

### Appetizers

<i>Raw ham of Vigizzo valley with small Bettelmatt pie with spicy pear</i>	€ 14,00
<i>Rabbit loin, roasted pepper, hazelnuts and parsley oil</i>	€ 14,00
<i>Scampi from Apulia, figs and rocket salad</i>	€ 17,00
<i>Seared cuttlefish with smashed pumpkin and red cabbage</i>	€ 15,00
<i>Mushrooms flan, celery salad, dried plums and pine nuts</i>	€ 15,00

### First Courses

<i>Cream of pumpkin, violet potatoes and coffee oil</i>	€ 14,00
<i>Eggplants cannelloni, tomato sauce and roe bottarga fish</i>	€ 14,00
<i>Rice carnaroli "Bianchetti" with saffron, mushrooms, hazelnuts and grape juice</i>	€ 14,00
<i>Spaghetti with buffalo mozzarella cream and tartare of red prawns</i>	€ 15,00
<i>Home made egg Tagliolini with mushrooms and Raschera -cheese fondue</i>	€ 15,00

### Main Courses

<i>Monkfish cheek with zucchini, capers and dried tomatoes</i>	€ 20,00
<i>Seared salmon at sesame, soya bitter-sweet sauce and little braised onions</i>	€ 20,00
<i>Lavaret with Ossola valley fat bacon, pumpkin cream and mushrooms</i>	€ 20,00
<i>Lamb at lavender with potatoes</i>	€ 20,00
<i>Cut venison, figs and celery-turnips</i>	€ 20,00
<i>Tempura of pumpkin with fresh cheese and soya caramel</i>	€ 18,00

### Formaggi

<i>Selezione di formaggi di Eros "La Casera"</i>	€ 12,00
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### Dessert

<i>American grape soup with figs and cinnamon ice cream</i>	€ 10,00
<i>Crème brûlée at cardamom</i>	€ 9,00
<i>Warm zabaione with apples and rosemary glaze</i>	€ 10,00
<i>Chocolate mousse with hazelnuts</i>	€ 10,00
<i>Apple pie with cinnamon</i>	€ 9,00