

# Dinner Menu



## Appetizers

Buffalo mozzarella cheesecake, Regina delle Prealpi steak tartare, soy reduction (8,13,14)	€ 15,00
Breaded lamb chop*, potato mille-feuille and truffle mayonnaise (3,8,10)	€ 12,00
Purple potato savoury flan and gorgonzola cheese fondue (10,14)	€ 10,00
Marinated salmon carpaccio with croutons, caper powder and cren (horseradish sauce) ice cream (8,11)	€ 13,00
Seared prawns* with gusacamole and cashew crackers (1,8,9)	€ 13,00
Octopus* confit, broad bean cream and pecorino cheese (7,14)	€ 12,00

## First Courses

Bigoli (hand made spaghetti) with lamb ragu and toasted pistachios (2,8,10)	€ 13,00
Fusilli bucati with grape tomato cream, stracciatella cheese and basil oil (14)	€ 10,00
Rabbit lasagne, zucchini cream and Taggiasche olives pâté (2,8,10)	€ 13,00
Calamarata pasta with gransoporo crab*, lentil cream and toasted bread (8,9)	€ 15,00
Gnocchetti with squid*, cannellini bean cream and plum tomato pesto (7,8,10)	€ 13,00
Square spaghetti with red prawns* 'carbonara' (8,9)	€ 15,00

## Main Courses

Sliced beef steak with potatoes au gratin(2)	€ 19,00
Capretto (kid goat) confit, mint artichokes, and gorgonzola cheese mousse (14)	€ 19,00
Pork belly cooked at low temperature, sweet and sour Tropea onion and Barbon sauce (14)	€ 17,00
Sliced tuna* with flaxseed and vegetable ratatouille (11)	€ 20,00
Puff pastry salmon*, potato salad and sour cream (8,11,4)	€ 19,00
Breaded redfish fillet*, red rice and au gratin peas savoury flan, Lime mayonnaise (3,8,14)	€ 19,00

## Dessert

Tiramisù (8,10,14)	€ 5,00
Chocolate salami (1,8,10,14)	€ 5,00
Torroncino semifreddo with raspberries sauce* (1,8,10,14)	€ 6,00
Strawberry granita with coconut mousse*	€ 5,00
Chocolate lava cake with berry ice cream (1,8,10,14)	€ 6,00
Coperto (cover charge)	€ 2,50

(The numbers in brackets stand for the allergens– for more information ask the staff for the allergens chart)

\* Based on the market's offer, some products may be frozen at the source or quick-frozen with a blast chilling system.