RESTAURANT "L'ANTICO CASEIFICIO"

STARTERS

Octopus tentacle, saffron potatoe cream and black olive powder 16 € Parmesan cheese flan with mixed salad & balsamic vinegar sauce 14 € Poached egg with asparagus cream and black olive powder 14 € Mixed cold cuts 14 € Beef tartar with egg yolk, vermouth, peach & radish 16 €

FIRST COURSES

Tortelli with herbs & ricotta cheese 14 € "Pappardelle" with lamb sauce & juniper water 16 € Asparagus Risotto 16 € Lasagnetta with white fish, basil pesto and confit tomatoes 18 € "Spaghetti alla chitarra" confit tomatoes & crispy culatello 14 €

SECOND COURSES

Codfish with cauliflower cream and herbs oil 20 € Veal tip with baked potatoes 20 € Eggplant "Parmigiana" 16 € Duchess of Parma with green beans 18 € Breast of duck with vegetables, read wine sauce and orange 22 € Beef entrecôte with cabbage 22 €

SIDE DISHES

Mixed pickles 6 € Mixed salad 6 € Baked potatoes 6 €



<u>COVER CHARGE 3</u>€