STARTERS

Vg **MIXED SEASONAL SALAD** 14.00
Mixed salad with raw and cooked vegetables, served with our homemade dressings and mixed seeds.

Vg **SEASONAL SALAD** 18.00
A bed of mixed leaves with figs, “Büscion” goat’s cheese, pecan nuts and balsamic glaze.

Ve **MIXED GAME CHARCUTERIE** 34.00
Wild boar prosciutto, venison bresaola, wild boar and venison salami, served with gnocco fritto.

VENISON TARTARE 28.00
Hand-cut venison tartare with caramelised shallots, caper mayonnaise and crispy bread.

Vg **PUMPKIN VELOUTÉ** 22.00
With crispy porcini mushrooms, barbabietola powder and toasted pumpkin seeds.

HOMEMADE FIRST COURSE

HOMEMADE GNOCCHI 26.00
Potato gnocchi with porcini mushroom cream, roasted chestnuts, smoked ricotta and fig oil.

Vg **TAGLIATELLE WITH WILD BOAR RAGÙ** 28.00
Homemade tagliatelle with wild boar ragù, pea cream, toasted hazelnuts and rosemary oil.

PEAR AND TALEGGIO RISOTTO 28.00
Risotto with pear and Taleggio cheese and walnuts

OUR FRESH PASTA

Ve • Classic Tomato Sauce 18.00
Ve • Arrabbiata 18.00
• Chef's Luganighetta Ragù 24.00

EXTRA SIDE DISHES 6.-
Rice · Vegetables · Twister fries

MAIN COURSES

BEEF RIBEYE 42.00
Served with onion sauce and roasted baby potatoes with a hint of mushroom.

Vg **CAULIFLOWER “STEAK”** 28.00
Seared cauliflower with vanilla-scented cauliflower cream, chives, crispy onions and potatoes.

VENISON FILLET 42.00
Pan-seared venison served with apples, blueberries, Brussels sprouts, red cabbage, chestnuts, homemade spätzle and its own jus.

MARINATED TOFU 32.00
With sautéed chanterelles, braised figs, baby spinach and sweet potato purée.

VENISON OSSO BUCO 42.00
Osso buco in a herb sauce, served with roasted polenta.

DESSERTS

TOBLERONE TIRAMISÙ 12.00
The classic tiramisù with Toblerone chocolate shavings.

CHEESECAKE 14.00
Served with a mixed berry coulis.

PANNA COTTA 14.00
Vanilla panna cotta with chocolate glaze and biscuit crumble.

CHESTNUT CAKE 15.00
Warm chestnut cake with coffee meringue and vanilla ice cream.

ICE CREAM & SORBETS 4.00
Vanilla, Chocolate, Stracciatella, Mocha, Lemon, Apricot

Ve VEGANO Vg VEGETARIANO

PIZZA – THE CLASSICS

Vg **MARGHERITA** 16.00
Tomato sauce, mozzarella and oregano.

PROSCIUTTO 18.50
Tomato sauce, mozzarella, ham, mushrooms and oregano.

HAM & MUSHROOMS 19.00
Tomato sauce, mozzarella, ham, mushrooms and oregano.

SALAMI / SPICY SALAMI 18.50
Tomato sauce, mozzarella, salami and oregano.

TUNA 19.00
Tomato sauce, mozzarella, tuna, onions and oregano.

Vg **HAWAII** 19.50
Tomato sauce, mozzarella, Gorgonzola, pineapple and curry.

BRANCA 21.00
pomodoro, mozzarella, prosciutto, funghi, olive, carciofi, acciughe, peperoni, aglio e origano

Vg **FOUR CHEESES** 19.00
Tomato sauce, mozzarella, Gorgonzola and Alpine cheese.

NAPOLI 17.50
Tomato sauce, mozzarella, anchovies, olives, capers and oregano.

Vg **PUGLIESE** 16.50
Tomato sauce, mozzarella, onions and oregano.

CALZONE 21.50
Tomato sauce, mozzarella, ham, mushrooms, egg and artichokes.

CURED HAM & MASCARPONE 24.00
Tomato sauce, mozzarella, cured ham, mascarpone and oregano.

PIZZA
SEASONAL GOURMET SELECTION

Vg **SEASONAL VEGETARIAN** 23.00
Tomato sauce, mozzarella, pumpkin, Brussels sprouts, red cabbage and Parmesan shavings.

LUGANIGHETTA & POTATOES 26.00
White base with mozzarella, luganighetta sausage, crushed baby potatoes, fresh baby spinach and stracciatella cream.

Vg **STUFFED FOCACCIA** 23.00
Filled with Taleggio cheese, radicchio, walnuts, pear and honey.

Vg **ALLA NORMA** 25.00
Tomato sauce, mozzarella, fried aubergine, salted ricotta and basil.

CACCIATORA 26.00
Tomato sauce, mozzarella, venison strips, Brussels sprouts, chestnuts and blueberry jam.

PORCINI 26.00
White base with mozzarella, sautéed porcini mushrooms, provola cheese, parsley oil and smoked cured venison.