

[two courses]

*it's the best choice to start
the experience*

Enea
Matteo
Stefania
Roberto
Andrea
Francesco
Sharon
Martina
Rita
Raffaella
Sara
Pascaline
Luciana
Nevila
Ngone
Haziz
Olga
Bauty
Esnajder
Francesca
Andrea
Fabio
Michela
Lorenzo
Aurora
Michelle
Andrea
Alessandra
Giorgio
Michele
Nathan
Vittorio
Tommaso
Benedetta
Andrea
Alessandra

Parmesan Shortcrust Pastry ♥ 16.-

STUFFED WITH ARTICHOKES WITH BUTTER SAUCE
AND MOUNTAIN ARBE BITTERS

Bread | Butter | Anchovies 17.-

TOASTED BRIOCHE BREAD, WHIPPED ALPINE BUTTER
AND CANTABRIAN ANCHOVIES

Carpaccio of Carne Salada 🌱 🚫 19.-

ANCHOVY SAUCE, SAMPHIRE AND FRIED EGG YOLK

Traditional Pasta & Fagioli ♥ 23.-

MESCA FRANCESCA GERARDO DI NOLA, BORLOTTI
BEANS AND CRISPY BACON

Risotto Zaccaria ♥ 🌱 24.-

PEARS, GINGER, BERGAMOT & FORMAI DE MUNT CHEESE

Ramen 🚫 27.-

DUCK BROTH, MARINATED EGG, PAK CHOI, PORK BELLY, SPRING
ONION AND CITRUS WITH EGG TAGLIATELLE

Fresh caught snapper cooked on skin 🌱 🚫 30.-

LEGUME DAHL, FINGER LIME & SPRING ONION OIL

Supreme of guinea fowl 🌱 28.-

ASPARAGUS & CITRUS SAUCE

Traditional boiled meat 32.-

ITS ACCOMPANYING SAUCES AND STEAMED VEGETABLES

Stuffed Puntarella ♥ 🚫 24.-

MEDITERRANEAN STYLE, BAGNA CAUDA & PEPPER DEMI GLACE

The cheesemaker's selection da 12.-

FRUIT AND VEGETABLE COMPOTE AND
DRIED FRUIT BREAD

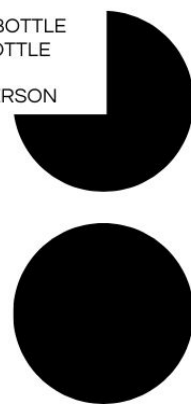
• LEMON CREME BRULÉ • 10.-

• CREAMY ALMOND • 10.-
Pistachio shortcrust pastry with orange sauce

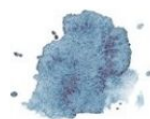
• PANDISPAGNA • 10.-
salted caramel and vanilla cream

MINERAL WATERS 0.5
MINERAL WATERS 0.75
LUIGI ACCOMPANIED

2,5.-/BOTTLE
4.-/BOTTLE
5.-/PERSON



Il tempo del viaggio



iDEGU

ENEA's welcome

...

Salted meat carpaccio

ANCHOVY SAUCE, SAMPHIRE
AND FRIED EGG YOLK

...

Traditional Pasta and Beans

MASCA FRANCESCA GERARDO DI NOLA, BORLOTTI BEANS &
CRISPY BACON

...

Supreme of guinea fowl

ASPARAGUS AND CITRUS SAUCE

...

illy & the GOOD MEMORY

55.-

The tasting menu is intended for all guests

EXPERIENCE IN THE VINEYARD



3 selections in combination

27.-

vuoi un calice?

LA BOLLA with the perlage best suited to your palate...

7-15.-

iBIANCO + or - aromatic

7-12.-

iROSSO fresh OR soft

7-15.-

a glass **ABOVE** the lines

...

for the LITTLE guests

2 course menu | Cover charge | Water 30.-

1 course menu | Cover charge | Water 15.-