



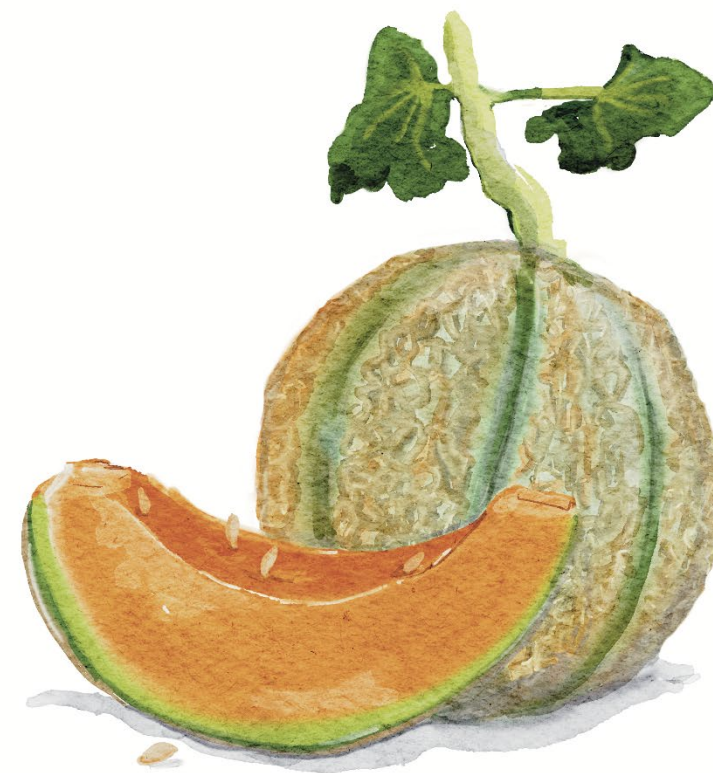
#### [WORK WITH US]

We enjoy teaching our work to those who are eager to step up and take on a challenge. Like the idea? Feel free to ask us, we are available

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



JUNE - JULY 2025

# WELCOME



# COCKTAILS

## Martini Americano - € 8

Martini rosso, Martini bitter riserva speciale, soda, fetta d'arancia, scorza di limone

## St- Germain Hugo - € 8

St-Germain, Prosecco, soda, fetta di lime, ciuffo di menta

## Martini Bianco Spritz- € 8

Martini bianco, Prosecco, fetta di limone, fragole, ciuffo di menta

## Il Gin Tonic - € 10

Bombay Sapphire Premier Cru, acqua tonica, scorza di limone

## Espresso Martini - € 8

Grey Goose, Patron X0 Cafè, caffè espresso

## Patron Paloma - € 8

Paton Reposado, succo di lime, soda al pompelmo rosa, grattata di sale grosso, scorza di pompelmo rosa

## Mexican Mule - € 10

Patron Silver, S-Germain, succo di lime, Ginger beer, spicchio di lime

## Vibrante Spriz - € 6

Martini analcolico, soda al pompelmo



# DESSERT & DESSERT WINES

## Homemade desserts

## Tiramisù - € 7 [1-3-7]

## Eggnog and fresh strawberries - € 8 [1-3-7-8]

## Tarte tatin with vanilla ice cream and cinnamon - € 9 [1-3-7]

## Bonet - € 7 [1-3-7]

## Osmosi pineapple with fior di latte ice cream - € 8 [7]

## Coppa Rampolina – € 10 [1-3-7]

Vanilla ice cream, peaches in syrup, caramel,  
Fugascina biscuits crumble and wipped cream

## Paciugo all'amarena - € 8 [3]

Fiordilatte ice cream, whipped cream, Fabbri sour cherries

## Passito di Pantelleria - € 5

## Passito Cortese “Spess” - € 8

## Barolo Chinato - € 8

Acqua - € 3 | Caffè - € 2 | Coperto - € 3,5



# MAIN COURSES

All main courses are served with seasonal vegetables

Rolled Guinea fowl in crepinette - € 25 [1-7-9]

Slow cooked beef confit, piedmontese green sauce and mashed parsil potatotes - € 24 [4-7-9]

Eggplant au gratin with 3 colors sauces - € 18 [1] **V**

Sliced skirt steak - € 26 [9]

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



# 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 [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]

Poached egg, pappa al pomodoro, basil oil - € 15 [1] **V**

Tuna style rabbit and bitter green salads - € 14 [9]

Marinated Fassona beef carpaccio, Seyrass and EVO oil- € 16 [7-9]

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

Cherry tomatoes Tarte tatin and Bufala stracciatella cheese - € 16[1-7] **V**

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



# 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 - € 16 [1-3-7-9]

Gnocchi with three tomatoes sauces and rocket pesto - € 15 [1-3-9] **V**

Tagliolino “alla chitarra”, butter, zucchini flowers, marinated anchovies and Focaccia crumbs - € 16 [1-3-4-7-9]

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

