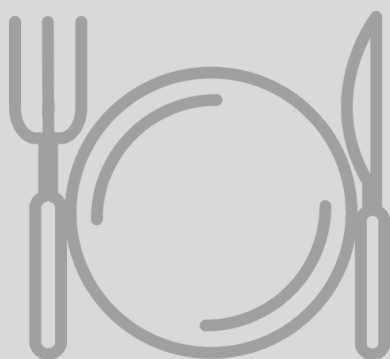




MENÚ



JH
★★★★

Open Everyday

Dinner: 19:30 – 22:30



Appetizers

Cold cuts and cheese platter with oat crackers 18€
(1,7,8,9,12)

Scottona tartare with puntarelle, Taggiasca olives, grated egg and spiced cherry tomato 16€
(1,7,12)

Artichoke soufflé, ricotta flakes, baby spinach leaves and Amaretto di Saronno 13€
(1,7,8,9)

Low - temperature golden octopus with panella, pepper and sesame dressing toasted 19€
(1,7,8)

Marinated and smoked duck breast with pepper and soy jam on tarallo ground 16€
(2,12)

Marinated salmon with dill, Bloody Mary and celery 16€
(4,8)



#15



JH
★★★★

First courses

Ravioli stuffed with pecorino and toasted pepper, on a cream of egg yolk and bacon
(1,3,7)

12€

Risotto with asparagus, marinated pepper brunoise, tomato powder
(1,7,12)

12€

Risotto with saffron, sausage and Amaretto di Saronno
(1,3,5,7,8,12)

12€

Calamarata of squid and San Marzano cherry tomatoes
(1,12,14)

12€

Red spaghetti with garlic and chilli pepper with 3 tomatoes and stracciatella
(1,7)

12€

* frozen product





Second courses

**Veal loin Milanese style, served with
cherry tomatoes and rocket**
(1,3)

25€

**Scottona steak with artichokes and
parmesan fondue**
(7)

22€

**Salmon in Provençal herb breadcrumbs
on a cream of smoked leeks and pink
pepper**
(1)

22€

**Chicken roll in a crust of San Daniele
ham stuffed of taleggio on cream of
fennel gratin, candied orange and
amaretti di Saronno**
(1,7)

18€

**Stuffed squid, cherry tomatoes,
taggiasca olives, with spinach puree**
(1,7,14)

22€



COPERTO 3€
A PERSONA

Hamburgers

Chianina burger, green tomato ketchup,
Leerdammer, sweet and sour onion and confit
peppers
(1,3,7,11)

20€

Lentil burger, basil mayonnaise, dried tomato,
smoked shredded lettuce
(1,3,7)

16€

Side dishes

Boiled vegetables

5€

French fries

5€

Baked potatoes

5€

Grilled vegetables

5€

Salad

5€





Desserts **bindi**
fantasia nel dessert®

Brittle cake

7,00 €

(1,3,5,6,7,8)

Cheesecake Inspiration

7,00 €

(1,3,6,7,8)

Tiramisù

7,00 €

(1,3,6,7,8)

Gluten Free Tiramisù

7,00 €

(3,5,6,7,8,12)

Meringue

7,00 €

(1,3,6,7,8)

Pistachio Brittle

7,00 €

(1,3,5,6,7,8,12)

Classic Truffle

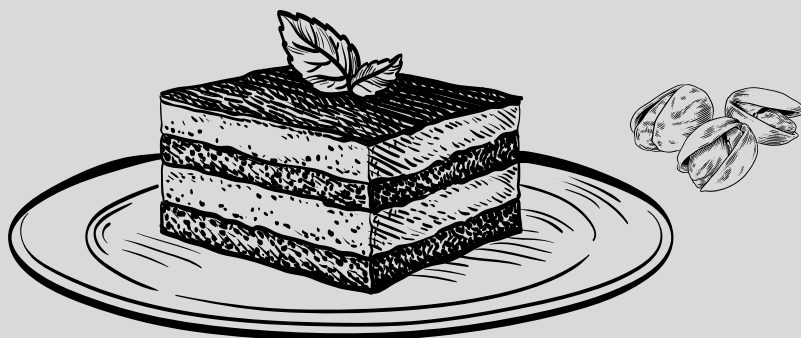
6,50€

(1,3,6,7,8)

Coffee Affogato Truffle

6,50€

(1,3,6,7,8)





Desserts **bindi**
fantasia nel dessert®

Sorrento Lemon Gelato

Cup

7,00 €

(1,3,5,6,7,8,12)

Coppa Creme Brulee e

frutti di bosco

7,00 €

(1,3,6,7,8)

Catalan Cream in a Crock

7,00 €

(1,3,6,7,8)

Profiterole Cup

7,00 €

(1,3,5,6,7,8)

Chocolate soufflé

7,00 €

(1,7,8)

