

# glamHour



## Menu

### *starter*

Chianti tuna salad, green beans and basil 9€

Hummus, chickpea sour cream and smoked oil 8€

### *first courses*

Cannelloni ricotta and spinach, 12€  
beef sauce and porcini mushrooms

Tomato and burrata risotto 12€

### *main courses*

Pork medallion, mashed potatoes 18€

Herb quiche, blue cheese cream 14€

### *dessert*

Cooked hazelnut cream 7€

Fruit salad with fior di latte ice cream 7€

## Full Menu

appetizer, first course, 35€  
second course and dessert