

## STARTERS

Oysters, roasted pineapple purée and Montoro coppery onion  
22,00€

Confit squid, pumpkin and black truffle  
20,00€

Duck breast, foie gras and rhubarb terrine  
22,00€

Seared scallops Beluga lentils, crispy chicken skin and pomegranate  
20,00€

Steamed potato spaghetti, chestnuts and rosemary consommé  
18,00€

## PASTA, RICE AND EGGS

Free-range Valtellina organic egg with local Oreno potatoes,  
chanterelle mushrooms and snow peas  
18,00€

Ravioli stuffed with broccoli and clams,  
almond sauce and straining of anchovies  
20,00€

Linguine "Monograno Felicetti" with gurnard fish sauce and lime  
20,00€

Short pasta "Benedetto Cavalieri" selection with Neapolitan tomato and meat sauce, seasoned ricotta cheese  
20,00€

"Riserva San Massimo" carnaroli risotto with bitto cheese, cocoa grue and cabbage  
20,00€

## FISH

Scampi, glazed sweetbreads and artichoke  
34,00€

Grilled croaker fish with lemongrass, cauliflower and double malt beer vinegar  
32,00€

Cuttlefish stuffed with turnip greens and its black sauce  
30,00€

## MEAT

Beef fillet of fassona breed with rosemary, Spello beans with lard and king trumpet mushroom  
34,00€

Raw and cooked deer, quince, blueberries and gel of Braulio herbal liqueur  
32,00€

Pigeon in three consistencies: with beets, Jerusalem artichokes and kefir with cardamom  
30,00€

## FROM THE GRILL

Chateaubriand (2 person)/ T-bone steak (2 person)  
80,00€

Beef entrecote  
32,00€

*All dishes are garnished with the Chef's choice of potatoes and legumes of the season*

## CHEESE

Our own selection of the best regional cheeses with green apple sorbet  
16,00€

*Cover charge 4,00 € per person. VAT and service included.  
All fish served has been subjected to preventive decontamination treatment, by means of a blast chiller.  
We kindly remind that the Maitre d'Hotel will be pleased to provide information about food allergy  
and intolerance concerning our dishes.*

DERBY  
Grill  
*ristorante*

DESSERT

## OUR SEASONAL CHOICES

Almond cake, passion fruit mousse  
and golden apple sauce

Mille-feuille cake with coffee cream,  
caramel gel and dairy ice cream

Autumn:  
Tangerine, chestnut and pumpkin

Organic goat yogurt, "yolk" of prickly pear  
and blueberry meringues

Venezuelan chocolate tart "Sur del lago",  
Domori, selection with ricotta and pear

€ 13,00

## SORBETS

Amalfi lemon

Green apple

Tangerine

Arabic coffee

## ICE CREAMS

Vanilla bourbon

Fiordilatte

Domori dark chocolate

€ 13,00

*Dessert wines, liqueurs or after dinner drinks  
are recommended by the Maître d'Hotel*