



[WORK WITH US]



WELCOME

APRIL MAY 2025

Dear customer, we inform you that some products may be frozen at the source or locally frozen (through rapid temperature reduction), in compliance with self-monitoring procedures as per Regulation CE 852/04. We therefore invite you to ask the restaurant manager for any information regarding the product you are interested in. Fish intended to be consumed raw has undergone a preventive sanitation treatment in accordance with the provisions of Regulation CE 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

ALLERGENS:

1 Gluten - 2 Crustaceans and derivatives - 3 Eggs - 4 Fish and derivatives - 5 Peanuts and derivatives - 6 Soy and derivatives - 7 Milk and derivatives - 8 Nuts and derivatives - 9 Celery and derivatives - 10 Mustard and derivatives - 11 Sesame seeds and derivatives - 12 Sulfur dioxide and sulfites - 13 Lupin and derivatives - 14 Mollusks and derivatives.

COCKTAILS

Our Americano - € 10

Aperol Spritz - € 8

Negroni - € 10

Vibrante - € 8

Non-alcoholic Martini, grapefruit soda

Gin Tonic - € 10



DESSERTS & DESSERT WINES

Homemade desserts

Tiramisù - € 7 [1-3-7]

Eggnog, Madernassa pears, red wine sauce - € 8 [1-3-7-8]

Tarte tatin with vanilla ice cream and cinnamon - € 8 [1-3-7]

Bonnet - € 7 [1-3-7]

Osmosi pineapple with fior di latte ice cream - € 7 [7]

“Coppa Rampolina”

vanilla ice cream, peaches in syrup, caramel,

Fugascina biscuits crumble and whipped cream - € 10 [1-3-7]

Pantelleria Passito Wine - € 5

Cortese Passito “Spess” - € 8

Barolo Chinato - € 8

Water - € 3,5 | Espresso coffee - € 2 | Cover charge - € 3,5



MAIN COURSES

All main courses are served with seasonal vegetables

Stuffed quail, mashed potatoes and seasonal vegetables - € 24 [1-3-7-9]

Lake fish catch and mint zucchini “tagliatelle” - € 26 [4]

Slow cooked beef confit with seasonal vegetables - € 24 [4-7-9]

Stuffed escarole with bagna cauda and dried tomatoes - € 16 [1-4]

Sliced skirt steak, potatoe millefeuille and braised indive - € 25 [9]



TASTING MENU



Dall'acqua

€ 60

Char in carp, marinated pink trout and creamed lake fish [1-3-4-7-9]

Cagnone style risotto with Perch fillets in butter and sage [1-3-4-7]

Lake fish catch and mint zucchini “tagliatelle” - [4]

Dessert of choice

I Classici de La Rampolina

€ 55

Russian salad, Fassona beef tartare, veal with tuna sauce [3-4-7-9]

Agnolotti “gobbi” butter, 36-months aged Parmigiano and sage crumble - € 15 [1-3-7-9]

Slow cooked beef confit with seasonal vegetables [4-7-9]

Dessert of choice

STARTERS

Before choosing... ask for the daily specials!

Russian salad, Fassona beef tartare, veal with tuna sauce - € 18 [3-4-7-9]

Terrina, Bronte pistachios, Cognac liver mousse, mustard sauce and brioche bread - € 20 [1-7-8-10]

Spring egg with agretti and Ossola toma cheese fondue - € 15 [1-3-7-9]

Fassona beef carpaccio with celery and Gorgonzola cheese sauce - € 16 [7-9]

Char in carp, marinated pink trout and creamed lake fish- € 20 [1-3-4-7-9]

Mountain cheese flan with asparagus cream - € 15 [1-3-7]

Selection of 6 cheeses with mustard and honey - € 20 [7-10]



FIRST COURSES

All fresh pasta is traditionally homemade

Cagnone style risotto with Perch fillets in butter and sage - € 20 [1-3-4-7]

Agnolotti "gobbi" butter, 36-months aged Parmigiano and sage crumble - € 15 [1-3-7-9]

Gnocchi with bacon, tomatoes and Orsino garlic pesto- € 16 [1-3-9]

Maltagliati with broad beans, peas, white meat ragout and savory ricotta cheese - € 16 [1-3-7-9]

Our onion soup in a crust - € 15 [1-7-9]

Classic Lasagna (only during weekend as tradition) - € 16 [1-3-7-9]

