



Antipasti

Palio classics

Insalata di zucchini con olio di lime | 12,- €

Courgette salad with lime oil, rocket salad and mint
con gamberetti | with fried prawns | 18,- €

Salmerino in salamoia con capperi, peperoni, olive | 16,- €

Pickled char with capers, pepperoni, olives
and roasted polenta slices

Mozzarella di bufala affumicata con ravanello | 15,- €

Smoked buffalo mozzarella with radish
and pickled vegetables

Piedmont specialties

Manzo crudo marinato con acciughe e uova | 17,- €

Raw marinated beef with anchovies and egg

Lingua di vitello con salsa all'aglio di acciughe | 16,- €

Veal tongue with anchovy garlic sauce, capers and chilli

Primi

Gnocchi di patate con castagne

starter 12,- € | main course 15,- €

Potato gnocchi with chestnuts

Crema alla barbabietola con ravioli ai funghi porcini | 9,50 €

Beetroot cream soup with boletus ravioli

Risotto al Barolo con guance di maialino e lardo

starter 17,- € | main course 23,- €

Barolo risotto with piglet cheeks and lardo

For each dish we offer italian winter truffle as a supplement at 3,- € per gram.



Pasta

Palio classics

Linguine alla vongole veraci

starter 14,50 € | main course 19,- €

Linguine with clams, saffron and parsley

Ravioli alla Palio

starter 15,- € | main course 20,- €

Handmade ravioli, filled with veal, sage butter, spinach and Parmesan cheese

Pappardelle con agnello alla bolognese

starter 14,- € | main course 19,- €

Pappardelle with lamb bolognese, wild broccoli and Fontina cheese

Piedmont specialties

Agnolotti piemontesi al tartufo

starter 18,- € | main course 26,- €

Piedmontese agnolotti with truffles

Tagliolini con parmigiano, porro e tartufo

starter 18,- € | main course 26,- €

Tagliolini with Parmesan cheese, leek and truffles

For each dish we offer italian winter truffle as a supplement at 3,- € per gram.



Secondi

Palio classics

Stufato di pesce livornese

Vorspeise 17,50 € | Hauptgang 26,- €

Livorno fish stew with tomato, fish and crustaceans

Branzino con brandade di finocchi e carciofi | 34,- €

Sea bass with fennel brandade and artichokes

Guancia di manzo brasata con pancetta | 29,- €

Braised beef cheek with pancetta, pears and beans

Piedmont specialties

Filetto di vitello gratinato nocchie | 32,50 €

Gratinated veal fillet with hazelnut and small turnips

Petto di fagiano con polenta alla nocciola | 34,- €

Pheasant breast with hazelnut polenta, spinach, bacon and grapes.

Dolci

Tarte di biscotto burro | 12,50 €

Tarte of butter biscuit with gianduja and citrus fruits

Tagli di pera con caramello e noci | 12,50 €

Slice of pear cake with caramel and walnuts

Budino di castagne con pere alla vaniglia | 11,50 €

Chestnut pudding with vanilla pears, amarettini and almond milk ice cream

For each dish we offer italian winter truffle as a supplement at 3,- € per gram.



Menu Piedmont

Manzo marinato crudo con acciughe e uova
Raw marinated beef with anchovies and egg

Wine recommendation: 2017 Roero Arneis | Prunotto

Agnolotti piemontesi al tartufo
Piedmontese agnolotti with truffles

Wine recommendation: 2015 Bansella | Prunotto

Filetto di vitello gratinato nocciole e rape piccolo
Gratinated veal fillet with hazelnut and small turnips

Wine recommendation: 2014 Barolo | Prunotto

Crostata al burro con gianduja e agrumi
Tarte of butter biscuit with gianduja and citrus fruits

Wine recommendation: 2017 Moscato d'Asti | Prunotto

Enjoy the Menu Piedmont in 4 courses à 68,- €
or in 3 courses à 52,- € (without agnolotti)

Wine journey for the 4-course-menu: 32,50 € | for the 3-course-menu: 25,- €

For each dish we offer italian winter truffle as a supplement at 3,- € per gram.

Wines and more



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### Piedmontese wines

|      |                           |                       |                              |
|------|---------------------------|-----------------------|------------------------------|
| 2017 | Moscato d'Asti   Prunotto | 0,1l<br>0,75l         | 7,00 €<br>48,00 €            |
| 2017 | Roero Arneis   Prunotto   | 0,1l   0,25l<br>0,75l | 7,50 €   18,00 €<br>50,00 €  |
| 2015 | Bansella   Prunotto       | 0,1l   0,25l<br>0,75l | 6,50 €   16,00 €<br>45,00 €  |
| 2014 | Barolo   Prunotto         | 0,1l   0,25l<br>0,75l | 11,50 €   28,00 €<br>80,00 € |

### Spumante

|  |                                                      |      |         |
|--|------------------------------------------------------|------|---------|
|  | Prosecco Spumante   Batiso   Veneto                  | 0,1l | 6,00 €  |
|  | Prosecco Frizzante   Tenuta Ca Bolani   Veneto       |      | 7,50 €  |
|  | Ferrari Brut   Spumante   Cantina Ferrari   Trentino |      | 13,00 € |
|  | Motivo   Spumante rosé   Borgo Molino   Friaul       |      | 7,50 €  |

