



all the EXPRESSIONS  
of a CHEF'S RISOTTO

*Risotti* prepared by our Chef Edo with ORGANIC AND BIODYNAMIC RICE  
We require minimum 2 portions

### Traditional italian risotto

Euro 10,00



"Milanese"  
with organic saffron



Parmigiano  
with Parmigiano Reggiano PDO cheese

### Seasonal risotti

Euro 10,00



Pumpkin flowers



Nettles and nuts



Beetroot cream and fresh ricotta cheese cream



Asparagus and red prawns



Prosecco wine and artichokes



Pears and Scamorza smoked cheese

*Vegan option on request* 

### Organic starters and side dishes



"Caprese" salad with organic buffalo mozzarella cheese, fresh tomatoes and oregan

Euro 10,00



Terracotta bowl with endive and anchioves

Euro 9,00



Prosciutto crudo from Parma with mozzarella PDO cheese

Euro 10,00



Artichokes salad dressed with lemon and Grana Padano cheese flakes

Euro 7,00



Season grilled or boiled vegetables

Euro 7,00



Oven cooked potatoes

Euro 6,00



Air fried french fries\* with rice mayonaise and organic ketchup

Euro 6,00

### Organic first courses



Pea cream with sour cream

Euro 9,00



Italian "orecchiette" pasta with with sausage and turnip spires

Euro 10,00



Green lasagna with pesto sauce

Euro 11,00



Italian "agnolotti" ravioli pasta with raw fresh spinach and tiny tomatoes

Euro 10,00



Italian spaghetti pasta "Senatore Cappelli" with tiny tomatoes, crispy basil and salted ricotta cheese flakes (optional)





Euro 10,00



Italian "paccheri" pasta with scallop, pumpkin flowers and tiny tomatoes

Euro 14,00







## Traditional organic mixed cold cuts and PDO cheeses

	Plate of cold cuts with pickled vegetables and dried organic tomatoes ("Crudo di Parma" PDO, "Bresaola" from Valtellina, smoked ham from Alto Adige)	Euro 20,00
 	Plate of selected cheeses with nuts, pear and acacia honey ("Taleggio" PDO, Gorgonzola blue cheese, Parmigiano Reggiano PDO 24 months seasoned, Caciotta "Perenzin" and Pecorino cheese "Nue")	Euro 14,00
	Plate of selected cheeses and cold cuts	Euro 16,00

## Chef's complete dishes

Veal "Ossobuco alla milanese"~ with organic saffron risotto	Euro 22,00
Monkfish* in pink sauce with citrus scen risotto	Euro 22,00
















## Main Courses

Veal cutlet~ "Cotoletta alla milanese" with organic potato sauté with rosemary	Euro 20,00
Beef sirloin~ with 3 selected salts	Euro 20,00
Fassona beef carpaccio~ with asparagus, rocket salad and melted butter	Euro 16,00
Salmon with Italian dandelion, saffron scent and lemon	Euro 16,00
   Organic vegetables burger with tomato, salad, yogurt sauce and red Tropea caramelized onions	Euro 12,00
   Tempura of tofu with spicy and sour sauce	Euro 10,00












~ our meats are all from Italian farms and of excellent quality, but they are not certified organic

## Salads from organic agriculture

(choose the basic type and 5 extra ingredients)

  	<i>Western base: season salad, tomato, carrots, cucumber, corn (no dressing)</i>	<b>Euro 10,00</b>
  	<i>Oriental base: season salad, tomato, carrots, cucumber, corn (dressed with rice vinegar, soya sauce, tabasco and sesame oil)</i>	<b>Euro 10,00</b>
	<i>Fish or meat ingredients: smoked salmon, tuna, turkey, chicken strips, Parma cooked ham PDO and Crudo di Parma ham PDO</i>	
 	<i>Milk based ingredients: Emmental cheese, Grana Padano PDO Flakes, tiny mozzarella, Fontina cheese</i>	
  	<i>Vegetal ingredients: black rice Venere, cashew, bread crumble, mixed seeds, tofu, pineapple, apple, pear, orange, soya sprouts</i>	
  	<i>Only Eastern/western base</i>	<b>Euro 6,00</b>

## Our Organic Pizza's\*

  	<i>Pizza margherita with rice mozzarella</i>	<b>Euro 9,00</b>
	<i>Pizza margherita</i>	<b>Euro 9,00</b>
 	<i>Pizza with season vegetables</i>	<b>Euro 11,00</b>
 	<i>Pizza with gorgonzola PDO cheese</i>	<b>Euro 11,00</b>
	<i>Prosciutto cotto, ham and mushrooms</i>	<b>Euro 11,00</b>
	<i>Prosciutto crudo PDO ham from Parma</i>	<b>Euro 11,00</b>
	<i>Spicy italian salame ham</i>	<b>Euro 11,00</b>

## Organic Dessert

  	<i>Season fresh fruit salad</i>	<b>Euro 5,00</b>
  	<i>Vegan cake with strawberry jam</i>	<b>Euro 6,00</b>
	<i>Organic jam tart</i>	<b>Euro 6,00</b>
 	<i>Panna cotta with wild berries</i>	<b>Euro 6,00</b>
 	<i>Demeter organic ice cream</i>	<b>Euro 6,00</b>
 	<i>Classic or Matcha tea Tiramisù</i>	<b>Euro 6,00</b>
 	<i>Creme brulée custard topped with hard caramel</i>	<b>Euro 6,00</b>
	<i>Fresh lemon cream with crispy sour cream</i>	<b>Euro 6,00</b>