

## *Starter*

Tuna Tartare with cherry gazpacho and  
cherry tomatoes (1,4)

€18,00

San Daniele ham with horseradish cheese (7)

€17,00

“ Estiva “salad with green salad, watermelon,  
feta cheese , olives and mint (7)

✓ €16,00

Stew of octopus and olives with crusty  
bread

€18,00 (1,9,14)

Caprese salad with tomatoes , “Borgoluce” buffalo  
mozzarella

€17,00 (7)

✓ : *veterarian dishes*

*Cover charge € 3,00*

## *First Courses*

Home made ricotta gnocchi with fresh tomatoes  
and basil (1, 3, 7, 9)

✓ € 18,00

Home made tagliolini with white meat sauce  
and black truffles (1, 3, 7, 9, 14)

€ 18,00

Casunziei all' ampezzana

Home made ravioli with beetroot , parmesan cheese, hot butter and poppy seeds (1, 3, 7)

✓ € 17,00

Spaghetti "Felicetti" BIO "with fresh tomatoes, rucola  
salad and almonds (1, 8, 9)

✓ € 17,00

Penne "Felicetti" with local mushrooms (1, 3, 7)

€ 18,00

✓ : *vegetarian dishes*

*Cover charge € 3,00*

## *Second Courses*

Grilled Angus steak with rucola salad  
and roast potatoes

€ 30,00

Veal cheek in "Foies" wine sauce  
and "Storo" polenta<sup>(1,7,9)</sup>

€ 30,00

Eggplants burger with raw and cooked salad

(1,3,10)

✓ € 20,00

Grilled salmon fillet with pea cream and vegetables <sup>(4,9)</sup>

€ 28,00

Deer medallions with local mushrooms  
and "Storo" polenta

€ 32,00

✓ : *vegetarian dishes*

*Cover charge € 3,00*

*\*: if necessary can use frozen product*