



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

Something to start with...

Cold smoked salmon trout, beetroot and sage sponge
12

Bazzotto egg, chard cream and pecorino foam
10

“Coalvi” Piedmontese Fassona tartare, Jerusalem artichoke cream,
ginger and IGP hazelnuts
13

Seared squid, sweet and sour tomato, capers and Taggiasca olives
14

Veal tongue in green sauce
12

First courses

Cocoa Ravioli stuffed with wild boar, its base and dehydrated plum
14

Egg tagliolini, raw Mazara prawns, stracciatella and liquorice reduction
16

“Tenuta Margherita” Carnaroli rice, cabbage, trout eggs and robiola
(min 2 people)
15

Potato gnocchi, pumpkin cream, porcini mushroom powder and white Martini
18

Boiled-meat cannelloni, black cabbage pesto and pomegranate
14

All the proposed pastas are homemade

Second courses

Guinea fowl stuffed with honey chestnuts and chard
17

Braised pork cheek, roasted cauliflower
18

Arctic char, its eggs and smoked purple potato
17

Halibut in herbs crust and fennel
19

Pumpkin, amaretto and cinnamon
15

Beef fillet with coffee, carrot puree, potatoes
20

Cheeses

Our selection of cheeses "La Casera":
(5 varieties)

13

Desserts

Green apple semifreddo and almonds
6

Dark chocolate variation
7

Millefeuille, chantilly, pink grapefruit and mascarpone ice cream
7

Spiced eggnog mousse
6

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