



PIAZZA LUIGI SECCHI 3, 28817 MIAZZINA (VB)  
TEL: +39.0323.494439

## *Something to start with...*

Scallops in ceviche, "Cuore di Bue" tomato cold cream and basil  
13

Roastbeef with rocket cream, parmesan foam and mustard in grains  
12

Tartlet with cow's milk ricotta and seasonal vegetable  
10

Piedmontese Fassona "Coalvi" Tartare stracciatella and  
datterino tomato jam  
12

## *First courses*

Carnaroli rice, seared oyster, caper dust, burrata and lime  
(2 people minimum)

14

Cappellacci stuffed with lamb, its stock and borage

13

Black gnocchi, red shrimps and pistachios

14

Spelt spaghetti with “Ragù di Cortile” and nettles

12

*All the proposed pastas are homemade*

## *Second courses*

Seared squid with tomato, Taggiasca olive and caper

17

Cube roll with chicory and potato

18

Octopus tentacle, yellow courgette and black sesame

21

Coffee Pork fillet peaches and potato gateau

16

## *Cheeses*

Our selection of cheeses "La Casera":

- Paglietta Piemontese
- Robiola di Roccaverano
- Fiocco di Capra
- Toma di Campertogno
- Blu al cucchiaio

13

## *Desserts*

Hazelnut Piedmont IGP semifreddo with dark chocolate

6

Tartlet with custard and vanilla cream with strawberry heart

7

Campari ice cream, candied orange and cardamom crumble

6

Millefeuille, white chocolate cream and apricots

7

*In case of food intolerances please ask the staff for the menu with the list of allergens*