
STARTERS

FAVA BEAN PUREE, BEETS, AND BERGAMOT ...18

Fava bean puree, diced beets, sweet and sour scallion, and bergamot

RISOTTO AND KIDNEY ...22

Veal kidney sautéed with garlic and parsley served on a risotto croquette with ginger-flavored salad

FISHERMAN'S COPP' ...22 / 24

Mixed fish fried in durum wheat semolina, accompanied by lemon mayonnaise

PANZANELLA, MACKEREL, AND ASPARAGUS ...22

Grilled mackerel, asparagus panzanella flavored with mint

SEA SPRING ...26

Mixed seafood steamed, low-temperature cooked asparagus and hollandaise sauce

TURMERIC ORZOTTO, TROUT, AND PARSLEY ...22

Turmeric orzotto, smoked trout, trout eggs, and roasted parsley roots

PEPPERS, ANCHOVIES, AND GOAT CHEESE ...24

Roasted peppers, fried goat cheese pralines, Cantabrian anchovies, and toasted almonds

EGGPLANT PARMIGIANA ...18

Fried eggplant, tomato sauce, parmesan, mozzarella, and basil

PASTA & RISOTTO

CUTTLEFISH GNOCCHI ...26

Fake cuttlefish gnocchi on chickpea cream, confit cherry tomatoes and golden garlic breadcrumbs

PORK AND SALSIFY BEER-FILLED RAVIOLI ...24

Genovese-style pork ravioli, salsify cream and dark beer reduction

TUBETTI PASTA, EGGPLANT, AND BABY SQUID ...22

Small tube pasta in tomato sauce with baby squid and roasted pearl eggplant cream

SEA SPÄTZLE, PEA CREAM, AND MORELS ...24

Sea algae spätzle, pea cream, and morel mushroom sauté

CASONCELLI ALLA BERGAMASCA ...22

Traditional Bergamo ravioli, stuffed with veal and salami paste, seasoned with butter, sage, garlic, and bacon

ASPARAGUS, EGG AND SNAIL RISOTTO ...26

*Asparagus risotto, egg foam and garlic and parsley snails
(20 min. waiting time)*

MAIN COURSES

ROASTED VEAL SHANK ...40

Veal shank meatballs, candied cherry tomatoes, Pecorino Romano cheese, and potato chips

GOAT AND POTATOES ...40

Stuffed kid goat medallion, potato ravioli filled with its offal, and beurre blanc sauce with rosemary and garlic

BEEF FILLET IN A CASSEROLE ...44

Cubes of beef fillet quickly seared in shallot sauce, potatoes, and mushrooms

COD, ASPARAGUS, POTATOES, AND SWEET PEPPERS ...38

Cod in bay leaf-infused cooking oil, violet asparagus, fondant potato, and roasted sweet peppers

CARROT, ENDIVE, TURNIP & CO ...32

Assorted vegetables and tubers roasted in the oven, black pepper mayonnaise, and rosemary powder

VENETIAN-STYLE LIVER ...40

Venetian-style calf's liver served with soft mashed potatoes

FROG LEGS GUERINO-STYLE ...47

Provençal-style frog legs served with Creole-style white rice

BURGERS & Co. (served with "Frites Maison")

BASIC INSTINCT ... 22

Artisanal brioche bun, Swiss beef hamburger (125 gr.), Swiss bacon, Fontina D.O.P., fried onion, chioggia, and chipotle sauce on the side

TAXI DRIVER ... 26

Artisanal brioche bun, pulled pork and cabbage, carrot, and onion salad

CACCIA A OTTOBRE ROSSO ... 26

Artisanal brioche bun, redfish in crust, chard AOP, and yuzu compote

ROBIN HOOD ... 24

Artisanal buckwheat bun, beef burger, stewed savoy cabbage and potatoes with Casera cheese fondue

LO CHIAMAVANO TRINITÀ ... 22 (vegan)

Artisanal vegan bun, borlotti bean burger, pepper "giardiniera", salted onion, and herb mayonnaise

FIGHT CLUB ... 24

Club Sandwich with marinated chicken, Swiss bacon, curly lettuce, and sun-dried tomato and oregano mayonnaise.

DESSERT

ARTISANAL ICE CREAM *from Giulia (1 scoop) ...5*

CHEESECAKE *with red fruit coulis ...8*

TIRAMISU ...9

ZABAIONE *and vanilla ice cream ...12*

CHEESE

selection of cow, goat, and sheep cheeses with jam and mustard (3 pieces) ...14 / (5 pieces) ...20

WARM APPLE CAKE

served with zabaglione cream ...9

BUCKWHEAT TARTLET

filled with walnuts, dates, and bergamot sauce ...12

CHOCOLATE, LICORICE, AND LEMON

Chocolate mousse, layers of licorice and lemon, dark chocolate topping ...12

KIDS MENU

SALAD

of grated carrots ...8

SMALL MACARONI *made with ancient grains*

with beef ragù ...18 (12 min. wait time)

HOMEMADE POTATO GNOCCHI

with tomato sauce or butter and sage ...16

CHICKEN CUTLET

with homemade fries ...20

FRIED COD

with roasted polenta ...22

CHEESEBURGER ...18

Artisan brioche bun, Swiss beef burger, Fontina DOP cheese, lettuce, and tomato slice, served with homemade fries



PIZZA

Margherita ...16

Tomato, Mozzarella, basil, EVO oil

Bufala ...18

Tomato, buffalo mozzarella, basil

Salsiccia e friarielli ...19

Mozzarella, turnip leaves, Ticino sausage, basil

Prosciutto ...18

Tomato, mozzarella, leg cooked ham, basil, EVO oil

Raffo ...22

Tomato purée from Lucca “Canestrina”, burrata stracciatella, fried aubergines

Marco Aurelio ...28

Mozzarella, smoked provola cheese, sauteed artichokes, thin sliced guanciale bacon, black pepper

Vegana ...20

Pumpkin, black cabbage, Piedmont hazelnuts

Parma DOP ...26

Tomato, mozzarella, rocket salad, Parma ham

Napoletana ...19

Tomato, anchovies, mozzarella, capers, oregano, EVO oil

Capricciosa ...21

Tomato, mozzarella, taggiasca olives, sauteed market mushrooms, leg cooked ham, artichokes

Porcellina ...21

Tomato, mozzarella, caramelized red onion, spicy salami, cow ricotta mousse and black pepper

Burrata ...19

Tomato, burrata (125 g), basil, EVO oil

Sottoceneri ...24

Smoked provola cheese, potatoes cooked in the ashes, sautéed market mushrooms, off-the-oven Ticino bacon

Calzone ...22

Closed pizza stuffed with cow ricotta, leg cooked ham, mozzarella, tomato, salami, Parmigiano Reggiano