

Trattoria Menu - June 2025

To Start With Mushroom salad € 18 € 16 Podolica veal eye round with fresh salad € 16 Potato cream, 'Nduja and Caciocavallo cheese € 16 Tradition: cheeses and cured meats € 16 Poached egg and truffle Pasta & Risottos € 18 Risorto: seasonal vegetables and creams € 18 Egg tagliatelle with porcini mushrooms Porcini ravioloni with truffle € 18 Maccheroni with Podolica veal ragù and a snowfall of PDO €16 Caciocavallo cheese Spaghetti with eggplant and smoked ricotta cheese € 16 Meats & Sides € 25 Mixed mushrooms: Roasted, breaded and fried porcini mushrooms € 22 Nero di Calabria: Black pig fillet with licorice root, mashed potatoes, olive oil and thyme Grilled Podolica sirloin with roasted radicchio € 25 € 22 Citrus-marinated baby chicken with roasted potatoes € 16 Roasted PDO Caciocavallo cheese with grilled onions **Desserts** Millefeuille: Chantilly cream, fresh fruit and puff pastry €8 Ricotta Cream: Almond-sesame brittle, coffee powder and honey €8

Cioco-Crok: Crispy chocolate wafer, chocolate crumble and chocolate mousse Le Scirubette: fig honey, orange or coffee sorbet Tiratisù	€8
	€ !
	€8