

# [two courses]

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

## Parmesan Shortcrust Pastry ♥

STUFFED WITH ARTICHOKE WITH BUTTER SAUCE  
AND MOUNTAIN ARBE BITTERS

16.-

## Bread | Butter | Anchovies

TOASTED BRIOCHE BREAD, WHIPPED ALPINE BUTTER  
AND CANTABRIAN ANCHOVIES

17.-

## Carpaccio of Carne Salada



ANCHOVY SAUCE, SAMPHIRE AND FRIED EGG YOLK

19.-

## Traditional Pasta & Fagioli ♥

MESCA FRANCESCA GERARDO DI NOLA, BORLOTTI  
BEANS AND CRISPY BACON

23.-

## Risotto Zaccaria ♥



PEARS, GINGER, BERGAMOT & FORMAI DE MUNT CHEESE

24.-

## Ramen



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

27.-

## Fresh caught snapper cooked on skin



LEGUME DAHL, FINGER LIME & SPRING ONION OIL

30.-

## Supreme of guinea fowl



ASPARAGUS & CITRUS SAUCE

28.-

## Traditional boiled meat

ITS ACCOMPANYING SAUCES AND STEAMED VEGETABLES

32.-

## Crispy striped eggplant



TOMATO CHUTNEY, WILD GARLIC MAYONNAISE AND  
TZATZIKI SAUCE

24.-

MINERAL WATERS 0.5  
MINERAL WATERS 0.75  
LUIGI ACCOMPANIED

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

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



veg | variabile veg



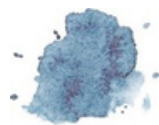
lactosefree



GLUTENFREE

[cibo + arte + ospitalità]

Il tempo del riggior



**ilDEGU**

**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**

**27.-**



3 selections in combination

**vuoi un calice?**

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

**7-15.-**

**ilBIANCO** + or - aromatic

**7-12.-**

**ilROSSO** 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.-