

ANTIPASTI

<i>I MISSOLTINI CON POLENTA</i> <i>(Dried lake fish with polenta)</i>	<i>13,00</i>
<i>I PESCIOLINI IN CARPIONE</i> <i>(minnows marinated with red wine and vinegar)</i>	<i>12,00</i>
<i>IL FIOCCO VALTELLINESE CON PETALI DI BUFALA</i> <i>(Raw ham with bufala cheese)</i>	<i>13,00</i>
<i>LA BRESAOLA MANDELLESE CON ZUCCHINE E GRANA</i> <i>(Bresaola -typical dried beef- with zucchini and parmesan)</i>	<i>14,00</i>
<i>IL MISTO LAGO</i> <i>(cold Mix of lake fish)</i>	<i>16,00</i>
<i>GLI SCIATT</i> <i>(Fried balls made with buckwheat flour and Casera cheese inside)</i>	<i>12,00</i>