

Carte Menu

Appetizers

Fantasy of charcuterie

*Fillet of beef, pork and veal marinated with celery root
and restricted balsamic and salad olives baked with orange and fennel salad*



Quail with Grapes

Crepes with vegetables

First courses

Favor with white ragout of lamb

Tonnarelli pesto Offida

Robespierre maccheroncini

Second courses

Fillet with lard in cooked wine restricted with chicory

Lamb chops with diced potatoes

Dessert

Wafer with zabaglione cream

Expression of chocolate

Ricotta and figs with a heart of caramel and rum