

### Cereals with gluten, wheat, rye, barley, oat and spelt



starters: fig loin...mixed seeds whole brittle...; little pie: Grana Padano cheese crumble...; chicken livers paté...grain brioche bread...; "Aged in wine"; "Frivolous"

**first courses**: tortellini; ravioli; home-made tagliatelle; all kinds of pasta; potato dumplings; bread dumplings;

second courses: mondeghili: meat rissoles;

desserts: all desserts contain or can contain cereals; small pastry;

bread: all types of bread; bread sticks and small focaccia;

beer: all beers coffee; barley coffee

### Eggs and egg-based products



**starters**: russian salad; fig loin...mixed seeds whole brittle...; little pie: Grana Padano cheese crumble...; chicken livers paté...grain brioche bread...; "Favolous";

**first courses**; Grana Padano; risotto; "riso al salto"; tortellini; ravioli; home-made tagliatelle; potato dumplings; bread dumplings;

**second courses**: mondeghili: meat rissoles; roasted piece of cockerel...potatoes au gratin with milk; roasted typical sausage; mashed potatoes; chick peas and pulses hamburger...mayonnaise with aromatic herbs;

**desserts**: all desserts contain or can contain eggs or egg– based products; ice cream; small pastry;

### Fish and fish-based products



first courses: home-made tagliatelle and misultitt;

**second courses**: grilled lavaret from Como lake; grilled misulttit...; trout...; mountain char fish; salt cod; twite shad...;



#### Milk and milk-based products

**starters**: fig loin...mixed seeds whole brittle...; little pie:...fresh cow's cheese mousse; black truffle and white onion pie; chicken livers paté with Marsala wine...; "Aged in wine"; "Favolous";

**first courses**: Grana Padano; risotto; "riso al salto"; tortelli; ravioli; potato dumplings; bread dumplings;

**second courses**: mondeghili: meat rissoles; roasted piece of cockerel...potatoes au gratin with milk; roasted typical sausage; Brianza snails...; mashed potatoes; chick peas and pulses hamburger...slivers of maturated goat's cheese...;

cheese: all kinds of cheese

**desserts**: all desserts contain or can contain milk or milk-based products; ice cream; small pastry;



### Nuts: almonds, hazelnuts, walnuts, pistachios

starters: fig loin ... mixed seeds whole brittle ...;

**desserts**: cake "La Piana": ask for the cake of the day; small pastry; strawberry: ...lukewarm mini cake with lemon and strawberry...; amaretto biscuit semifreddo with chocolate and coffee sauce; chocolate and orange; in desserts where chocolate is present there may be traces;

## Celery and celery-based products

starters: Russian salad; nervetti and cannellini beans salad...; pickled vegetables;



**first courses**: risotto (stock); "riso al salto" (stock); home-made tagliatelle and misultitt (stock); soup...; tortellini;

**second courses**: mondeghili: meat rissoles; roasted piece of cockerel...; Brianza snails; bottaggio; braised meat; tripe Milanese style; pork stew; stewed Brianza lamb...; roasted rabbit; baked shank of pork...; roasted fillets of trout...stewed lentils with Cabernet wine....;

# Mustard and mustard-based products



starters: Russian salad;

second courses: chick peas and pulses hamburger...mayonnaise with aromatic herbs;

## Sulphur dioxide and sulphites



**starters**: fig loin...Lambrusco jelly; black truffle and white onion pie; chicken livers paté with Marsala wine...; nervetti and cannellini beans salad....; Russian salad; pickled vegetables; "Aged in wine"

first courses: risotto; "riso al salto"; home-made tagliatelle and misultitt; tortellini;

**second courses**: mondeghili: meat rissoles; roasted piece of cockerel, Marsala wine sauce...; roasted typical sausage (luganega)...; Brianza snails; bottaggio; braised meat; tripe Milanese style; pork stew; stewed Brianza lamb....; roasted rabbit; baked shank of pork...; chick peas and pulses hamburger...mayonnaise with aromatic herbs; roasted fillets of trout...stewed lentils with Cabernet wine....;

cheese: special cheeses refined;

wine: all wines vinegar: vinegar and balsamic vinegar



## Molluscs and mollusc-based products

second courses: Brianza snails;