

## / APPETIZERS \

<b>Mantuan pumpkin flan</b> , raw broccoli and smoked scamorza broth	16
<b>Onion and his ice cream</b> : white and sweet onion, steamed and caramelized, salty sbrisolona crumble, burnt onion powder and Grana Padano ice cream	18
<b>Scottona beef tartare</b> , confit egg yolk cream, marinated fennel and liquorice powder	18
<b>“Sücar Brüsc”</b> selection: 6 pork cold cuts (salami, loin, ‘salamied pancetta’, coppa, pancetta, culatta), Grana Padano Reserve and house delights including apple mustard, pickled vegetables, sweet and sour onion, polenta and seasonal omelette (Each portion is recommended as an appetizer for 1 person, minimum order 2 portions)	16 (A porzione, min 2 porz.)

## / FIRST DISHES \

<b>Pumpkin Tortelli</b> (sweet, with amaretto and mustard) with artigianal butter and sage	16
<b>“Bitter” Tortelli</b> (S. Peter mint) from Castel Goffredo with artigianal butter and sage	16
<b>Tortelli “Bis”</b> : a portion with half pumpkin tortelli and half “bitter” tortelli	19
<b>Pappardelle</b> (large tagliatelle) with hand made duck ragù and artigianal butter	16
<b>Fusilloni</b> pasta with Cru Caviar sturgeon ragù and its sweet raw	22
<b>Risotto “White &amp; Red”</b> : Vialone Nano rice creamed in acid butter, mantuan white peperoni and strawberry tartare (minimum 2 portions)	18 (A porzione, min 2 porz.)

## / SECOND DISHES \

<b>Pears puff pastry</b> with wild herbs, steamed salad, beans cream and yogurt	22
<b>Guinea fowl leg</b> with rosemary, turnip tops and white turnip with honey	25
<b>Sturgeon pulp</b> (Cru Caviar) in cooking oil, mantuan rice polenta, cheese and pepper cream, moringa powder	27
<b>Pork cheek</b> (low temperature cooked) in cherry infusion, buckwheat cream and bitter root	25

Menù “**SPRING LUNCH**”

Upon request when ordering, two lunch options from Monday to Friday (excluding holidays):

Menù “**Filòs**”:

3 cold cuts (salami, coppa, culatta), polenta, Grana and mustard  
+ first dish + sbrisolona with eggnog cream: 30

Menù “**Presiós**”:

Two main courses: 35

**Service, water, coffee included**; dessert, wines and other courses excluded. Prices per person.

**- Dessert Menù, Wine List and Caviar List always available -**

Water Nat. / Gas 75cl 3; Panna or S. Pellegrino 75cl 4; coffee Molinari Xelecto from 2; bitters and grasps from 4.  
Bread and our best service 4. Half portions, if available, is 80% priced.

For any report or food request we are at your disposal and also with the allergens list.