

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 grapes, "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.	
TOMATO CYLINDER	18.00
Pappa al pomodoro with stracciatella cream, basil foam and bread crumble.	

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.	
SALMON LOIN	36.00
Seared with black sesame, served with yuzu water, Jerusalem artichoke chips and oven-roasted sweet potatoes.	
MARINATED TOFU	32.00
With sautéed chanterelles, braised figs, baby spinach and sweet potato purée.	
WILD BOAR RACK	42.00
Herb-crusted wild boar rack with red cabbage, apples and blueberries, served with its own jus.	

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 RAVIOLI	28.00
Homemade ravioli filled with pear and Taleggio cheese, walnuts and Gambarogno honey glaze.	
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

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

 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.	
 HAWAII	19.50
Tomato sauce, mozzarella, Gorgonzola, pineapple and curry.	
BRANCA	21.00
pomodoro, mozzarella, prosciutto, funghi, olive, carciofi, acciughe, peperoni, aglio e origano	
 FOUR CHEESES	19.00
Tomato sauce, mozzarella, Gorgonzola and Alpine cheese.	
NAPOLI	17.50
Tomato sauce, mozzarella, anchovies, olives, capers and oregano.	
 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.	