### Champagne

|  |                                                    |  |         |
|--|----------------------------------------------------|--|---------|
|  | Bruno Paillard   Première Cuvée   Reims Frankreich |  | 16,00 € |
|--|----------------------------------------------------|--|---------|

### Vini in caraffa – wine by the glass

#### Bianco

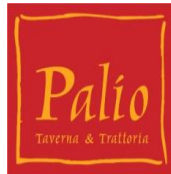
|      |                                               |              |                  |
|------|-----------------------------------------------|--------------|------------------|
|      |                                               | 0,1l   0,25l |                  |
| 2016 | Sauvignon Blanc IGT - Attems                  |              | 6,00 €   14,00 € |
| 2015 | Bianco di Custoza   Collezione Palio   Veneto |              | 4,20 €   9,50 €  |
| 2014 | Chardonnay   Musaragno   Veneto               |              | 3,50 €   7,50 €  |
| 2014 | Pinot Grigio   Musaragno   Veneto             |              | 3,50 €   7,50 €  |

#### Rosato

|      |                                                 |  |                 |
|------|-------------------------------------------------|--|-----------------|
| 2016 | Rosé de Provence   Villa Belrose   Saint Tropez |  | 4,20 €   9,50 € |
| 2016 | Bardolino Chiaretto   Sartori   Veneto          |  | 3,60 €   8,50 € |

#### Rosso

|      |                                                               |  |                  |
|------|---------------------------------------------------------------|--|------------------|
| 2014 | Merlot   Tramont   Veneto                                     |  | 3,50 €   7,50 €  |
| 2014 | Valpolicella Classico Superiore   Marchesi Fumanelli   Veneto |  | 4,20 €   9,50 €  |
| 2013 | Passo Rosso   Passopisciaro   Sicilia                         |  | 9,50 €   19,00 € |
| 2013 | Nero d'Avola   Mandrarossa                                    |  | 6,00 €   14,00 € |



## Digestivo, Grappa and more

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Digestivo

4cl

Ramazotti	7,50 €
Sambuca Molinari	7,50 €
Amaretto di Saronno	7,50 €
Fernet Branca	7,50 €

Grappe

Grappa da Vinaccia/ di Chianti Classico/ di Nittardi	7,00 €
Grappa di Terre di Tufi/ Teruzzi & Puthod	9,50 €
Grappa Optima/ Nonino	4,80 €
Grappa di Chardonnay "Barrique"/ Nonino	6,50 €
Grappa di Piccolit Monovitigno/ Nonino	18,50 €
Grappa di Moscato/ Nonino	5,00 €
Grappa di Merlot/ Nonino	5,00 €
Grappa di UE Sauvignon Blanc/ Nonino	12,00 €
Grappa di UE Prosecco/ Nonino	6,00 €
Grappa Antica Cuvée/ Nonino	9,00 €
Grappa Secca di Poli/ Jacopo Poli	8,90 €

Speciale

Nonino Amaro Quintessentia	4,00 €
Il Pirus di Nonino Williamsbirne	8,00 €
Rust Panna Cotta Likör	12,00 €



Softs, coffee and more

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### Mineral water

|                  |       |        |
|------------------|-------|--------|
| San Pellegrino   | 0,5l  | 5,00 € |
| San Pellegrino   | 1,0l  | 8,00 € |
| Aqua Panna still | 0,25l | 3,50 € |
| Aqua Panna still | 0,75l | 7,50 € |

### Lemonade

|                           |      |        |
|---------------------------|------|--------|
| Coca Cola l, 4            | 0,2l | 4,00 € |
| Coca Cola Zero l, 4, 6, 7 | 0,2l | 4,00 € |
| Fanta l, 4, Sprite        | 0,2l | 4,00 € |
|                           | 0,4l | 6,00 € |

|                                             |      |        |
|---------------------------------------------|------|--------|
| Schweppes Bitter Lemon   Tonic   Ginger Ale | 0,2l | 4,00 € |
|---------------------------------------------|------|--------|

### Beer

|                 |      |        |
|-----------------|------|--------|
| König Pilsner   | 0,3l | 4,00 € |
|                 | 0,5l | 6,50 € |
| Alster   Radler | 0,3l | 4,00 € |
|                 | 0,5l | 6,50 € |

### Bottle beer

|                                     |       |        |
|-------------------------------------|-------|--------|
| König Pilsner non-alcoholic         | 0,33l | 4,00 € |
| Köstritzer Schwarzbier (black beer) | 0,33l | 4,00 € |
| Benediktiner Weissbier (wheat beer) |       |        |
| Light   Dark   non-alcoholic        | 0,5l  | 6,00 € |

### Coffee

|                    |  |        |
|--------------------|--|--------|
| Espresso           |  | 3,80 € |
| Espresso Macchiato |  | 4,20 € |
| Double Espresso    |  | 6,00 € |
| Cup of coffee      |  | 4,20 € |
| Latte Macchiato    |  | 5,50 € |
| Cappuccino         |  | 5,50 € |
| Pot of tea         |  | 6,00 € |

1 - with dye  
4 - with caffeine  
6- with phenylalanin

3 - with quinine  
5 - with antioxidation  
7 - with sweetener