

Tasties

	Traditional assorted cure meats of Como Lake region - (portion for 2 people)	€ 15,00
	Traditional assorted cure meats of Emilia region - (portion for 2 people)	€ 15,00
	Sixteen month-old Parma raw ham - (portion for 2 people)	€ 15,00
	Smoked goose breast with toast bread, chicken liver and onions in balsamic vinegar	€ 15,00
	3 special selection of Brisaola (beef ham) from Valchiavenna, butter and and pickled cucumbers	€ 15,00
	Anchovies from Cantabrico, Piquillo's pepper, goat cheese	€ 13,00
VEG	Goat and cow cheese composition from Como Lake - (portion for 2 people)	€ 15,00
VEG	Insalata russa (potatoes, carrots, peas, green beans and hard-boiled eggs) in special sauce	€ 8,00

Hot tasties

VEG	Hot goat cheese with potatoes pancakes and green salad in balsamic vinegar	€ 12,00
VEG	Small hot cow cheese with truffle oil (3 p.) on green salad with chestnut honey and chopped walnuts	€ 12,00
VEG	Hot baked cow cheese - (portion for 2 people)	€ 13,00
VEG	Zucchini flan in heart omelet with pecorino cheese and tomatoes - (portion for 2 people)	€ 15,00

First dishes

La pasta : tagliatelle, penne , spaghetti

VEG	Pesto alla Genovese (Basil, Parmigiano and Pecorino cheese, garlic, pine nuts and olive oil)	€ 9,00
VEG	Tomato, basil and olive oil	€ 9,00
VEG	“Cacio e pepe” style (Pecorino cheese and black pepper)	€ 9,00
	“Carbonara” style (egg, Parmigiano, Pecorino and pork cheek)	€ 9,00
	Our Bolognese sauce (Mix vegetables with 4 meats : viel, pork, beef and boar)	€ 9,00
	Carbonara “Rabbi style” (egg, Parmigiano, Pecorino and smoked goose breast)	€ 11,00
	Lasagna with our Bolognese sauce (Mix vegetables with 4 meats : viel, pork, beef and boar)	€ 11,00
VEG	Risotto alla Milanese (with saffron, butter and Parmigiano)	€ 11,00
	Risotto alla Milanese (with saffron, butter and Parmigiano) with Viel (or Beef)“OSSOBUCCO”	€ 18,00
#	Gnocchi made in Como (potatoes gnocchi) with perch (lake fish sauce)	€ 12,00
VEG	Ravioli stuffed with Ricotta cheese and Parmigiano Reggiano, in butter and sage	€ 11,00
VEG	Raviolo stuffed with buffalo mozzarella cheese, with fresh tomato and Pesto sauce	€ 11,00
VEG	Polenta with fried eggs	€ 10,00
VEG	Polenta with sweet and spicy Gorgonzola (blue cheese – cow milk)	€ 10,00
VEG	Polenta with porcino mushrooms	€ 13,00
VEG	Today's soup....ask the host	€ 10,00

Hot meat

	Ciccio & Formaggio (baked sausage with hot Taleggio cheese)	€ 13,00
	Veal roast sliced “ carpaccio style ” with mixed seasonal vegetables	€ 17,00
	Tasty turkey breast strips with home made yogurt sauce and mixed seasonal vegetables	€ 17,00
	Robespierre : Seared-baked beef carpaccio with butter, green peppercorns and rosemary	€ 18,00
	Valdostana : Seared beef carpaccio covered with smoked ham and mountain cheese	€ 18,00
	Daily hot main dish with meet (ask the Host)	€ 15,00

Cold meat

	Carpaccio: raw meat sliced with 24 month-old Parmigiano cheese and rocket salad	€ 15,00
	Vitellone tonnato : baked veal sliced with special tuna sauce	€ 17,00
	Tartare : minced raw beef with special vinaigrette (secret recipe) and mixed salad	€ 17,00

Service , bread and cover € 2,50

#	Potatoes gnocchi are “invented” by Alessandro Volta. He was born in Camnago, a small place on middle hill in Como town. Alessandro Volta was a physicist, known for the developement of the first electrical cell. He invented the “voltaic pile” in 1800, and discovered methane gas.
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For more informations about ALLERGENS please ask the host – Pour avoir des autres informations sur les ALLERGENES dans nos plates, demandez a l'hôte - Fur weitere informationen uber ALLERGENE im unseren gerichte, fragen sie den wirt