



Main courses

New Zealand lamb cutlets

Marinated with honey, black pepper and chilli, roasted potatoes.

645,-

200g Black Angus beef fillet

White truffle cream, baked rosemary potatoes.

595,-

Beef Osso Buco

With saffron tortino.

575,-

De-boned rabbit leg

Filled with Taggiasca olives and herbs, on topinambur purée.

545,-

Fish of the day

Fresh fish based on daily availability.

Desserts

Desserts based on daily selection.

Side dishes

(with main course only)

Grilled vegetables

Seasonal grilled vegetables.

145,-

Baked rosemary potatoes

95,-

Focaccia di Recco

On request with minimum 24 hours' notice. Highly recommended.

Ask our staff.

Salads

Broccoli salad

With cranberries, almonds, red onion, crispy pancetta, balsamic mustard dressing.

295,-

Rucola and parmigiano salad.

155,-

Kids menu

On request.

195,- / 295,-

Chef degustation

Chef degustation Chef's tasting menu. 1700,- per person

Degustation must be done for everyone at the table Degustation must be ordered by the entire table.

Prices are per serving (not by weight) and include VAT.

Our food is prepared fresh and may require additional preparation time.

For information on allergens, ask the staff.

Soup

Soup of the day

115,-

Focaccia basket.

50,-

Starters

Lightly smoked veal tartare
With herb crostini and mustard mayonnaise.
385,-

Baccalá Mantecato

salt-cured cod purée. With soft polenta.
395,-

Calamari St. Andrea

Morocco calamari Salt-n-pepper and flour
dusted with rucola.
395,-

Baked artichoke

Filled with prawns, ricotta and herbs.
385,-

Grilled portobello mushrooms

With garlic, parsley and chilli.
255,-

Pasta

Ricotta gnocchi

With flambéed prawns and pine nuts.
395,-

Trofie al pesto Genovese

Trofie paste with pesto Genovese, green
beans and potatoes
395,-

Rigatoni

With beef, porcini mushrooms, tomato
sauce and chilli.
395,-

Linguine Scogliera

With fresh daily seafood.
495,-

Pansotti

home made pasta, Filled with wild spinach
and ricotta, walnut sauce.
395,-

Tortelli

Filled with robiola cheese and truffle,
clarified sage butter.
395,-

Daily specials

Daily specials based on seasonal availability.

Vini / Wines / Vína

Vini rossi / Červená vína / Red Wines

Česká Republika

Frankovka – Ota ševčík – 2020

Pinot Noir – Ota Ševčík – 2021

Piemonte

Dolcetto d´Alba – Cascina Fontana – 2021

Barbera d´Alba – Cascina Fontana – 2020

Barbera d´Alba – Manuel Marinacci – 2019

Langhe Nebbiolo – Cascina Fontana – 2020

Langhe Nebbiolo – Tre di Berri – 2021

Langhe Nebbiolo – Produttori del Barbaresco – 2021

Barolo – Cascina Fontana – 2018

Barolo del Comune di Castiglione Falletto – Cascina Fontana – 2017

Barolo del Comune di Monforte – Ca di Press – 2018

Barolo del Comune di La Morra – Tre di Berri – 2018

Barolo Rocche dell Annunziata – Tre di Berri – 2019

Barolo BRICCOLINA – Tiziani Grasso – 2018

Barolo Riserva – Monchiero – 2013

Barbaresco – Manuel Marinacci – 2018

Barbaresco – Produttori del Barbaresco – 2019

Barbaresco Riserva RIO SORDO – Produttori del Barbaresco – 2013

Barbaresco Riserva MONTESETEFANO – Produttori del Barbaresco – 2014

Barbaresco Riserva MUNCAGOTA – Produttori del Barbaresco – 2017

Barbaresco San Cristoforo – Elio Filippino – 2014

Toscana

Chianti Classico – Castell´in Villa – 2018

Chianti Classico Riserva – Castell´In Villa – 2015

Chianti Classico Riserva – Castell´In Villa – 2011 Rosso di Montalcino - Collosobro – 2021

