

Buffet

Sel. Of cured meats Az. Agricola Pradella with the focaccia from our oven
The fresh and aged kilns of the Lago and Valtellina mountain pastures
Cesar Salad di guinea fowl, Reggiano 24 months old, and crostoni di pane
Grilled vegetables, cherry tomatoes and Taggiasca olives
Beef roast beef in oil, cooked in hay with Lyon potatoes.
Prawn, avocado, cucumber and onion salad
Our pastry chef's Brioches
Chef's Sweet Fantasy

DRINKS

Fruit Juice
Mineral water

ON REQUEST

Espresso, cappuccino, American coffee, hot milk,
latte macchiato, tea or herbal tea, hot chocolate,
and Orange juice

à la Carte

ONE CHOICE FROM EACH CATEGORY

SWEET

Crispy pastry, custard and strawberries
Crepes Suzette with fresh cream ice cream
Apple millefeuille with chocolate ice cream

EGGS & MORE

Omelets of your choice
Crispy selva egg, asparagus cream and casera
Bread crust, turnip greens, bacon and wild egg in "cereghin"

FRUIT & YOGURT

Natural Valtellina plain yogurt and berries
Fresh strawberries with whipped cream
Exotic fruit and mandarin sorbet

SANDWICH/TOAST

Ham and cheese panzerotti
Toasted vegetarian sandwich, avocado, onion, lettuce and tomato
Avocado toast, salmon, hard-boiled egg and red onion

HOT DISHES

Tagiolini with 30 egg yolks, garlic, oil and chili pepper and raw tuna
Gragnano's Amatriciana-style Paccheti

ADDITIONAL DISHES À LA CARTE €8.00 EACH