


Gourmet creations of our chef Keven Mattle

Food		starter	main
Homemade Tonnarelli with garlic, olive oil, and chili Tonnarelli cooked al dente garlic chili olive oil parsley cherry tomatoes		14.00	24.00
Homemade Gnocchi served on grilled zucchini purée scamorza confited Peretti tomatoes		19.00	32.00
Homemade tagliolini truffle cream sauce black truffle		21.00	32.00
Homemade Pappardelle with Salsiccia tomato sauce pecorino basil		21.00	33.00
Homemade squid ink tagliolini with shrimps cherry tomatoes marjoram		24.00	39.00
Homemade Tortelloni rabbit filling sautéed chanterelles brown butter with pistachios burrata		24.00	39.00
Ravioli al Brasato "Ö" filled with red wine beef brasato brown butter		21.00	33.00

Also recommended

Tomato salad with buffalo mozzarella basil sorbet balsamic dressing arugula pesto		18.00	26.00
Vitello Tonnato tenderly cooked silverside tuna sauce fried capers pickled onions arugula optional with roasted potatoes		26.00	39.00 + 5.00
Beef Carpaccio arugula parmesan lemon Maldon salt		26.00	39.00