

TARTARES AND CARPACCI

Punta d'anca cut carpaccio with wild rocket, Tuscany Pecorino flakes, pachino tomatoes and toasted almonds

Carne salada with avocado, celeriac and Grana Padano flakes

Veal tartare with capers, anchovies, Tabasco and Worcester sauce with mixed salad

Scottona tartare with capers, anchovies, tabasco, Worcester sauce, white vodka and potato chips

Tuna tartare with wasabi, stracciatella cheese and soy sauce *

STARTERS

Baked eggplant parmigiana

Stuffed baked zucchini flowers

Mountain lard DOP and Piacenza bacon DOP with fried dumplings

Raw prosciutto of Parma from Reserve, Stelvio's cacciatorino salami, croutons with olive oil and fig

Burrata stracciatella DOP on sardinean carasau bread, Cantabrian anchovy and toasted pine nuts

Potatoes flan with Porcini mushrooms

Local Porcini mushrooms salad with Grana Padano cheese and lemon drops

Fried Argentinean prawn tails with guacamole sauce

FIRST COURSES

Handmade egg fettuccine with tuscan ragù sauce and salted Ricotta cheese

Carnaroli risotto with toma and Gorgonzola cheese and Amarone wine drops

Gricia bucatini pasta

Homemade paccheri from Gragnano with sausage,
Porcini mushrooms and smoked Scamorza cheese

Risotto with pumkin from Mantova and Argentinean prawns*

MAIN COURSES

Cut of beef with trevisana, taleggio cheese and baked potatoes

Beef escalope with rosemary, chilli and garlic

The real Cotoletta alla milanese with wild rocket and cherry tomatoes

Tenderloin fillet with Gorgonzola cheese sauce

Tenderloin fillet with Porcini mushrooms

Grilled ribeye steak with baked potatoes

Fiorentina steak (min. 2 people approx. 1,5 kg)
with grilled vegetables and baked potatoes

Palermitan way sword fish escalope with julienne vegetable *

Grilled tuna with mixed salad and cherry tomatoes *

SIDE DISHES

Spicy sauteed broccoli

Spinach with oil or butter*

Grilled vegetables

Baked potatoes

* In compliance with current legislation, all our fish is knocked down for at least 24 hours or frozen on board at a temperature not exceeding - 20 °.
To ensure product continuity even out of season the food may have been frozen at a temperature of no more than - 20 °.
Information about the presence of substances or products that cause allergies or intolerances is available by contacting the service staff.