



## Hors-d'oeuvre

The best of the Pianura Padana: Culatello, Parma ham, coppa, salame felino and strolghino	13,00
Grilled tomino cheese with ceps	10,00
Culatello ham 24 months old	13,00

## First Courses

Barley soup	9,00
Casoncelli: meat-filled ravioli Brescia style with hot butter - Typical dish	11,00
Risotto with gorgonzola cheese and walnut	11,00
Pumpkin-filled tortelli with hot butter	11,00
Fresh pasta "Paccheri" with tomato, sausage and ceps	11,00



## Second Courses

Roast veal with chestnut sauce	15,00
Tender beef cubes with ceps	15,00
Grilled entrecote with balsamic vinegar reduction	17,00
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

## Dessert

Vanilla ice cream with hot wild fruits	5,50
Hot chocolate cake with stewed pears	5,50
Hot apple strudel with ice cream	5,50
Crème brûlée	5,50

For our celiac guests we offer gluten-free dishes. Please ask a member of staff if you require information on the ingredients in the food we serve.

Every week we serve new dishes selected from the chef