

## Dolci

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**Homemade Tiramisù San Rocco**

8  
€



**Apple pie with red fruits**

8  
€

## Senza categoria

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**Vetro di Vino**

6  
€



**Bottiglia di vino**

20  
€



**Bottiglia di acqua**

3  
€



**Vetro di Champagne**

12  
€

## Piatti principali

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**Parmigiana confit**

14  
€



**Salmon trout with lemon cream**

16  
€



**Seared tuna with rucola, grana and pomodorini confit**

19  
€



**Veal filet with senape cream and apple**

20  
€



**Grilled seafood catch of the day**

23  
€

## Antipasti

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**Antipasto**

## Bevande

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**Mezza bottiglia di acqua**

## Antipasto

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**Marinated branzino in salt with citrus fruits salad**

18  
€



**Spinach and carrots cream**

16  
€



**Beef rocher with nuts and bufala cream**

14  
€



**Coffee marinated salmon with asparagus tips**

15  
€



**Selected prawns on hot sfogliatina with porcini mushrooms**

12  
€

## **Antipasti/ Vorspeisen**

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**Primo Piatto**

## **Salato - gross**

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**Dolce**

## **Pasta e altro**

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**Striped pennette alla Bagossa**

18  
€



**Risotto alla raccolta del pescatore**

16  
€



**Handmade gnocchetti with Bolognese ragù**

15  
€



**Risotto with radicchio, green apple and balsamic vinegar**

16  
€

## Bevande alcoliche

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**Bottiglia di Champagne**

80  
€

## Menu Proposal 1

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**Lemon Sorbet with Berries**

8  
€

## Caffè

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**Caffè**

2  
€

## Cena al chiaro di luna

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**Welcome drink**

## Nicht kategorisiert

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**Secondo**