



carpinus
ristorante

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

Something to start with...

Tonno di Coniglio, curly endive, puntarelle and tarragon coulisse
14

Terrine of cod, courgettes
and cream of peppers with anchovy sauce
14

Canederli , roots, goat cheese and fresh horseradish 
11

Lake couscous, seasonal vegetables and salted almonds
14

First courses

Risotto Carnaroli creamed with robiola cheese,
beetroot and toasted cashews (V)
(minimum 2 people)
15

Pumpkin-stuffed ravioli in a clam and mushroom stew
16

Tagliatella with pork rib ragout and aged provolone
15

Lasagnetta with broccoli,
Stracciatella cheese, cracklings and crusco pepper
15

All the proposed pastas are homemade

Second courses

Duck breast, sweet potato, licorice and mixed seed crackers
20

Roasted octopus tentacle, cannellini beans cream,
olive powder and dried yellow datterini tomatoes
20

Pork fillet Wellington style, Brussels sprouts,
roasted fennel and port reduction
17

Stuffed artichoke, cacio e pepe sauce, crunchy scorzonera (V)
15

Cheeses

Our selection of cheeses from our Valleys with Homemade Marmalade

15

Desserts

Millefoglie, hazelnut and mascarpone cream, coffee sauce

8

Soft dark chocolate tart, pears, pecans, muscat

8

Pineapple carpaccio, lemon sorbet and mint jelly

7

White chocolate bavarois, mango and ginger soup

8

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