



RESTAURANT MENU

APPETIZERS

Our **MEAT** tasting selection (15,00)

Sliced raw local beef with spicy broccoli, veal salad with tuna, chicken supreme with bear garlic emulsion and marinated purple sauerkraut, "pasta matta" dough candy with radicchio and Zola cheese

(all allergens)

Our **FISH** tasting selection (15,00)

Local trout marinated with Orsino garlic emulsion, Golden sturgeon with Tropea onion, Sturgeon marinated with persimmon apple and pomegranate, Nizzarda with smoked trout

(all allergens)

Fried "pasta matta" dough shaped candies, stuffed with radicchio braised in red wine with grana Padano cream and poppy seeds (gluten, milk, peanut) - 13.00 €

Local chicken supreme with Orsino garlic emulsion and marinated purple sauerkraut (egg) - 13.00 €

Veal with tunny sauce with green beans and potatoes (fish, egg) - 13.00 €

Golden sturgeon with bran tomato and Tropea onion compote (fish, sesame, milk, gluten) - 14.00 €

PASTA & RICE COURSES

Malfatti of polenta and fresh goat cheese, grilled, with shallot cream and porcini mushroom powder (gluten, milk, eggs) - 13.00 €

Authentic Carnaroli rice Riserva S. Massimo with leeks, chestnuts and Bitto DOP cheese (milk, celery) - 14.00 €

Authentic Carnaroli rice Riserva S. Massimo with pumpkin, smoked ricotta and macaroons (celery, milk, gluten, nuts) - 14.00 €

Lasagne of crepes au gratin with guinea fowl ragout and mixed vegetables from the garden (eggs, gluten, milk, celery) - 14.00 €

Fresh pasta ravioli filled with borlotti puree with thyme butter and sausage (eggs, gluten, milk) 13.00 €



All fresh stuffed pasta dishes are prepared in our kitchen with fresh ingredients, stored at a temperature of -20°C, to ensure the correct preservation of the organoleptic and hygienical-sanitary characteristics.



The bread, which is Homemade, is made with fresh milk from our farm. The final product therefore contains milk proteins and lactose. Breadsticks and crackers, also made by us, do not contain dairies.

MEAT & FISH COURSES

Beef cooked at low temperature with Tuscan garlic cream and escarole (milk, fish) - 18.00 €

Bacon wrapped rabbit skewer with apple and blueberry compote - 16.00 €

Turmeric bread donut, steamed, with shredded oxtail stew (celery, gluten, milk) - 18.00 €

Local salmoned trout with chive yogurt cream and Brussels sprouts (fish, milk) - 16.00 €

Guinea fowl thigh with Como spring onions in sweet and sour peach (gluten, mustard) - 16.00 €

PIECE DE RESISTANCE

Molino's **PALETTE**: selection of Delicacies and local Salami (all allergens) - 13,00 €

Riserva S.Massimo carnaroli rice with saffron pistils and Milanese *ossobuco* - 20,00 €

Agnolotti with *braised meat* and mushroom cream - 14,00 €

Braised *ox cheek* with red wine - 16,00 €

Beef sirloin from our farm with grilled tomato and sweet Zola cheese (milk) - 20,00 €

Pork "Verzata": traditional Milanese soup with cabbage, sausage and pork rind - 20.00 €

Mondeghille with chopped tomato and pistachio (gluten, peanut, nuts) - 16.00 €

Fiorentina
del Molino

(ADVANCED ORDER
IS MANDATORY)



From Wednesday to Saturday, by order only, it is possible to taste the **Fiorentina of local beef** (1.2-1.3 kg) accompanied by a welcome entree and contoured by sauces and 4 types of delicacies. Price: 80,00 (quantity for about 2 people).

VEGAN OFFER

Puff pastry basket with radicchio braised in red wine and pear sour sauce (gluten) - 13.00 €

Grilled pumpkin with mushroom and hazelnut sauce (nuts) - 13.00 €

Mix of grilled vegetables and garden aromas with Sichuan pepper - 13.00 €

Vegan tasting: potato and mushroom pie, Tropea onion compote with polenta, semolina pasta "conchiglione" filled with borlotti puree and blueberry compote, Brussels broccoli in spicy sauce (gluten) - 15.00 €

"Simplicity is difficult to achieve."

- Gualtiero Marchesi