



SEPTEMBER - OCTOBER 2025

WELCOME



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

Il Gin Tonic - € 10

Bombay Sapphire Premier Cru, tonic water, lemon peel

Vibrante Spriz - € 8

Non-alcoholic Martini, grapefruit soda



TASTING MENU



Dall'acqua

€ 60

Char in carpione, 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 seasonal vegetables [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" with three roasts served with meat jus [1-7-9-12]

Slow cooked beef confit, green sauce and mashed potatoes [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, brioche bread, Crampiole fondue and hazelnuts - € 15 [1-3-7-8]

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

Marinated Fassona beef carpaccio and light bagna cauda - € 18 [7-9]

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

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” with three roasts served with meat jus - € 16 [1-7-9-12]

Gnocchi with Bettlematt cheese- € 16 [1-3-7-9] **V**

Tagliolini pasta with duck ragout and savoy cabbage - € 16 [1-3-9-12]

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



MAIN COURSES

All main courses are served with seasonal vegetables

Meatballs of boiled beef with pan-sautéed vegetables - € 22 [1-3-7-9]

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

Roast spring chicken pressed under a brick, rosemary and thyme - € 25 [7-9-12]

Roasted pumpkin with seasonal autumn flavors € 18 [6-8] **V**

Lake fish catch with seasonal vegetables - € 26 [4]

Cureggio sweet onion tarte tatin with balsamic vinegar reduction € 16 [1-7] **V**



DESSERT & DESSERT WINES

Homemade desserts

Tiramisù - € 7 [1-3-7]

Eggnog with pears and red wine sauce - € 8 [1-3-7-8]

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

Bonnet - € 7 [1-3-7]

Fior di latte ice cream with candied figs - € 8 [7]

Rustic tart jam - € 8 [1-3-7-8]

Passito di Pantelleria - € 5

Passito di Moscato - € 8

Barolo Chinato - € 8





[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