

Ferragosto menù

Starters

MARCO D'OGGIONO, THE BUTCHER OF BRIANZA

Dried cured ham Marco D'Oggiono, pork cheek with pepper, salami Osteria and smoked salami, Collinetta bacon, fresh and aged Monteverchia cheese, sweet-and-sour vegetables

16,00€

BEEF TARTARE

Knife-cut beef tartare, pecorino egg-yolk zabaglione, brioche bread, beef jus

18,00€

OCTOPUS AND PEAS

Grilled octopus tentacles, peas in two textures, burrata cream, confit cherry tomatoes, Leccino olives

18,00€

SUMMER SALAD

Romaine lettuce, feta, sweet-and-sour red onion, Leccino olives, osmosis-treated watermelon, nectarines, yogurt dressing

15,00€

First courses

TORTELLI

Fresh pasta tortelli filled with roasted cherry tomatoes, burrata cream, Leccino olives, parsley oil

16,00€

SEAFOOD TAGLIOLINI

Fresh tagliolini with octopus ragù, mussels, shellfish bisque

18,00€

RISOTTO (minimum 2 people)

Riserva Re Carlo rice with luganega sausage, Quattroformaggio cheese, blueberry compote with balsamic vinegar

16,00€

Main courses

AMBERJACK

Seared amberjack fillet served on shellfish bisque, scapece-style courgettes

28,00€

RIB STEAK (500g ca.)

Scottona Piemontese rib steak served with our B.B.Q. sauce, Maldon salt, buttered potatoes with rosemary

38,00€

TOMATO AND BURRATA

Tomato and herb bread terrine, pappa al pomodoro, tomato salad, Apulian burrata

16,00€

Desserts

ZAFFERANOMISÙ

Layers of soft mascarpone and saffron cream, alternated with fragrant ladyfingers soaked in coffee and finished with a touch of dark chocolate

8,00€

OUR MODERN CHEESECAKE

Cheesecake cream, strawberry compote, almond crumble

8,00€

FRUIT SALAD

Fresh fruit salad marinated with mint and spices

8,00€

CHOCOLATE AND RASPBERRY

Cocoa shortcrust tartlet, chocolate ganache, raspberry coulis, fresh raspberries, mint

9,00€

Service charge: €3.00 per person