



## List ALLERGENS or TRACES of theme on our plates

### LEGEND



EGGS



LACTOSE



CELERY



SOY



MUSTARD



FISH



PEANUTS



NUTS



MOLLUSKS



SESAME



HOPS



SULPHITES



LUPINS



CRUSTACEANS



When the icon is of this color means that  
THE DISH CONTAINS SURELY THE ALLERGEN SHOWN



When the icon is of this color means that  
THE DISH MAY CONTAIN TRACES THE ALLERGEN SHOWN

List **ALLERGENS** or **TRACES** of theme on our plates



**Traditional italian risotto**

Risotto "Milanese" with organic saffron				
Risotto "Parmigiano" with Parmigiano Reggiano PDO cheese				
Pumpkin flowers				
Beetroot cream and fresh ricotta cheese cream				
Prosecco wine and artichokes				
Nettles and nuts				
Asparagus and red prawns				
Pears and Scamorza smoked cheese				





**Organic starters and side dishes**

"Caprese" salad with organic buffalo mozzarella cheese, fresh tomatoes and oregan				
Terracotta bowl with endive and anchioves				
Prosciutto crudo from Parma with mozzarella PDO cheese				
Artichokes salad dressed with lemon and Grana Padano cheese flakes				
Season grilled or boiled vegetables				
Oven cooked potatoes				
Air fried french fries with rice mayonaise and organic ketchup				




**Organic first courses**

Pea cream with sour cream								
Maccheroni buckwheat pasta with sausage and turnip spires								
Green lasagna with pesto sauce								
Italian "agnolotti" ravioli pasta with raw fresh spinach and tiny tomatoes								
Italian spaghetti pasta with tiny tomatoes, crispy basil and salted ricotta cheese flakes (optional)								
Italian fusilli pasta with scallop, pumpkin flowers and tiny tomatoes								

**Traditional organic mixed cold cuts and PDO cheeses**





Plate of cold cuts with pickled vegetables and dried organic tomatoes					
Plate of selected cheeses with nuts, pear and acacia honey					
Plate of selected cheeses and cold cuts					

**Chef's complete dishes**








Veal "Ossobuco alla milanese" with organic saffron risotto*				
Monkfish in pink sauce with citrus scen risotto*				

List **ALLERGENS** or **TRACES** of theme on our plates







**Main Courses**

Veal cutlet "Cotoletta alla milanese" with organic potato sauté with rosemary	 
Beef sirloin with 3 selected salts	
Fassona beef carpaccio with asparagus, rocket salad and melted butter	
Salmon with Italian dandelion, saffron scent and lemon	








**Salads from organic agriculture**

Western base: season salad, tomato, carrots, cucumber, corn (no dressing)	
Oriental base: season salad, tomato, carrots, cucumber, corn (dressed* with rice vinegar, soya sauce, tabasco and sesame oil)	 
Fish or meat ingredients: smoked salmon, tuna, turkey, chicken strips, Parma cooked ham PDO and Crudo di Parma ham PDO	
Milk based ingredients: Emmental cheese, Grana Padano PDO flakes, tiny mozzarella, Fontina cheese	
Vegetal ingredients: black rice Venere, cashew, mixed seeds, tofu, pineapple, apple, pear, orange, soya sprouts	  

**Our Organic Pizza's**

Pizza margherita	
Pizza with season vegetables	
Pizza with gorgonzola PDO cheese	
Prosciutto cotto ham and mushrooms	
Prosciutto crudo PDO ham from Parma	
Spicy italian salame ham	

**Organic Dessert**

Season fresh fruit salad	
Vegan cake with strawberry jam	
Panna cotta with wild berries	
Demeter organic ice cream	 
Classic or Matcha tea Tiramisù	 
Creme brulée custard topped with hard caramel	 
Fresh lemon cream with crispy sour cream	