



AUGUST SEPTEMBER 2025

WELCOME

LA[®] 
RAMPOLINA

COCKTAILS

Martini Americano - € 8

Martini rosso, Martini bitter riserva special, soda, orange slice, lemon peel

St- Germain Hugo - € 8

St-Germain, Prosecco, soda, lime slice, sprig of mint

Martini Bianco Spritz- € 8

Martini bianco, Prosecco, lemon slice, strawberries, sprig of mint

Il Gin Tonic - € 10

Bombay Sapphire Premier Cru, tonic water, lemon peel

Espresso Martini - € 8

Grey Goose, Patron XO Café, caffè

Patron Paloma - € 8

Patron Reposado, lime juice, pink grapefruit soda, coarse salt rim, pink grapefruit peel

Mexican Mule - € 10

Patron Silver, S-Germain, lime juice, Ginger beer, lime wedge

Vibrante Spriz - € 6

Non-alcoholic Martini, grapefruit soda



STARTERS

Before choosing... ask for the daily specials!

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

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

Farmyard terrine with mustard mayonnaise and mixed salad greens - € 16 [3-8-9-10]

Fassona beef carpaccio with egg yolk sauce and black pepper - € 16 [3-9]

Char in carp, marinated pink trout and creamed lake fish - € 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]

Buckwheat crêpe cannelloni with julienned vegetables - € 15 [1-3-7-9] **V**

“Tajarin” pasta with butter, zucchini flowers, marinated anchovies and Focaccia crumbs - € 16 [1-3-4-7-9]

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



MAIN COURSES

All main courses are served with seasonal vegetables

Braised beef chuck meatballs with sautéed vegetables - € 22 [1-3-7-9]

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**

Seared Fassona beef, crispy legumes and sour cream- € 26 [6-7-11]

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

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]

Bonnet - € 7 [1-3-7]

Peaches with amaretto - € 8 [1-3-7-8]

Coppa Rampolina – € 10 [1-3-6-7]

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

Paciugo all'amarena - € 8 [3-6-7]

Fiordilatte ice cream, whipped cream, Fabbri sour cherries

Passito di Pantelleria - € 5

Passito Cortese "Spess" - € 8

Barolo Chinato - € 8

Water - € 3 | Coffee - € 2 | Cover charge - € 3,5





[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