RISTORANTE "L'ANTICO CASEIFICIO"

STARTER

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

Pumpkin flan with radish & walnuts 14€

Crispy octopus with potato cream and black olive powder 16 €

Stuffed quail with green beans & macerated thyme sauce 18 €

Cannellini cream with black cabbage & seared squid 14 €

FIRST COURSE

Tortelli with herbs & parmesan 14 €

Pumpkin ravioli 14 €

Potato gnocchi with goose ragout 16 €

Tagliatelle with venison ragout, dark chocolate, berry sauce & cocoa 14 €

Anolini with beef broth 14 €

MAIN COURSE

Veal tip with parmesan filling & roasted potatoes 20 €

Chestnut guinea fowl with baked endive & carrot cream 22 €

Lamb stew with celeriac cream, fried walnuts & nocino 22 €

Rabbit with herbs , sauteed chicory & meunière sauce 18 €

Eggplant parmigiana 16 €

Fish steak with crispy vegetables 20 €

SIDE DISH

Pickled vegetables 6 €

Mixed salad 6 €

Baked potatoes 6 €

Bread of our own production

COVER 3 €