

RESTAURANT MENU

APPETIZERS

Our **MEAT** tasting selection (14,00)

Local beef tartare with roasted-scented egg, beef salad with vinegar cauliflower, tuna veal and fried capers, spicy pork cup with sweet and sour friggitello pepper

(all allergens)

Our **FISH** tasting selection (14,00)

Grilled local trout mortadella with bergamot emulsion, grilled local sturgeon with zucchini and mint, marinated trout with cabbage and sturgeon in phyllo and raspberry pasta

(all allergens)

Sturgeon in phyllo dough with borage and raspberries (13.00)



Caramelized puff pastry with veal tuna sauce and fried capers (13.00)



Beef salad with vinegar cauliflower, planted escarole and parmesan flakes (13.00)



PASTA & RICE COURSES

Crepe bundle stuffed with Gorgonzola DOP and speck with walnut cream (13.00)



"S.Massimo" carnaroli rice with pumpkin flowers, sausage and porcini powder (13.00)



"S.Massimo" carnaroli rice with asparagus and trout with the scent of bergamot and licorice (13.00)



Shell-shaped pasta of semolina with peas, Bitto DOP cheese and mortadella ham (14.00)



MEAT & FISH COURSES

Local rabbit with grilled goat cheese and coffee cream (16.00)



Planked rib with zucchini in apple cider vinegar and honey and syruped grapes (16.00)



Turkey and potato olives in tomato stew and steamed fennel (16.00)



Grilled local trout, served with red perine tomatoes and olive tapenade with basil (16,00)






From Wednesday to Saturday, only by order, it is possible to taste in the *Fiorentina of local beef* (1.2-1.3 kg) accompanied by a welcome entree and contoured by sauces and 4 types of delicacies. Proposed price: 80,00.

PIECE DE RESISTANCE

Molino's **PALETTE**: Delicacies and local Salami (13.00)

(all allergens) 

Riserva S.Massimo carnaroli rice with saffron pistils and Milanese *ossobuco* (20.00)



Agnolotti with *braised meat* and mou soauce (13.00)



Braised ox cheek with red wine (16.00)



Beef sirloin from our farm with grilled aubergine and tomato (20.00)



Pork "Verzata": traditional Milanese soup with cabbage, sausage and pork rind (20.00)



VEGAN OFFER

Shell-shaped semolina pasta with peas, planted escarole and mushrooms (13.00)



Caramelized puff pastry with artichokes and blueberries (13.00)



Spaghetti with zucchini and carrots, olives and tomatoes dried in balsamic vinegar (13,00)



Semolina "Fusilloni" pasta with mushrooms and blueberries (13,00)



Grilled pumpkin and pistachios (13.00)



All fresh stuffed pasta dishes are prepared in our kitchen with fresh ingredients, stored at a temperature of -20°C, to ensure the correct preservation of the organoleptic and hygienical-sanitary characteristics.



The bread, which is Homemade, is produced using fresh milk from our farm. The final product therefore contains milk proteins and lactose. Breadsticks and crackers, also made by us, do not contain dairies.

"Cooking is science itself. It's up to the chef to make it become art."

Quattiero Marchesi