

MENU BISTROT

APPETIZERS

DUCK SALAD WITH SPINACH AND POMEGRANATE

“SHORT JOURNEY THROUGH THE EXCELLENCE OF LAND” –
CURED MEATS AND CHEESES SELECTION – FOR 2 PEOPLE

ARTICHOKES FLAN WITH BLUE CHEESE SAUCE AND BACON

TASTING OF TYPICAL LOCAL FISH

TUNA TARTARE WITH MANGO, SESAME AND OYSTER LEAF

FENNEL SALAD, PISTACHIO AND ORANGES

FIRST COURSES

RISOTTO WITH RED CHICORY AND SMOKED GOOSE – MIN 2 PAX

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PUMPKIN RAVIOLI WITH TALEGGIO CHEESE SAUCE AND
AMARETTI

LINGUINE “MANCINI” WITH DEER RAGÙ AND BLUEBERRIES

GNOCCHI WITH ARTICHOKE CREAM AND RED MULLET

“PASTA & BEANS” SOUP WITH BOILED CURLED OCTOPUS

PASTA “ORECCHIETTE” WITH TURNIP TOPS, ANCHOVIES AND
PRAWNS

SOUPS

SPELT & CHESTNUT SOUP

CORN CREAM AND BRANDADE OF SALT COD FISH

PUMPKIN CREAM WITH CINNAMON AND CROUTONS

MAIN COURSES

LAMB CUTLET WITH BEER, JERUSALEM ARTICHOKES AND RED
CHICORY SAUCE

CHATEAUBRIAND WITH BERNESE SAUCE, GRILLED VEGETABLES
AND POTATOES – MIN 2 PEOPLE – 40 MINUTES WAITING –

TARTARE OF BEEF

VEAL MEDALLIONS “ROSSINI” STYLE, POTATOES WITH CHIVES
AND BROCCOLI

MIXED FRIED FISH (SCAMPI AND SQUIDS) WITH TARTARE SAUCE
AND FRIED ARTICHOKES

TURBOT WITH POTATOES AND ARTICHOKES - MIN 2 PEOPLE —

FILLET OF SOLE WITH GRILLED RED CHICORY

CARROTS AND BROCCOLI HAMBURGER SERVED WITH
“SONCINO” SALAD

DESSERT

TRILOGY OF SORBETS

PUMPKIN PIE, ALMONDS, AMARETTI WITH CHOCOLATE SAUCE

TRADITIONAL TIRAMISÙ

PRICKLY PEARS SALAD WITH COFFEE ICE CREAM

FIGS TARTE WITH PERSIMMON SAUCE

APPLE AND CHESTNUT PIE WITH VANILLA SAUCE

CREPES SUZETTES

Gentile Cliente, in caso di allergie e/o intolleranze alimentari, chiedi al nostro personale la lista completa degli allergeni.

Siamo preparati per consigliarti nel migliore dei modi.

Tutti i nostri secondi piatti sono accompagnati dai rispettivi contorni.

Coperto € 3,00

Talvolta non potendo reperire il prodotto fresco dal mercato utilizziamo il metodo della surgelazione.

Dear Guest, should you have any allergy or food intolerance, please do not hesitate to ask our trained staff any kind of information.

We will be glad to suggest the best options for you.

All the main courses are served with appropriate garnish

Cover charge € 3,00

Sometimes we use fresh frozen fish when fresh fish is not available.