

Entrée In green vegetarian dishes	allergenes	euro
A combination of traditional cold cuts And small samples of the Cascina's starters	1,3,7,9,10	14,00
Raw ham cut at sight with fried gnocchi	1,5,7	12,00
A km 0 selection of goat and cow cheeses with green tomato marmalade	7,10	12,00
Diodona's Sirloin Tartare with white egg With sheets of whole wheat bread and its garnish <i>Also excellent as a main course!</i>	1,3,7,10	18,00
Fontanera's Air-Cured Pork Loin e Round beef steak with tarragon with Renette Apples and Roman Pecorino cheese	1,5,7	15,00
Purple potato mash with thin layers of green marinated salomon	1,3,7	12,00
The Porcini Mushrooms corner Duck breast with muscat Grape and Genovese style Porcino Cap	1,7	16,00
The wellbeing corner, bio or\and km 0 Santoreggia Marinated pumpkin Fennels pie with liquirice and goat Zola cheese	1,3,7,9	12,00
First Course Cannellini soup with seared Octopus tentacle, leek straw pasta and pesto sauce with coriander and cardamom	1,5,7,8,9	12,00
Potato gnocchi's with duck ragù with orange filet and fried salvia	1,3,5,7,9	10,00
Large Gragnano spaghetti with endive, Cailletier , bread crumbs with anchovies and date sauce	1,3,7,9	10,00
Egg yolk Ravioli with Celery filling and lemongrass with sausage sauce	1,3,7,9	10,00
Risotto from Carnaroli selection by Pacifico Crespi with Mantovan pumpkin, caprino cheese with Monte Morone herbs and sweet potato chips	5,7,9	12,00
The Porcini mushroom corner Risotto selection by Pacifico Crespi with Porcini mushrooms, with reduced caffè and star anise	7,9	14,00
The well being corner, bio and/or km 0 Chickpeas Falafel with seared endive with mint parfume on a beatroot sauce (vegano dish)	1,7,9	10,00

The Main Courses	In green vegetarian dishes	allergene	euro
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Orecchia di Elefante' Wiener Schnitzel			
With tomato and rucola mirepoix, or without	1,3,5,7		19,00
Beef steak with watercress with veils of Reggiano cheese and Parma Rose and potato chips	7,9		20,00
Calf kidney cooked in Brandy			
On a topinambur purè and finferli mushrooms	1,7,9		18,00
Veal Carrè with potato crust			
And its vegetables (min. 2 People)	1,9,10	min x2	36,00

The porcini mushrooms corner

Sirloin Steak fire seared			
with Porcini mushrooms in a crisp basket with fonduta	1,3,7,9		20,00

from the Grill

Heifer Entrecote steak on Himalayan salt sheet			
With grilled vegetables, salmoriglio and sauce	1,3,7,9,10	min.x2	hg 6,00
Mixed grilled meats of Diodona	6,7		18,00
"Scottadito" Veal cutlets	9,10		18,00
Courtyard cockerel with smoked beer sauce		suggested x2	14,00
Grilled vegetables with Caprotto cheese seasoned with pink pepper	7		10,00

Tasting menù

Adults: 46 euro, beverages excluded Children: 25,00 euro

Sunday Lunch

Each week we offer a different tasting menù

Thursday and friday lunch

Sconto 20% sul totale conto

Desserts	6,00
Tea and infusions	3,00
Espresso Coffee	2,00
Spirits and Amari	4,00
Grappa and Riserva	5,00
Water	3,00
Cover and Service	3,00

Allergenes List

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|--------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1) Cereals with gluten: grain rye oats and spelt | 2) Shellfish and shellfish based products |
| 3) Eggs and egg based products | 4) Fish and fished based products |
| 5) Peanuts and peanuts based products | 6) Soy and soy based products |
| 7) Milk and milk based products | 8) Nuts : almonds , hazel nuts, walnut, Acagiù nuts, Pecan nuts, brasilian nuts. Pistachio nuts noci di pecan, noci del Brasile, pistacchi, macadamia nuts and their products |
| 9) Celery and celery based products | 10) Mustard and mustard based products |
| 11) Sesame and sesame seeds based products | 12) sulfur dioxide and its products |
| 13) Lupine and lupine based products | 14) clams and clams based products |

Desserts € 6,00

allergenes

Chocolate cake with a soft heart with mango coulis and strawberries with port	1,3,7,8
Diced fresh fruit with Grand Marnier parfait	3,7,8
Coconut Bavarois with gianduja sauce and honey caramelized ananas	3,7,8
Almonds and carrots tart with strawberry grapes parfait	1,3,7,8
Grapes and Figs cuts with cinnamon cream	1,3,7,8

Cake of the day € 4,00

Changeable

Sorbet of the day € 4,00

Changeable

Dessert composition of the Cascina € 7,00

Changeable

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- 3) Eggs and egg based products
- 5) Peanuts and peanuts based products
- 6) Soy and soy based products
- 7) Milk and milk based products
- 8) Nuts : almonds , hazel nuts, walnut, Acagiù nuts,
Pecan nuts, brasilian nuts. Pistachio nuts noci di pecan, noci del Brasile, pistacchi,
macadamia nuts and their products
- 11) Sesame and sesame seeds based products
- 12) Sulfur dioxide and its products
- 13) Lupine and lupine based products