

# CHATULLE

## MENU

### DELICACIES

Eggplant parmigiana

Cherry tomato and stracciatella salad

Asparagus salad in limonette sauce

Parma reserve raw ham and sweet lombard  
salami with gnocco fritto

Smoked veal Coppa

Wagyu ham

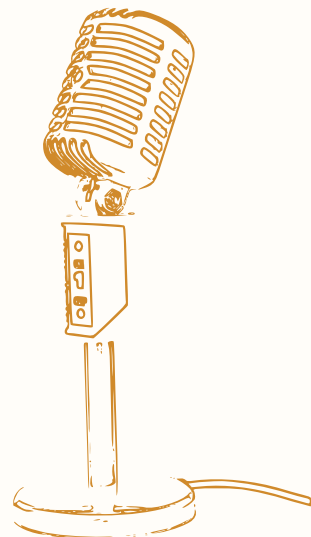
### FIRST COURSES

Paccheri with tomato and basil

Risotto with fontina cheese and Amarone

Pumpkin tortelli with butter and sage

Chestnut flour tagliatelle with  
porcini mushrooms



# CHATULLE

## M A I N C O U R S E S

Beef jerky with garlic, oil and chili

Beef steak tartare with jalapeno

Beef carpaccio with giardiniera of seasonal vegetables

Ground-raised cockerel\* with rosemary

Veal cheek in Franciacorta sauce with mountain mashed potatoes

Beef tenderloin with barolo wine

Beef tenderloin with porcini mushrooms

Veal cutlet Milanese style, wild ruchetta and cherry tomatoes

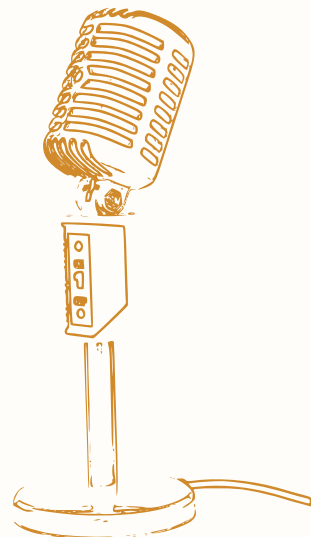
## C O N T O R N I

Spicy sautéed broccoli

Mountain mashed potatoes

Baked potatoes

Stir-fried turnip greens  
Giardiniera of seasonal vegetables



# CHATULLE

## D E S S E R T S

Apricot tart

Tiramisu

Chocolate cake with a tender heart

Sliced fresh seasonal fruit

Homemade ice cream

\*the product can be frozen at origin

