



Proposal of the day

Menu with porcini mushrooms our Hills

Potatoes-made gnocchi with porcini mushrooms and mascarpone cream,
crunchy bacon and chives € 18.00

Passatelli with 24 month Parmigiano Reggiano fondue and sautéed
porcini mushrooms € 17.00

Ricotta-made white tortelloni with sautéed porcini mushrooms € 17.00

Beef steak with Cervia salt and sliced fresh porcini mushrooms sided
with our vegetables € 23.00

Cornmeal mush soufflè with Gorgonzola cheese cream, sautéed porcini
mushrooms and Parmigiano Reggiano waffle € 16.00

Please inform us of any food intolerances or allergies, We're happy to advise and, wehn possible, prepare allergen-free food. Our dished are made with ingridients drom our own farm and other local ones, with a focus on organic, biodynamic and zero-mile agriculture.