



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

To get started...

Culatello di Parma, sweet and sour spring vegetables
and focaccia with Maldon salt


13€

Beef tartare, frozen asparagus and parmesan foam

14€

Seared red mullet on Jerusalem artichoke cream,
roasted spring onion and pecorino cheese

14€

Soft egg, artichoke cream,
crunchy celeriac and olive powder 

11€


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

First Courses

Potato gnocchi, broccoli rabe,
sausage and provolone fondue
14€

Seasoned rice, Arnad lard, rosemary and
balsamic vinegar reduction
(minimum 2 people)
14€

Ravioli filled with cod, seafood stew,
snow peas and honey
15€

Pureed borlotti beans, fresh pasta strips
and breadcrumbs 
12€

All proposed pastas are homemade

Main Courses

Seared venison fillet in butter, sautéed chard
and cocoa grué

25€

Pork belly marinated in beer,
stewed cabbage and its reduction

17€

Roasted cod loin, black chickpea cream,
braised onion and marjoram

21€

Stuffed curly escarole, light taleggio cheese fondue
and salted almonds 

15€

Cheeses

Selection of cheeses from our valleys with
homemade orange marmalade or red pepper jam

15€

Desserts

Tiramisù

7€

Panna cotta with lemon thyme,
mango and mandarin

7€

Apple strudel, cream ice cream and passito wine

8€

Hazelnut Bavarois, chocolate soil and raspberries

8€