Brunello di Montalcino – Tenuta Collosorbo – 2018

Brunello di Montalcino RISERVA – Collosorbo – 2015/16

Brunello di Montalcino – Fattoi – 2013

Le Cupole – Tenuta di Trinoro – 2020

Trentino - Alto Adige

Lagrein Riserva – Michela Carlotto – 2019

Pinot Nero – Michela Carlotto – 2019

Pinot Nero VOM KALK – Niedrist – 2018

Merlot FIHL – Peter Dipoli – 2018

TRYPHON – Peter Dipoli – 2016

IUNGUM (Merlot, Cabernet Sauvignon) – Peter Dipoli – 2016

Teroldego – Elisabetta Foradori – 2016

San Leonardo – Tenuta San Leonardo – 2008

Friuli

Galea (Merlot) – I Clivi – 2013

Veneto

Valpolicella Classico – Claudio Viviani – 2021

Valpolicella Classico Superiore – Giuseppe Quintarelli – 2015

Amarone Classico – Claudio Viviani – 2017

Amarone Riserva – Vigna 800 – 2012

Primofiore – Giuseppe Quintarelli – 2020

Puglia

Primitivo di Salento – Rosa del Golfo – 2020

Quarantalle – Rosa del Golfo – 2013

Sicilia

PASSOROSSO (100% Nerello Mascalese) – Andrea Franchetti – 2020

Nerello Mascalese – Alberelli di Giodo – 2017

Vini Bianchi / Bílá vína / White wines

Česká Republika

Veltlínské Zelené - Ota Ševčík – 2017

Alto Adige – Trentino

Kerner/Müller Thurgau/Grüner Veltliner – Manni Nossing – 2018

Pinot Grigio – Cantina Cortaccia – 2018

Pinot Grigio PENONER - Cortaccia – 2017

Pinot Bianco – Cantina Cortaccia – 2018

Pinot Bianco EICHHORN – Manincor – 2018

Sauvignon VOGLAR – Peter Dipoli – 2016/2017

Chardonnay SOPHIE - Manincor – 2018

La Manina (Pinot Bianco, Chardonnay, Sauvignon) - Manincor – 2018

Friuli

Pinot Grigio ISONZO – Carlo di Pradis – 2018

Sauvignon COLLIO – Carlo di Pradis – 2018

Friulano/Malvasia/Ribola Giala – I Clivi – 2017

Veneto

Soave Classico – Gini – 2018

Lugana – Pratello – 2018

Bianco Secco – Giuseppe Quintarelli – 2018

Piemonte

Gavi di Gavi LUGARARA – Giustiniana – 2018

Gavi di Gavi MONTESSORA – Giustiniana – 2017

Gavi di Gavi – Elio Filippino – 2018

Roero Arneis – Nizza Silvano – 2019

Chardonnay Crevoglio – Borgo Maragliano – 2018

Toscana

Vernaccia Tradizionale – Montenidoli – 2018

Pomino Bianco – Marchesi di Frescobaldi – 2018

Abruzzo

Pecorino – Fontefico – 2018

Sardegna

Vermentino IS ARGIOLAS – Argiolas – 2018

Champagne/ Franciacorta e Spumante Piemontesi/ Prosecco

Champagne Solessence Natur – J.M. Seleque

Champagne Vertus Experience Blanc de Blanc – André Jacquart

Champagne Excellence Brut – Gosset

Champagne Grand Rosé – Gosset

61 Franciacorta Brut – Berlucchi

61 Franciacorta Rosé – Berlucchi

Giuseppe Galliano Brut Natur – Borgo Maragliano

Cuvée Germagna Beltrame Brut Nature – Borgo Maragliano

Prosecco Treviso GENTIL – Andrea Miotto

Prosecco PROFONDO – Andrea Miotto

Prosecco Valdobbiadene – Calpena

Rosé Spumante Amorosa – Calpena

Vini Rosati / Růžová vína / Rose wine

Langhe Rosato – Tre di Berri – Piemonte – 2018

Rosato Negroamaro – Rosa di Golfo – Puglia – 2018

Roasto La Gazzara – Castell´in Villa – Toscana – 2018

Rakousko / Německo

Riesling LENZ – Fred Loimer – Kamptal – 2017

Riesling DAC Kamptal – Fred Loimer – Kamptal – 2016

Grüner Veltliner DAC Kamptal – Fred Loimer – Kamptal 2017

Gruner Veltliner SMARAGD Loibenberg - Knoll – Wachau – 2017

Riesling Dry – Dr. Loosen Bros – Mosel - 2018

Riesling Trocken – Clemens Busch – Mosela – 2018

Riesling Vom Roten Schiefer – Clemens Busch – Mosela – 2015

Izrael

Chardonnay – Yarden Gholan Heights Winery – 2016

Franice

Bourgogne Chardonnay – Domaine Michelot – 2016

Meursault Narvaux – Domaine Michelot – 2011

Meursault 1er Cru Perrières – Doamine Michelto – 2013

Corton Charlemagne Grand Cru – Domaine Pavelot – 2015