



- ♦ **Beads Mozzarella** with wild fennel seeds, Extra Virgin Olive Oil, Salt and Black Pepper
- ♦ **Pasticcio egg** plant with mozzarella heart of the Sicilian Caponata
- ♦ **Baked potatoes** with bacon steam Broccoli sautéed with garlic, chili and lemon flakes
- ♦ **Carpaccio bresaola**, rocket salad, Amalfi lemon, extra virgin olive oil, salt and pepper

- ♦ **Buffalo Mozzarella:**

- 1- Parma Ham, sundried tomatoes
- 2- Artichokes, asparagus
- 3- Bresaola and grilled vegetables

selection of artì sancheeses

- ♦ **Small board** with Parma Ham/Culatello
- ♦ **Chicory Pie**, provoletta cheese and parmesan flakes
- ♦ **Pecorino cheese**, Tomatoes, garlic, extra virgin olive oil
- ♦ **Tomato**, Mozzarella di Bufala DOP, black olives, Valerian, Tropea Red Onion, balsamic vinegar and fresh croutons with garlic
- ♦ **Fresh Spinach**, sliced fennel, spring onion, Pepato cheese, walnut and pears,
- ♦ **Fresh Spinach**, lettuce, leeks, pine nuts, raisins





ANTIPASTI - Mixed platters

Parma ham, Bresaola

cured beef, Ham, Mozzarella, Olives, Cheese, Grilled vegetables, pate

Cheese Board,

- Cold Meats Board, Board Parma Ham & Cheese Ham
- With vegetables, caponata, baked potatoes, creams (sweet and sour onion, ..) and olives.

Burrata cheese,

Whit bresaola, mixed Salad,

Cheese, Olive and Honey

Cured Meat Board,

mixed Cheese, Peppered with fresh onions, jams, olives

RUSTICI - "Pane condito"

- Prosciutto di Parma PDO- Buffalo Mozzarella, Tomato & extra Virgin Olive Oil
- Prosciutto di Parma 32 Months PDO, goat cheese, Black Olive Pate, seasonal Tomatoes
- Prosciutto di Parma 32 Months PDO, Soft Cheese, Seasonal Tomatoes, Rocket, Alba Truffle Oil





Prosciutto di Parma 32 Months PDO:

- Buffalo Mozzarella, Sun Dry Tomatos (BIO), Salad
- Porcini Truffle Pate, rosted courgettes
- Fresh Basil Buffalo Mozzarella & Extra Virgin Olive Oil

Cooked Ham

with fresh Mediterranean herbs, slightly roasted, Salad and Buffalo Mozzarella

Bresaola (Cured Beef) Val di Non PDO, Wild Rocket, Mushroom, Parmesan 20Months, Extra Virgin Olive Oil, Black Pepper

Bresaola Buffalo, Mozzarella, Radicchio Rosso, Extra Virgin Olive Oil

Bruschette: Toasted bread

- **Cherry Tomatoes,** Fresh Basil, Buffalo Mozzarella Extra Virgin Olive Oil, Salt and Black Pepper
- **Mixed mushrooms** Extra Virgin Olive Oil, Salt and Parsley
- **Cacio cavallo cheese,** artichokes cream
- **Porcini mushrooms** and fontina cheese





- ♦ **Arugula**, cured beef Bresaola, mushrooms, parmesan, lemon, olive oil, salt and pepper
- ♦ **Mozzarella**, Tomato, Black and green olives, fresh basil
- ♦ **Black Cabbage**, Pecorino cheese, pear, walnuts, balsamic vinegar, olive oil and pepper.

PASTA & RISOTTO

- ♦ **Panzotti** with mushrooms, and chunks of Caciotta and cooked ham with Mediterranean herbs
- ♦ **Gnocchi** cooked with spinach and Asiago cheese
- ♦ **Orecchiette** with tomato and parmesan.
- ♦ **Tagliatelle Norma**, fried egg plant and ricotta cheese
- ♦ **Stuffed ravioli** served with butter and sage
- ♦ **Fettuccine** porcini mushrooms artichokes radicchio
- ♦ **Fusilli** with pesto/porcini
- ♦ **Risotto truffle** mushroom risotto with saffron and porcini
- ♦ **Mushroom risotto** with chicory and Taleggio cheese
- ♦ **Timbale of rice** with tomatoes hell





SOUPS

Farro egg plant Borlotti- Ceci Blacks White - Chick
peas -pearl Spelt Ustica - lentils linseed

DESSER

Biscuits Coffee Coco a Butter and almond

Biscotti Amaretti Canestrelli

Chestnuts coco a cream

Bonbon with zabbaglione

Tarallucci

Dried fruit and candied fruit

