

## Hors D'oeuvre

**Creamed cod Venetian style** with almond milk and crispy cheese wafer €16

**Catch of the day fish tartare** on buckwheat with tomato confit, onions, edamame and oyster sauce €19

**Fassona beef tartare** with sprouts, marinated eggs and miso mayo served on soft braised marrow €18

**'Three cubed duck':** seared duck liver, Foie Gras, fine duck cold cuts and black cherry jelly €20

**La Riverenza & La Confidenza:** selection of Italian fine rare cold cuts and DOP cheeses (Protected Designation of Origin) €22

**Zucchini roll filled with panzanella** (bread salad), served with vegetables strips on "burned" tomato juice €14

**Corn wafer with anchovy cream** with San Giovanni ham and black garlic sauce €13

## Pasta & Rice

**Egg pasta with white ragout** (rabbit, duck, guinea fowl), chamomile flowers and candied lemon €16

**Ricotta cheese gnocchi with purple pumpkin cream** and smoked herring €18

**Ravioli filled with seasonal mushrooms and Chianina beef** with roast and tamarind sauce €18

**Spaghetti alla chitarra with sea urchin** and breadcrumbs €22

**Homemade pasta with tomato sauce** made of 5 different kinds of fine Italian tomatoes and salted ricotta cheese €15

## Main Course

**Teteun (traditional cold cuts from Valle d'Aosta)** with porcini mushrooms sauce and sautéed porcini mushrooms €22

**Grilled octopus** with breaded aubergine and Lebanese babaganoush €24

**Black Angus pastrami** with hand-made Russian salad and wild fennel sauce €18

**'Citrus flavoured breaded Arctic char** (lake fish), fennel carpaccio and wasabi mayo €22

## Side dishes €7

Sautéed vegetables

Roasted potatoes

Seasonal vegetables

## Our dessert €7

Please ask our staff for the special desserts of the day

Microfiltered natural or sparkling water € 2,5

Service € 3,5