

Territory MENU



Welcome Glass of **Franciacorta**
Tenuta Ambrosini DOCG (13)

Starters

Typical cured meats from Brescia
Salt cakes with red radicchio and cheeses (3-9)
Alpine cheese with homemade jams (3-13)
Zucchini fritters (3-14)
Polenta with bacon
Sweet and sour greens (12-13)

First Course

Homemade brescian Ravioli (3-9)

Main Course

Beef in Traditional Oil (3-9)
with Polenta Bresciana e baked potatoes

Dessert (1-3-9)

Coffee and Water

€ 55.00 a persona

11.30 a.m. VISIT TO THE CELLAR
with explanation of the Classic Method
+ Euro 5.00



ALLERGEN LIST

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|---|---|--|----|---|--|
| 1 | 
Peanut | Packaged snacks, spreads, and condiments that contain it, even in small amounts | 8 | 
Crustaceans | Marine and Freshwater: shrimp, scampi, lobsters, crabs, and similar species |
| 2 | 
Tree nuts | Almonds, hazelnuts, walnuts, macadamia nuts, pecans, cashews, and pistachios | 9 | 
Gluten | Grains, wheat, rye, barley, oats, spelt, kamut, including their derivatives |
| 3 | 
Milk | Any product that contains milk: yogurt, cookies, cakes, ice cream, and various creams | 10 | 
Lupin | Found in vegan foods in the form of: roasts, sausages, flours, and similar products |
| 4 | 
Molluscs | Scallop, cockle, queen scallop, mussel, oyster, clam, tellina, etc. | 11 | 
Mustard | It can be found in sauces and condiments, especially in mostarda |
| 5 | 
Fish | Food products containing fish, even in small amounts | 12 | 
Celery | Whether in pieces or as part of preparations for soups, sauces, and vegetable concentrates |
| 6 | 
Sesame | Whole grains used in bread, as well as flours that contain even a small percentage of them | 13 | 
Sulphur Dioxide | Pickled, oil-preserved, and brined foods; jams; dried mushrooms; preserves, etc. |
| 7 | 
Soybean | Soy-based products such as: soy milk, tofu, soy noodles, and similar items | 14 | 
Egg | Eggs and products containing them, such as: mayonnaise, emulsifiers, egg pasta |