



## Hors-d'oeuvre

The best of the Pianura padana: Culatello, Parma ham, coppa, salame felino and stroghino	13,00
Bresaola (dry-salted beef) with Garda olive oil and slices of bagoss cheese	13,00
Grilled tomino cheese with ceps	11,00

## First Courses

Risotto with Franciacorta red wine and Val Camonica cheese	11,00
Pumpkin-filled tortelli with hot butter	11,00
Casoncelli: meat-filled ravioli Brescia style with hot butter – Typical dish	11,00
Fresh pasta fusilli with chestnut sauce	11,00
Barley soup	9,00

## Second Courses

Boiled trout fillet Brescia style with anchovies sauce	16,00
Boiled beef Brescia style with olive oil, anchovies vegetables sauce and boiled potatoes – Typical dish	15,00
Grilled entrecote with balsamic vinegar reduction	17,00
Stuffed baked rabbit	15,00
Braised meat with potatoes cream	15,00



This week we suggest:

Risotto with ceps and saffron	11,00
Tyrolean spinach dumplings with cheese and crisp speck	11,00
Roast veal with chestnuts	15,00
Tripe soup	15,00

Selection of Brescia cheeses	13,00
Fresh and boiled vegetables, potatoes	4,00

## Desserts

Crème brulée	5,50
Vanilla ice cream with hot wild fruits	5,50
Hot apple strudel with vanilla ice cream	5,50
Hot chocolate cake with orange compote	5,50

*For our celiac guests we offer gluten-free dishes.*

*If you need more information on allergens, do not hesitate and ask to the staff.*

Service	2,00
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