

# The Appetitazers

Culatello with Grana flakes and reduced w	ith Balsamic [Culatel	[lo] 🔷 🕨 🗋
Salad of raw Porcini on a bed of rocket an	d flakes of Grana [Insala	ta di Porcini]
Cheese flan with Porcini cream and Speck	[Sformatino Porcini e Spec	ck] 🗆 🕨 🐞 🕻
Fried polenta stick accompanied by Cheese	fondue [Polenta]	<b>№</b> Ö
Potato pie with Bacon, Fontina (soft chees	re) and Season Truffle [T	ortino di Patate]
		🅨 🍅 🖸 🗓
Scrambled eggs with seasonal truffle	[Uovo strapazzat	o) 🗆 🖟 🗓
The First Dishes		
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Egg's Gramignone with local Sausage and sautéed Porcini mushrooms in extra virgin olive oil

Candy-shaped Ravioli, with Ricotta and Truffle cream [Caramelle]

Nettle Tagliatelle with Bacon and Galletti Mushrooms [Tagliatelle Ortiche]

Spaghetti alla chitarra Norcina style with seasonal Truffle [Spaghetti Norcina]

Tagliatelle with Beef Ragů

Ravioli with Eggplant and Stracciatella on Tomato and Basil cream [Ravioli]

#### The Main Courses

Tartare with raw Spinach flavored with Ginger [Tartare Spinaci e Zenzero] Bone-in Veal Cutlet Bolognese [Cotoletta Bolognese] **a b a a b** Petroniana-style Veal Cutlet in bone with seasonal Truffle [Petroniana] Tenderloin with sautéed Porcini in Extra Virgin Olive Oil [Filetto Porcini] Fillet of Veal, stuffed with raw Ham and Grana Padano, seasoned with Asparagus [Portafoalio] Roast Beef with Pecorino di fossa, restricted to balsamic vinegar of Modena and mixed salad [Roastbeef Fossa e Balsamico] Smoked Scamorza with Porcini and Speck [Scamorza] Chicken strips with vegetables and Pecorino di Fossa cheese flakes [Straccetti]

### Grilled Meat

Rib of beef [Costata di manzo]

Tomahawk Black Angus [Tomahawk]

### The Side Dishes

Rosemary-scented Potato Chips [Chips Patata]

Raw Spinach with Citronette, Bacon and Grana Flakes [Crudité Spinacino] [Description of the company of the com

## The Dessert

Amaretto pudding	[Budino all'Am	aretto]		
Catalana Orange Cream	[Crema catalan	na]	۵	
Pistachio Semifreddo	[Semifreddo Pi	stacchio]		
Ice cream with hot Blueberry sauce shaded with red wine [Gelato di Crema] 🗢 🍅 🗓				
Panna Cotta with Caramel	[Pannacotta]		<b>△)</b> [j	
Semifreddo with Hazelnut and da	ark Chocolate	[Semifreddo Nocciole		
Lemon sorbet	[Sorbetto]			
Chocolate cake served warm with	h Custard	[Tenerina]		
Seasonal fruit	[Frutta]			

Our dishes contain the allergens indicated and some cross-contamination cannot be excluded.

In the absence of fresh products, some products are frozen, deep-frozen or blast chilled in the kitchen