH OF THE DAY	10
MILANESE BEEF SCHNITZEL WITH FRENCH FRIES	11
DESSERT OF THE DAY	6

## DESSERT

TIRAMISÙ	8
CREAMY MULLED WINE AND RASPBERRY	9
BRAULIO SORBET WITH ALMOND COOKIE	8
CHOCOLATE ,CHESTNUTS AND MUGO PINE SPONGE	9
SELECTION OF LOCAL CHEESES AND CONFITURE	14