

## / APPETIZERS \

<b>Mantua pumpkin flan</b> , raw broccoli and smoked scamorza broth	17
<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	19
<b>Scottona beef tartare</b> by knife, confit egg yolk and radicchio infused with Lambrusco del Viadanese	19
Al " <b>Sücar Brüsc</b> ": 6 local 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 (Per portion, min 2 por.)

## / FIRST DISHES \

<b>Pumpkin Tortelli</b> (sweet, with amaretto and mustard) hand made and typically served with artigianal butter and sage	17
<b>"Bitter" Tortelli</b> (S. Peter mint) from Castel Goffredo with artigianal butter and sage	17
<b>Tortelli "Bis"</b> : a portion with half pumpkin tortelli and half "bitter" tortelli	20
<b>Pappardelle</b> (large tagliatelle) with hand made duck ragù and artigianal butter	17
<b>Fusilloni</b> pasta with Cru Caviar sturgeon ragù and toasted walnuts	19
<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	26
<b>Sturgeon pulp</b> (Cru Caviar) in cooking oil, mantuan rice polenta, cheese and pepper cream, moringa powder	29
<b>Pork cheek</b> (low temperature cooked) in cherry infusion, buckwheat cream and bitter root	26

Special '**SPRING LUNCH**' MENÙ (on request, every lunch from Monday to Friday)

2 main courses, water, coffee and service included: 35 per person

Dessert, wines and other courses excluded

**- 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 grasas from 4.

Mantuan bread, coverage 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.

## / DESSERT MENÙ \

<b>Typical “sbrisolona”</b> dry cake with almonds and a cup of eggnog cream	7
<b>TiramiSücar:</b> Tiramisu made at the moment with fresh mascarpone cream, savoyard lightly soaked in coffee (crunchy) and chocolate powder	9
<b>Chocolate and walnut brownie,</b> beetroot marshmallow and mulled wine blackberries	8
The <b>Sweet TRIS</b> tasting: Sbrisolona with eggnog cream, sweet chocolate “salami”, TiramiSücar	12
<b>“Grana and Mustard”:</b> a typical ending combination for a mantuan meal with our Grana Padano Reserve and apple mustard home made	8

## / SWEET WINES SELECTION \

	Bottle	Glass 6cl
CANTINA REALE (MN) Mantopass 2021 [500ml] Sauvignon Blanc, Moscato Giallo - 14%	36	7
CESCONI (TN) “GT” Vigneti delle Dolomiti I.G.T. 2018 [375ml] 100% Gewürztraminer - 14%	34	10
RALLO (TP) “Bugeber” Passito di Pantelleria D.O.C. 2015 [500ml] 100% Zibibbo - Moscato d’Alessandria - 14%	45	9
AGED SWEET WINES from 1996	Ask the Staff	

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