

## *From the Chef's pan*

*(Main Courses)*

### *la Composizione di carpacci affumicati*

€ 20

*Smoked fish carpaccio: tuna and swordfish marinated in extra virgin olive oil citrus fruits infused*

### *i Filetti di pesce*

€ 18 / 19

*Fish filet of the day with Taggiasca's olives and fresh Pachino tomatoes or with fresh ginger, capers and lime*

### *la Tartare di Fassona piemontese*

€ 20

*Fresh Fassona Piemontese Raw Tartare with salt, pepper, capers, onions, Worcestershire sauce and mustard sauce*

### *gli Hamburger di cicerchia con salsa guacamole*

€ 14

*Cicerchia (Vegetables) hamburgers with guacamole sauce*

*...from the BBQ*

*le Costolette di agnello scottadito* € 22

*Lamb Chop*

*la Tagliata di manzo* € 19

*Sliced Beef Tagliata natural flavour or with grated spiced Valrhona chocolate*

*il Filetto di "Sorana nostrana"* € 22

*„Sorana“ Beef filet*

*la Costata nostrana* € 5 / 100 gr.

*Beef L-bone steak wild-breeded*

*Contorni del giorno* € 4.50

*Vegetables of the day*

*Service € 3*