



**ENGLISH**

**APPETIZER**

*Mixed Appetizer: Homemade Ham, Local Cheese in a Potato Crust, Vegetable Tempura € 15.00  
(G)*

*Culaccia from CoRniglio (PR), Parmesan Ham from Lagrimone, Chieve Salami, Stewed Bacon €  
15.00*

*Aged beef carpaccio, arugola, buffalo cheese € 18.00*

*Liver patè, fruit jelly, onion crumble, pan brioche € 15.00 (G)*

*Steak tartare € 16.00*

*Sandwich with shaved foie gras, red cabbage, leek and turnip € 18.00 (G,L)*

*G = Gluten L = Lactose*

**PASTA, RICE, SOUPS**

*Risotto, mushrooms and pumkin € 15.00*

*Tagliatelle, mushrooms and eggplant sauce € 15.00 (G)*

*Tortelli Cremaschi € 15.00 (L,G)*

*(Homemade Tortelli filled with amaretti, raisins, candied citron, mint candy)*

*Crispy phyllo pastry with roasted veal filling € 15.00 (G,L)*

*Thai curry with chicken and shrimps € 15.00*

*Onion soup € 15.00 (G)*



*FROM THE SEA, RIVER, LAKE*

*Steamed Pike, vegetable, guacamole, chili sauce, toasted bread € 20.00 (G)*

*Deep Fried Atlantic Prawns and Patagonian Calamari €15.00 (G)*

*Roasted Cuttlefish, Octopus, Prawns, Vegetables € 20.00*

*EGGS, MUSHROOMS and MEAT*

*Escargots à la Bourguignonne € 18.00*

*Smoked Guinea Fowl Breast, pan fried Caesar salad € 18.00*

*Roasted goose, mushroom sauce, potatoes and pumpkin purè € 18.00*

*Iberian Pluma steak, grilled vegetables, roast potatoes € 22.00*

*Pork cheeks stew, potatoes and pumpkin purè € 18.00*

*FROM THE STABLE*

*Chef's Cheese Selection accompanied with fruit compot, pumpkin mustard and marron glacè syrup  
€ 13.00*

*Parmigiano Reggiano (48, 60 months) € 6.00/8.00*

*Salva Cremasco cheese from Trescore € 6.00*

*Montasio di Cavaso del Tomba € 6.00*

*Tuscan Pecorino € 6.00*



*Old Piave € 6.00*

*Taleggio from Valtaleggio € 6.00*

*Gorgonzola € 6.00*

**CREMASCO-DANISH DESSERTS**

*Gin tonic Jelly with Citrus Sorbet € 7.00*

*Chestnut mousse with kaki sauce € 7.00*

*Almond and Hazelnut brownies, zabaglione and whipped cream € 7.00*

*Crispy Wafer with mascarpone mousse and small fruits € 7.00 (L,G)*

*Almond Essence Cake, almond sorbet and melted chocolate €7.00 (L,G)*

*Fruit Sorbets (Lemon, Mandarin, Green Apple, Pink Grapefruit) € 5.00*

**DESSERT WINES BY THE GLASS**

*Sherry Pedro Ximenez Duquesa € 8.00*

*Sauternes Clos du Roy € 6.00*

*Moscato passito - Vite Colte € 5.00*

*Passito di Pantelleria Ben Rye - Donna fugata € 9.00*

*Passito di Verdea - Riccardi € 5.00*

*Passito di Chardonnay Sulif Sebino 2019 Mosnel € 8.00*

Hostaria S. Carlo  
dal 1961



€0.00