



Salvatore Stefano Rossella and Zoe
welcomes you
Chef Riccardo
Simone and Riccardo
in the kitchen propose you:

If you have food intolerances or allergies please inform us
In brackets you have the allergens and the list is in the last page

Breads fresh pastas and desserts are prepared by us daily

Cover charge € 3,00

RAW FISH

The fish served raw is subjected to a reduction in temperature as well as by the
EC Regulation n. 853/04

Sicilian prawn (allergens 8)	1 pc	€ 6,00
Red prawn (allergens 8)	1 pc	€ 6,50
Langoustine (allergens 8)	1 pc	€ 6,50
Oyster kys marine (Normandy) (allergens 7)	1 pc	€ 5,00
Sea scallops (allergens 7)	1 pc	€ 5,00
Fish tartare of the day with valeriana salad goat cheese sauce and toasted almonds (allergens 1 3 6)		€ 15,00
Raw fish plate (one of each fish above)		€ 34,00

STARTERS

Sicilian prawns with sautéed scarola salad raisins dried tomatoes peanuts olive oil and toasted prosciutto (allergens 2 8)		€ 15,00
Cuttlefish toasted with breadcrumbs garlic and parsley served with cherry tomatoes capers and taggiasca olives (allergens 5 7)		€ 14,00
Sea scallops with rucola rice shake and grapefruit gel (allergens 7 9)		€ 15,00
Mackerel marinated with beetroot and apple salad (allergens 1 5 6)		€ 13,00
Prosciutto di Parma aged 30 months and mortadella with friggione and crescentine (allergens 2 3 4 5)		€ 14,00
Parmigiano reggiano cream brulee with pears and celery salad (allergens 3 4 9)		€ 12,00

PASTA

Fresh spaghetti with canocchia shrimp cream and artichoke (allergens 5 6 9)	€ 15,00
Black ink gnocchi of potatoes with toasted cuttlefish and sweet peppers (allergens 4 5 6 7 9)	€ 15,00
Paccheri (large macaroni) ricotta cheese stuffed with shellfish bisque and red prawn tartare (allergens 3 5 6 8 9)	€ 16,00
Risotto carrots and curry with raspberry ant tuna carpaccio and marinated ginger (allergens 6 9)	€ 15,00
Tortellini in brodo (meat broth) (allergens 3 4 5 9)	€ 14,00
Tortelloni squacquerone cheese filled with parmigiano cream and balsamic vinegar (allergens 3 4 5 9)	€ 13,00
Lasagna bolognese (allergens 3 4 5 9)	€ 14,00

MAIN COURSES

Sea bream with zucchini parmigiana and mint olive oil (allergens 1 2 4 5 6)	€ 23,00
Monk fish in porchetta (guanciale bacon and dill) with artichokes (allergens 6)	€ 25,00
Mixed fried fish with green apple and ginger mayonnaise (allergens 2 4 5 7 8)	€ 22,00
Turbot with panzanella(bread tomatoes and onion) potatoes lemon marmalade and mushrooms powder (allergens 3456)	€ 25,00
Cotoletta alla Bolognese <i>breaded pork loin with prosciutto and parmigiano reggiano</i> (allergens 2 3 4 5 9)	€ 22,00
Cheek beef braised in sangiovese wine with potatoes and celeriac puree (allergens 3 9)	€ 22,00
Guinea fowl thigh filled as a tortellini with chicory garlic and olive oil and chili pepper (allergens 3 4)	€ 20,00

List of allergens

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|------------------------------|--------------------|
| 1) tree nuts | 6) fish |
| 2) peanuts | 7) shellfish |
| 3) dairy product | 8) crustaceans |
| 4) eggs | 9) celery |
| 5) cereals containing gluten | 10) mustard/sesame |

Dear customer, we inform you that some products can be frozen at origin or frozen on site (by rapid blast chilling) respecting the self-control procedures pursuant to reg. CE 852/04. We therefore invite you to contact the room manager for all the information relating to the product you want