



STARTERS



DINNER

FOISE GRAS <i>with apple chutney and toasted croutons</i>	11
FRIED ARTICHOKEs <i>with lamb pluck and stracciatella cheese</i>	10
FASSONA TARTARE <i>with passion fruit and lard</i> ,	12
FISH CEVICHE OF THE DAY <i>with onion, lime, coriander and mango</i>	12
FRIED PUMPKIN FLOWERS <i>with anchovies and primo sale cheese</i>	10
AUBERGINE BALLS <i>with pomodoro sauce and vegetables and rocket salad</i>	9



PASTAS



HOMEMADE BUCKWHEAT PICI <i>gricia with asparagus</i>	12
PACCHERI <i>duck ragù and stracciatella cheese</i>	10
HOMEMADE ORECCHIETTE <i>with prawns, broccoli and pachino tomatoes</i>	12
HOMEMADE WHOLE-WHEAT PAPPARDELLE <i>cacio e pepe with truffle</i>	10
HOMEMADE STRASCINATI <i>with porcini mushrooms, sausage and buffalo cream</i>	11



MAINS



CHICKEN THIGH <i>filled with porcini mushroom and ricotta cheese served with speck and vegetables ratotouille</i> .	15
GRILLED OCTOPUS <i>with turnip greens and stracciatella cheese</i>	16
DRY AGED DANISH BEEF <i>served with home made french fries</i>	18
CHIA SEED -CRUSTED SALMON* <i>with pan seared endive, raisins, pinenuts and prune sauce</i>	15
CHICKEN SCHNITZEL <i>served with home made french fries and tartare sauce</i>	14
SALTED CODFISH* <i>cooked at low temperature with asparagus cream</i>	16

SNACKS AND PLATTERS



HOME MADE FRIED POTATOES WEDGEDS <i>served with sauces</i>	6
BATTERED CALAMARI* <i>with homemade tartar sauce</i>	12
COLD CUTS PLATTER <i>100% from Montefiascone (VT)</i>	12
CHEESE PLATTER <i>served with jam</i>	12
BUFFALO MOZZARELLA AND SAN DANIELE HAM	13
VEGAN/VEGETARIAN PLATTER	10
GRAND PLATTER OF CHEESE AND COLD CUTS.....	18

SIDES

FENNEL AND ORANGE SALAD...	6
POTATOE WEDGES.....	6
FRIARIELLI BROCCOLI	6
PAN SEARED CHICORY.....	6
PAN SEARED ENDIVE.....	6



*According to the laws these products are blast chilled in order to guarantee the cold chain. During some periods of the year these products could be purchased deep frozen.

Half portion is charged 75%

Please, do not hesitate to question our staff about all ingredients that could cause allergies or food intolerances.

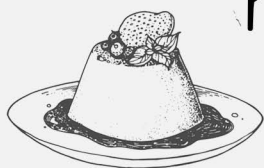


DINNER

COFFEE, ICE CREAM AND FRESH FRUIT

CAFÈ GOURMAND served with home made biscuits and mignon pastries	7
CAFÈ LIÉGEOIS : coffee ice cream, vanilla ice cream, whip cream and espresso coffee	6
LA DAME BLANCHE: Vanilla ice cream, whip cream e melted dark chocolate	6
ICE CREAM CUPS Flavours: Cocolate, Vanilla, Cream, Pistache, Strawberry, Lemon, Coffee.....	5
FRUIT PLATTER Served with home made Ice Cream.....	7

PREMIUM DESSERTS



GINGER CRÈME BRULÉE 6
Ginger milk home made Crème Brulée

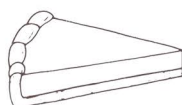


HOT CHOCOLATE PIE 6
Served with "Crème Anglaise" and home made ice cream

WAFFLE ROYAL 8
Home made Waffles, Vanilla ice cream, Whip cream, Warm dark Madagascar Valrhona chocolate and caramelized pears

MADAGASCAR CHOCOLATE PROFITEROLES 8
Home made choux pastries stuffed with ice cream and served with whip cream and hot dark Madagascar Valrhona chocolate

HOT APPLES CRUMBLE 8
with apples Smith, home made cream and whip cream



COUNTER'S DESSERTS



CHEESECAKE	6	TIRAMISÙ	6
LEMON AND MERINGUE TART	6	APPLE AND CREAM PIE	6
PEAR AND CHOCOLATE CRUMBLE	6	CAPRESE (CHOCOLATE AND ALMOND PIE)	6
CREAM AND FRUIT PIE	6	PEAR, CHOCOLATE AND ALMOND PIE	6
CHOCOLATE AND RASPBERRIES MOUSSE.....	6	RASPBERRIES PANNACOTTA.....	6

HAPPY END

MOSCATO D'ASTI (Piedmont)	5	CAPITOLIUM moscato di Terracina (Latium).....	6
LA BELLA ESTATE Moscato passito, (Piedmont)	6	ALBAMARINA Catarratto passito, (Sicily)	6
VIN SANTO Sangiovese (Tuscany).....	7	PASSITO Moscato Lipari (Sicily)	8
RECIOTO Valpolicella (Veneto)	7	PORTO KOPKE 10 YEARS (Portugal)	8