

CHEF'S WINTER SPECIALS

	starter	maincours
Zuppa di marone Cream soup of chestnut with smoked bacon		11.50
Cozze marinara fresh mussels on a white wine sauce with garlic and onions		29.50
Ravioli al tartufo Ravioli stuffed with truffle, with fresh black truffels splits and carpaccio of summer truffle		39.00
Linguine con tartufo Linguine in a white truffle cream sauce with fresh splits of truffles and carpaccio of summer truffle		39.00
Coniglio e polenta alla Nonna Rabbit with polenta and tasty sauce		39.50
Parpardelle „tre formaggi“ Papardelle with three different cheeses, salmon, zucchini and cherry tomatoes		28.50

WINTER- PIZZA

Pizza Vesuvio Tomatoes, mozzarella cheese, spinach, egg and parmesan		24.50
Pizza forestiere tomatoes, mozzarella cheese, fresh mushrooms, porcini and chanterelle, garlic and oregano		28.90

WINES

Brunello Poggio il Castellare Brunello di Montalcino, sangiovese grosso	2004	75cl	79.00
Terra di Montevero – IGT Cabernet sauvignon, cabernet franc, merlot, petit verdot	2014	75cl	59.00
Valpolicella Superiore « La Roara » Veneto, ca dei conti	2014	75cl	69.00