

Allergens

Cereals with gluten, wheat, rye, barley, oat and spelt



starters: soft egg 65°...and croutons; fig loin...whole wheat wafer...;
our plate: "Orobie Mountains"

first courses: tortellini; ravioli; home-made tagliatelle; all kinds of pasta; potatoes/ricotta dumplings; bread dumplings; cereals and beans soup...; open ravioli...;

second courses: mondeghili: meat rissoles; thinly sliced pink asparagus...Grana Padano cheese crumble; **desserts:** all desserts contain or can contain cereals; small pastry;

bread: all types of bread; bread sticks and small focaccia;

beer: all beers **coffee:** barley coffee



Eggs and egg-based products

starters: steamed beans...green sauce; crème caramel with Grana Padano cheese...;
soft egg 65°...; russian salad; **our plate:** "Orobie Mountains"

first courses: Grana Padano; risotto; "riso al salto"; tortellini; ravioli;
home-made tagliatelle; potatoes/ricotta dumplings; bread dumplings; open ravioli...;

second courses: mondeghili: meat rissoles; roasted typical sausage;
mashed potatoes; chick peas and pulses hamburger...mayonnaise...; thinly sliced pink
asparagus with egg sauce and Grana Padano cheese crumble;

desserts: all desserts contain or can contain eggs or egg-based products; ice cream;
small pastry;

Fish and fish-based products



Starters: steamed beans...with fillets of twite shad from Como lake in cooking oil...;

first courses: home-made tagliatelle and misulttit;

second courses: grilled lavaret from Como lake; grilled misulttit...; trout...; mountain
char fish; salt cod; twite shad...;



Milk and milk-based products

starters: crème caramel with Grana Padano cheese...; soft egg 65°...fresh cow's
cheese fondue; fig loin, mountain medium hard cow's cheese...;

our plate: "Aged in wine" "Orobie Mountains"

first courses: Grana Padano; risotto; "riso al salto"; tortelli; ravioli; potatoes/ricotta
dumplings; bread dumplings;

second courses: mondeghili: meat rissoles; roasted typical sausage; Brianza snails...;
mashed potatoes; chick peas and pulses hamburger...slivers of...cow's cheese...;
thinly sliced pink asparagus with egg sauce and Grana Padano cheese crumble;

cheese: all kinds of cheese

desserts: all desserts contain or can contain milk or milk-based products; ice cream;
small pastry;



Nuts: almonds, hazelnuts, walnuts, pistachios

starters: cold cooked salami...grains of Piedmont hazelnuts; fig loin...;

desserts: cake "La Piana": ask for the cake of the day; small pastry; mascarpone cheese parfait...cocoa and coffee crumble; citrus fruits 2025...five spices cumble; in desserts where chocolate is present there may be traces;



Celery and celery-based products

starters: nervetti and cannellini beans salad...; pickled vegetables;

first courses: risotto (stock); "riso al salto" (stock); home-made tagliatelle and misultitt (stock); soup...; tortellini;

second courses: mondeghili: meat rissoles; braised pork cheek...; stewed shoulder of pork...; Brianza snails; bottaggio; braised meat; tripe Milanese style; pork stew; roasted rabbit; baked shank of pork...; stewed Brianza lamb; offal;



Mustard and mustard-based products

starters: Russian salad;

second courses: chick peas and pulses hamburger...mayonnaise...;



Sulphur dioxide and sulphites

starters: steamed beans...green sauce; crème caramel...onion caramelized with balsamic vinegar; fig loin...and red wine jelly; nervetti and cannellini beans salad...; Russian salad; pickled vegetables; gherkins;

our plate:"Aged in wine" "Orobie Mountains"

first courses: risotto; "riso al salto"; home-made tagliatelle and misultitt; tortellini;

second courses: mondeghili: meat rissoles; braised pork cheek ...; stewed shoulder of pork...; roasted typical sausage (luganega)...; Brianza snails; bottaggio; braised meat; tripe Milanese style; pork stew; roasted rabbit; baked shank of pork...; stewed Brianza lamb: chick peas and pulses hamburger...mayonnaise...; offal;

wine: all wines **vinegar:** vinegar and balsamic vinegar



Molluscs and mollusc-based products

second courses: Brianza snails;