



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

Something to start with...

Marinated salmon trout tartare, its eggs,
purple potato and Roccaverano robiola cheese
13

Pinkveal, poached egg, tuna sauce and caper fruit
14

Tartare of Piedmontese Fassona "Coalvi", cream of Jerusalem artichokes, ginger and
PGI hazelnuts
14

Bazzotto egg, black cabbage, foam of Parmigiano aged 36 months
10

First courses

Carnaroli rice "Tenuta Margherita", Taleggio DOP cheese and chamomile flowers
(minimum 2 people)

15

Gnocchi missoltino, agretti, pine nuts and raisins

13

Tagliatelle with cocoa, venison and dehydrated red fruits

14

Fagottini of cow ricotta cheese, crunchy asparagus,
carbonara cream and bacon

16

All the proposed pastas are homemade

Second courses

Rabbit roll, local bacon, cabbage and Jerusalem artichoke

19

Roasted aubergine, tomato sauce with oregano,
dried tomato and parmesan crumble

15

Braised beef cheek and celeriac

19

Seared pike-perch fillet and roasted artichoke

19

Cheeses

Our selection of cheeses "La Casera":

- Nostrano del Mottarone
- Piccolo occhiato Val d'Ossola
 - Fiacco di Capra
- Pecorino crosta nera
- Blu al cucchiaio

15

Desserts

Tartlet with caramelized apples and cinnamon ice cream

7

Tiramisù foam

6

Pistachio and white chocolate millefeuille

7

Traditional bonet, salted caramel, pear in syrup

7

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