



## **starters...**

Low temperature cooked egg, artichokes and Taleggio cheese cream  
*Gluten free, lactose free, vegetarian*

Mussels and beans  
*Gluten free, lactose free*

Beef tartare, sheep cheese fondue and calf marrow  
*Gluten free, lactose free*

Oysters, potatoes and sour cream  
**(supplement 3,00 euro)**  
*Gluten free, lactose free*

## **...pasta and rice...**

Risotto with goat cheese, rabbit tartare and his sauce  
*gluten free*

Risotto with goat cheese, peppers consommé and tonka bean  
*Gluten free, vegetarian*

Gnocchi alla parmigiana  
(Aubergine gnocchi served with tomatoes, aubergine and smoked burrata cheese)  
*vegetarian*

Tubetti "Mancini" with fish soup  
**(supplement 3,00 euro)**  
*lactose free*

## **...main courses...**

Stewed veal cheek, with cheese polenta and mustard  
*Gluten free, lactose free*

Milanese veal chop (breaded and panfried) with baked potatoes  
**(supplement 5,00 euro)**  
*lactose free*

Daily fish market proposal

Pumpkin, tapioca pearls and parmesan fondue  
*Vegetarian, gluten free, lactose free*

Single course	euro 30,00
starter + pasta and rice	euro 39,00
starter or pasta + main course	euro 46,00
three courses menu	euro 60,00
homemade cakes and tart	euro 9,00
Selection of three local cheese	euro 10,00

G-Club Gaverina Water	euro 3,00
Espresso	euro 3,00
Service	included

**PLEASE REPORT ANY ALLERGIES OR INTOLERANCES**