

DELICATESSEN

ITALIAN CURED MEATS WITH FRIED DUMPLINGS	16
EUROPEAN CHEESES SELECTION, CHESTNUT HONEY, MUSTARDS FROM MANTOVA AND ROSEMARY PUFF-PASTRY	16
SELECTIONS OF ITALIAN CURED MEATS AND EUROPEAN CHEESES	19
CHIANINA BEEF BURGER, CRISPY BACON, AVOCADO CREAM, ROMAINE LETTUCE, TOMATO, MUSTARD SAUCE AND HONEY SERVED WITH FRENCH FRIES AVAILABLE WITH GLUTEN FREE BREAD	19
BLUE NOTE JUMBO PASTRAMI SANDWICH	16
CHICKEN CAESAR SALAD	16
FRENCH FRIES AND SAUCES	8

STARTERS

JERUSALEM ARTICHOKE TIMBALE, RASCHERA DOP CHEESE FONDUE AND BLACK TRUFFLE	17
THINLY SLICED CARNE SALADA (RAW LEAN BEEF), CRUNCHY PARMESAN, ROCKET SALAD, BALSAMIC VINEGAR	16
ROASTED SQUID AND FENNELS, WITH A CREAMY LIME AND POTATO PUREE	18

FIRST DISHES

SMALL POTATO GNOCCHI, VEAL RAGU' WITH PORCINI MUSHROOMS AND SILVER THYME	19
SQUID AND SHRIMP RED SPAGHETTI	20
SAFFRON AND ARTICHOKE RISOTTO	21

MAIN COURSE

VEAL FILLET MIGNON WITH HERB CRUST, VEGETABLE NAPOLEON	28
TERIYAKI SALMON AND VEGGIE STIR FRY	29
<i>FROM THE GRILL, served with herbs flavoured potatoes:</i>	
-BEEF FILLET 300 GR CA	29
-RIB EYE STEAK 350 GR CA	28
- PRAWNS FROM ARGENTINA	23

DESSERT

HOME MADE TIRAMISU'	12
PEAR AND CHOCOLATE PIE	12
TRADITIONAL PANETTONE AND PANDORO WITH MARSALA EGGNOG	8