



Welcome to the Ristorante Carpinus

To get started...

Veal cooked medium-rare, tuna sauce,
and poached egg
14€

Grilled cuttlefish, marinated zucchini,
ginger-infused oil
13€

Beef tartare, stracciatella cheese, sun-dried
tomatoes, and Taggiasca olives
14€

Cold tomato gazpacho, cantaloupe jelly,
goat cheese, and sliced almonds 🌿
11€

First Courses

Potato and cheese-filled ravioli sautéed with three types of tomatoes, buffalo mozzarella, and marjoram 🌿
15€

Carnaroli rice with pecorino, seared oyster,
and red basil
(minimum 2 people)
15€

Potato gnocchetti with duck ragoût,
orange zest, and licorice powder
14€

Chitarra spaghetti with mackerel,
spring onion, and lemon
14€

All proposed pastas are homemade

Main Courses

Butter-basted beef fillet, wrapped green beans,
and Béarnaise sauce
23€

Oven-baked salmon trout fillet,
seasonal vegetable salad, and teriyaki sauce
19€

Deconstructed eggplant parmigiana 
15€

Pan-seared veal, sautéed friggiteli peppers,
and Erbaluce wine sauce
20€

Cheeses

Selection of cheeses from our valleys with
homemade orange marmalade or red pepper jam
15€

Desserts

Blueberry and Greek yogurt semifreddo
7€

Almond milk panna cotta
7€

Walnut and dark chocolate tartlet
8€

Black cherry and maraschino tiramisu
8€