

First dishes

Traditional Plin ravioli with the gravy of roast veal	€ 14,00
Potatoes's ravioli stuffed of Parmigiano cheese with butter and black truffle	€ 16,00
Linguine Monograno Felicetti, squids and cream of squids	€ 18,00
Risotto with taleggio cheese and gravy of cougnà sause	€ 14,00
Plin ravioli stuffed with gorgonzola cheese liquid, Madernassa pears and honey	€ 14,00

Meat's second Courses

Piedmont veal medium with sause of black truffle	€ 20,00
Veal entrecote medium (around 450 gr) and traditional sauses	€ 44,00
Duck confit, carrots glazed with orange and cream of onion toffee	€ 24,00
Quails, black cherry, white chocolate and foie gras	€ 25,00

Cheeses and Salumi

The excellent prosciutto Crudo aged in the tuff by Parva Domus, made with black pork of Parma, living open air	€ 18,00
Selection of Local cold cuts	€ 16,00
Selection of Local cheeses	€ from 8,00/ to 16,00