

# EAT

RESTAURANT

M E N U

## STARTERS

Mediterranean bluefin tuna raw with honey mustard and guacamole sauce	€ 20
Citrus marinated wild salmon with goat cheese cream and mixed spring salad	€ 19
Fassona tartare with parmesan sauce, sponge bread croutons with a sprinkling of caper powder	€ 19
Parma ham with burratina cheese and sweet and sour artichoke	€ 18
Valtellina salted meat with rocket, parmesan chips and balsamic vinegar reduction	€ 17
Warm green asparagus pie with Bitto cheese and crispy pumpkin flower with pecorino sauce	€ 16
Buffalo mozzarella DOP with cherry tomatoes and basil sauce	€ 15
Vegetarian cous cous with tomato mousse and green asparagus sauce	€ 15



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WE WOULD LIKE TO INFORM YOU THAT ALL THE DISHES ARE PREPARED IN THE SAME PLACE, SO THEY MAY CONTAIN SOME TRACKS OF ALLERGENS.  
OUR RESTAURANT STAFF IS AT YOUR DISPOSAL TO GIVE YOU ALL THE INFORMATION ABOUT THE INGREDIENTS.

SOME INGREDIENTS MAY BE FROZEN.

PRICES IN EURO: SERVICE AND TAXES INCLUDED.

## FIRST COURSES

Carnaroli risotto with raw shrimp and their juice, ligurian olives, capers and lemon	€ 18
Half size paccheri pasta with red tuna ragout and anchovy sauce	€ 17
Brescia style half-moon-shaped ravioli (or Casoncelli) in Tremosine cheese sauce and braised beef reduction	€ 17
Rigatoni pasta with Scottona meat sauce	€ 16
Valtellina Pizzoccheri pasta with saffron potatoes, savoy cabbage and Bitto fondue	€ 16
Fresh pasta Tagliatelle with cacio e pepe sauce and crispy artichoke	€ 15
Whole-wheat fusilli pasta with cream of asparagus, vegetable brunoise and Gorgonzola flakes	€ 15
Cannellini cream bean soup with seared shrimp and rosemary oil	€ 14



## MAIN COURSES

Searred red tuna in sesame crust with spinach salad, fennel and oranges	€ 23
Grilled wild salmon with caponatina vegetables	€ 22
Cod cooked in olive oil with confit cherries, olives and caper sauce	€ 20
Limousine cut meat in Maldon salt with new potatoes and crispy spinach	€ 22
Braised veal cheek with mashed potatoes and chanterelle mushrooms	€ 20
Milanese veal cutlet with fried potatoes	€ 18
Fassona hamburger accompanied with milk bun, grilled bacon, scamorza cheese, fries and sauces	€ 18
Selection of cheeses and jams	€ 16



## SALADS

Eat Salad € 15  
Spinach, almonds, seared shrimps, marinated salmon, coloured cherries,  
Granny Smith apple, peas and mozzarella

Brixia € 14  
Soncino salad, black rice, eggs, soft cheese, steamed green beans,  
coloured cherries, sweet and sour Tropea red onion and seared tuna

Winter Salad € 13  
Green and red savoy cabbage, artichoke crudités, spinach,  
beetroot chunks, walnuts, pears and gorgonzola cheese

Wellness Salad € 13  
Green salad, Treviso radicchio, carrots, grilled chicken, coloured cherries, dried mixed fruit,  
whole grain croutons and ginger citronette



## DESSERTS

Nougat ingot, strawberry and mango salad	€ 8
Classic tiramisu	€ 8
White chocolate lava cake with hazelnut heart and red berry ice cream	€ 8
Sacher cake with cocoa powder crumble and berry compote	€ 8
Trio of sorbets	€ 8
Sliced fruit	€ 7

