

CHEF`S SPEZIALS

	Vorspeise	Hauptgang
Crema di asparagi Homemade asparagus soup	9.80	
Insalata al giardino with grilled green asparagus Fresh market salads with grilled green asparagus		24.50
Ravioli con aglio orsino (Bärlauch) Ravioli with wood garlic-filling, decorated with fresh wood garlic and cream sauce		27.50
Raviolo con asparagi Ravioli with asparagus-filling and tomato sauce, with green asparagus		27.50
Pappardelle Pappardelle with fresh cubes of salmon, cherry tomatoes and green asparagus		27.50
Risotto asparagi Tasty Risotto with green asparagus		26.50
Asparagi verdi con prosciutto crudo Asparagus with the prosciutto crudo	23.50	29.80
Carpaccio di salmone Thin slices of fresh salmon with green asparagus and red onions, vinaigrette	19.50	23.50
Gnocchi on home recipe With king prawns on pesto/wild garlic sauce		34.50

PIZZA OF THE MONTH

Pizza asparagi Tomato sauce, mozzarella cheese and fresh green asparagus		24.80
Pizza wild garlic Tomato sauce, mozzarella cheese, turkey, mascarpone and fresh wild garlic		27.50

WINE SPECIALS

WHITEWINE

Riff 2015 IGT 100% Pinot Grigio di Venezia	75cl	45.00
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REDWINE

Brunello Poggio il Castellare 2004 Brunello di Montalcino, Sangiovese grosso	75cl	79.00
Barrua Isola die Nuraghi IGT 2013 Cabernet Sauvignon, Merlot, Cargnano	75cl	65.00
Terra di Monteverro – IGT Rosso Toscana 2013 Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot	75cl	69.00
Ripàso Valpolicella Superior DOC 2016 Cà del Conti Corvina, Rodinella, Corvinone, Marzemino Osleta	75cl	58.00