



Flavors and Colors of Spring

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| Ligurian octopus carpaccio | fr. 22,00 |
| Broad bean salad with bresaola julienne and pecorino | fr. 20,00 |
| Crispy cuttlefish sauté with asparagus and potatoes | fr. 20,00 |
| Beef tartar with sautéed asparagus | fr. 22,00 |
| Asparagus pudding on fondue | fr. 18,00 |
| Asparagus: "parmigiana" | fr. 18,00 |
| "Milanese, with eggs" | fr. 22,00 |
| "With ricotta" | fr. 20,00 |

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| Asparagus cream with croutons | fr. 16,00 |
| Milanese risotto with asparagus | fr. 18,00 |
| Tagliolini with asparagus and shallots | fr. 18,00 |
| Fettuccine with asparagus and fresh salmon | fr. 19,00 |
| Dumplings with baby spinach and burrata | fr. 20,00 |

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| Ligurian baked rabbit with rosemary potatoes | fr. 28,00 |
| Fresh salmon fillet with three peppers with white rice | fr. 28,00 |
| Veal stew with asparagus with risotto | fr. 32,00 |
| Lamb chops with asparagus and potatoes | fr. 34,00 |
| Grilled tuna fillet with asparagus | fr. 32,00 |