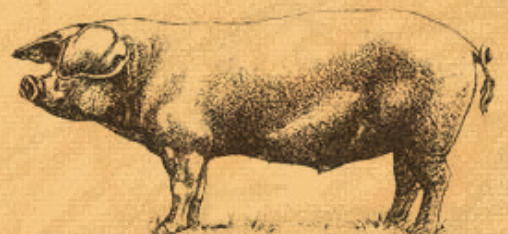
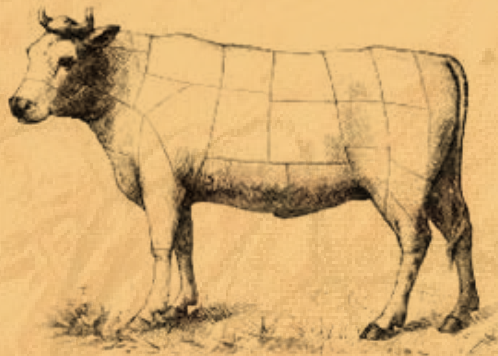












the Mixed Boiled Meat on Thursday

winter 2019/2020





An appointment with the local tradition


The serving trolley of boiled meats offers

- Partridge and cross of beef ** * 
- Cooked salami* 
- Cotechino and cooked shoulder* 
- Little head of veal * 
- Filled gurnard ^(1,3,9) * 
- Beef tongue * 
- Pork foot * 
- Tail ox * 

*Processed by Carletto Piazza

Combining with

- Homemade green sauce of vegetable ^(1,4,9,12)
- Homemade cinnamon ketchup ⁽¹²⁾ 
- Spicy mustard ⁽¹²⁾ 
- Homemade soft spicy pepper and onion sauce ^(1,12)

 gluten free

Wine by the Glass



Every week,
will be proposed
three different wines
both of territory
that national.

Wine list



Our cellar offers a wide
range of wines from
the national and
international territory.

Homemade bread and focaccia ^(1,7)

Coffe
Mineral Water (still or sparkling)

SINGLE DISH PROPOSED AT LUNCH AND DINNER
€ 25,00 - Wine and Beverages excluded

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CLOSED ON MONDAY TO DINNER AND TUESDAY