

EAT

RESTAURANT

M E N U

STARTERS

Mediterranean bluefin tuna tartare with teriyaki sauce and golden kataifi	€ 22
Wild salmon cheesecake with avocado, goat cheese and crème fraîche	€ 21
Fassona Piemontese beef tartare with crispy egg yolk, Tropea onion and Pantelleria capers	€ 22
Parma prosciutto 18 months with buffalo mozzarella and artichoke salad	€ 19
Bresaola della Valtellina with rocket, Grana Padano flakes and Garda extra virgin olive oil	€ 18
Burrata cheese with tomato carpaccio, coloured cherries and Taggiasche olives	€ 17
Warm artichoke pie with pecorino cheese reduction and guanciale chips	€ 16



WE WOULD LIKE TO INFORM YOU THAT ALL THE DISHES ARE PREPARED IN THE SAME PLACE, SO THEY MAY CONTAIN SOME TRACKS OF ALLERGENS.
OUR RESTAURANT STAFF IS AT YOUR DISPOSAL TO GIVE YOU ALL THE INFORMATION ABOUT THE INGREDIENTS.

SOME INGREDIENTS MAY BE FROZEN.

PRICES IN EURO: SERVICE AND TAXES INCLUDED.

FIRST COURSES

Carnaroli risotto with green asparagus, crispy cuttlefish and wild fennel	€ 20
Fresh pasta tagliatelle with lamb ragout and vegetable brunoise with thyme	€ 19
Whole wheat penne pasta with porcini mushrooms, veal reduction and pecorino cheese	€ 19
Ravioli with herbs and pecorino cheese with yellow and red cherry tomatoes sauce and olive powder	€ 18
Maccheroncini lisci Bolognese	€ 18
Paccheri De Cecco selection with cherry tomatoes, basil and Parmesan	€ 17
Trofie pasta with Genovese pesto	€ 17
Pea soup with egg poché and marinara bread crumble	€ 15



MAIN COURSES

Bluefin tuna tataki in black sesame crust with crispy salad and citrus sauce	€ 25
Grilled swordfish with cherry tomato guazzetto, olives and baby potatoes with butter fondant	€ 23
Grilled entrecôte with rosemary potatoes and crispy spinach	€ 24
Loin of lamb cooked at low temperature in a pistachio breadcrumb crust, milk potato cream and mint artichoke	€ 23
Milanese veal cutlet with fried potatoes	€ 19
Veal sirloin cooked at low temperature with tuna sauce, salad misticanza and walnuts	€ 18
Fassona hamburger with milk bun, platted provola cheese, lettuce, tomatoes, crispy bacon served with fried potatoes and various sauces	€ 18
Mosaic of grilled vegetables with grilled Tomino cheese	€ 18



SALADS

EAT SALAD € 15
Spinach, blanched shrimps, marinated salmon, mozzarella, cherry tomatoes,
Smith apple, almond strips, steamed peas

BRIXIA ENERGY € 15
Black rice, seared tuna, sweet and sour Tropea onions, cherry tomatoes,
Soncino salad and feta

SPRING SALAD € 14
Lettuce, hard-boiled eggs, carrots, broad beans, pecorino cheese, artichokes,
whole wheat croutons and lime oil

CAESAR SALAD € 14
Iceberg, grilled chicken breast, Caesar sauce, grilled bacon and Grana Padano flakes



DESSERTS

White chocolate ice bar with cocoa crumble and strawberry salad	€ 9
Cocoa tartlet with lime cream, strawberries and vanilla ice cream	€ 9
Napoletana Pastiera with mandarin sorbet and rum sauce	€ 9
Coconut panna cotta with orange crumble and raspberry reduction	€ 8
Classic Tiramisu	€ 8
Sliced fruit	€ 8
Lemon sorbet	€ 8

