

# AUTUMN SPECIALITIES

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	Starter	Main course
<b>Zuppa di zucca</b> pumpkin soup		11
<b>Insalata cacciatore</b> lamb's lettuce and rocket salad with warm chanterelles, mushrooms and porcini, bacon and onions	21	26
<b>Cocktail di gamberetti</b> Shrimp-cocktail	20	
<b>Insalata frutti di mare „Pescatore“</b> seafood salad with calamari, squid, shrimps, peppers	20	28
<b>Scaloppine di capriolo „Mirza“</b> deer cutlets with mushrooms, „Knöpfli“-pasta, brussels sprouts, red cabbage, pear and cranberry jam		39
<b>Piatto vegetariano</b> vegetarian plate with „Knöpfli“-pasta, brussels sprouts, red cabbage, pear and cranberry jam		26
<b>Salmi di cervo</b> deer-stew local speciality with „Knöpfli“-pasta, brussel sprouts, red cabbage, pear and cranberry jam		32
<b>Risotto con gallinacci freschi</b> with fresh chanterelles		29
<b>Linguini con gallinacci freschi</b> with fresh chanterelles		29
<b>Ravioli ai porcini</b> with porcini		29
<b>Tortellini alla zucca</b> with pumpkin		26
<b>Risotto di zucca</b> with pumpkin		25

# AUTUMN-PIZZA

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<b>Pizza forestiere</b> with tomato, mozzarella cheese, fresh mushrooms, porcini and chanterelles		29
<b>Pizza zia Lisa</b> with tomato, mozzarella cheese, mushrooms, onion, garlic and parma ham		29

# WINES

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<b>Ripàso Valpolicella Superiore DOC</b>	2016	75cl	58
<b>Brunello Poggio il Castellare</b>	2004	75cl	79
<b>Saffredi, Maremma IGT</b>	2015	75cl	98