Pistachio soufflé

7,00 €

(1,7,8)

Stracciatella Gelato Cup

7,00 €

(1,3,5,6,7,8)

Flute limoncello

7,00 €

(1,3,5,6,7,8,12)

**Isabel Cup with Mandarin
Gelato and Sorrento Lemon**

IGP Sauce

7,00€

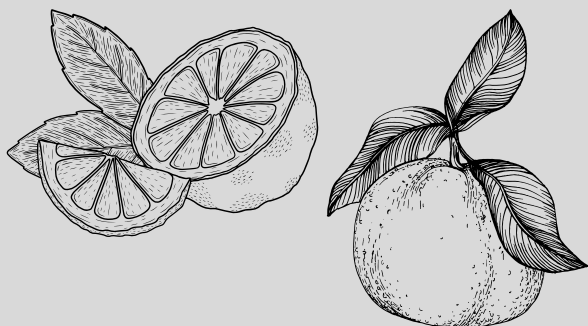
(1,3,6,7,8)

**Cream puff cube with vanilla
diplomatica, in 70% dark chocolate
and Saronno amaretto**

6,50€

(1,3,7,8,12)

Homemade!





4 courses - drinks not included
59.00€ per person



Tasting menu

**Marinated and smoked duck breast with
pepper and soy jam on tarallo ground**

**Pappardella stuffed with beef stew on
asparagus extract with marinated radishes with
coriander and crispy parmesan**

**Beef fillet in asparagus crust, potato millefeuille,
soy milk mayonnaise with hazelnut and turnip
tops**

**Cream puff cube with vanilla diplomatica, in
70% dark chocolate and Saronno amaretto**

* frozen product



Drinks

Mineral water

3,50€

Natural and sparkling – 70 cl

Soft drinks

4€

Coca Cola, Coca Cola Zero, Fanta,
Sprite, Tonic, Lemon Soda, Red Bull,
The freddo limone o pesca

Fruit juices

4€

Orange, pineapple, pear, peach,
apple

Our beers

bottled beer

Beck's 33cl

5,50€

Poretti 6 hops Red Ale

5,50€

Poretti 4 hops Lager

5,50€

Non – alcoholic beer

5,50€

Ichnusa unfiltered 50cl

7,50€

Messina with salt crystals

7,50€

Bavarian handicrafts

Hell 33cl

6,00€

Festbier 33cl

6,00€

Red 33cl

6,00€

Hell Weizen 50cl

7,50€

Export 50cl

7,50€





Our winery

Sparkling wines

Prosecco <i>Doc</i>	25€
Franciacorta Brut <i>DOCG</i>	39€
Ferrari Perlè 54 Mesi	60€

White wines

Ribolla Gialla	26€
<i>Colli Orientali Friuli DOC</i>	
Pinot Grigio	21€
<i>Delle Venezie DOC</i>	
Vermentino	27€
<i>Etichetta Grigia Colli di Luni DOC</i>	
Falanghina Irpinia	25€

Red wines

Valtellina Superiore	30€
<i>Grumello</i>	
Langhe nebbiolo <i>DOC</i>	27€
Ruden Veneto <i>IGT</i>	23€
Rosso di Montepulciano <i>DOCG</i>	28€
Vino Nobile di Montepulciano <i>DOCG</i>	25€
Primitivo Salento <i>IGT</i>	22€

Rose wines

Piemonte Rosato	20€
<i>4 Bucce</i>	
Rosato del Salento	19€

Wines by the glass

Rosato del Salento	6€
Prosecco	6€
Vino Bianco	6€
Vino Rosso	6€



Allergens

Lista Allergeni

Allergen list

- 1) Cereali contenenti glutine**
Cereals with gluten
- 2) Crostacei e prodotti a base di crostacei**
Crustaceans and products with them
- 3) Uova e prodotti a base di uova**
Eggs and eggs products
- 4) Pesce e prodotti a base di pesce**
Fish and fish product
- 5) Arachidi e prodotti a base di arachidi**
Peanuts and peanut products
- 6) Soia e prodotti a base di soia**
Soy and soy products
- 7) Latte e prodotti a base di latte**
Milk and milk products
- 8) Frutta a guscio: mandorle, nocciole, noci**
Nuts: almonds, hazelnuts, walnuts
- 9) Sedano e prodotti a base di sedano**
Celery and celery products
- 10) Senape e prodotti a base di senape**
Mustard and mustard-based products
- 11) Semi di sesamo e prodotti a base di sesamo**
Sesame seeds and sesame products
- 12) Anidride solforosa e solfiti**
Sulphur dioxide and sulphites
- 13) Lupini e prodotti a base di lupini**
Lupins and lupin-based products
- 14) Molluschi e prodotti a base di molluschi**
Molluscs and products with them