



RISTORANTE "L'ANTICO CASEIFICIO"

STARTER

Parma ham cured for 30 months, capicola of Piacenza, salame of Felino & Parmesan 14 €

Pumpkin pie, radicchio & walnut flan 14 €

Stewed cuttlefish with garlic bread 16 €

Crunchy octopus with saffron potato cream 16 €

Egg in cocotte 14 €

FIRST COURSE

Tortelli with herbs & parmesan 14 €

Broth with Stracottoanolini 14 €

Tagliatelle with deer ragout, berries & cocoa sauce 16 €

"Spaghetti alla chitarra", cherry tomatoes confit & crunchy culatello ham 16 €

Pumpkin ravioli 14 €

MAIN COURSE

Beef stracotto, soft polenta 22 €

Veal briskets with roasted potatoes 22 €

Sliced sea bass with crispy vegetables 20 €

Guinea fowl leg with chestnuts & celery root 22 €

Eggplant parmigiana 16 €

Entrecôte, potato millefeuille 22 €

SIDE DISH

Mixed pickled vegetables 6 €

Mixed salad 6 €

Baked potatoes 6 €

COVER 3 €