



ANTIPASTI

Insalata di Arugula

candied almonds, shallots & salted ricotta

Salumi Misti

selection of sliced cured meats

Crostini Misti

grilled rye toast, topped with robiola, black olive & marinated cicoria

PRIMI

Ravioli di Ricotta con Bietola

hand made ravioli with ricotta & rainbow chard with sage butter & parmesan

Pasta e Fagioli

tagliatelle with borlotti beans, saffron cream & prosciutto di San Daniele

Risotto del Giorno

risotto of the day with Capezzana 2016 olive oil

DOLCI

Torta Barrozi

dark chocolate & hazelnut torte, crème fraîche

Lemon & Sour Cream Tart

fresh raspberries

Gelato & Sorbetto del Giorno

three courses - \$32

Storico