



I Capitelli

Meat Menu



Starters

Tasting of mixed cured meats and Parmigiano	25
Piedmontese fassona carpaccio with Grana and Belgium salda	15
Truffle potato pie with Tosone fondue	20
Culatello from Zibello DOP and seasoned Parmigiano	20
Foie gras escalopes with Marsala and peaches	25

First Courses

Herbs or pumpkin tortelli with butter and sage	15
Risotto alla Giuseppe Verdi	20
Culatello tortelli with Parmigiano fondue	25
Truffled potato ravioli with red partridge ragù sauce	25

Main Courses

Mora Romagnola cheek lard with baked potatoes	25
Venison fillet with terodelgo and red fruits	30
Piedmontese fassona tartare with herbs	25
Ligurian style stuffed rabbit	25
Fillet flambè all'Imperiale	30
Chateaubriand with Bernese sauce (2 persons)	70

Notes

All courses can be paired with a selection of local and regional wines, wine list is available.

All preparations of bakery, fresh pasta and pastry are handmade.

Some products can be occasionally frozen.

Food list is available

