



## Ciacco's tasting menu

...a Bologna € 55.00

Prosciutto di Parma aged 30 months and mortadella  
with friggione and fried crescentine bread

Tortellini in brodo (*meat broth*)

Tagliatelle with ragù bolognese

Cotoletta alla Bolognese

*breaded pork loin with prosciutto and parmigiano reggiano*

Dessert of your choice

...il mare € 70.00

Fish tartare of the day with tropical salad and toasted almonds

Sicilian prawns in corn crust with smoked apple compote  
beetroot gel and fermented lemon

Basil and potatoes gnocchi with red tuna glasswort  
and burned lemon powder

Cuttlefish low temperature cooking with fruit and vegetable

Salt cod fillet with aromatic herbs bread and the mantecato (*creamed cod*)  
toasted endive with tomato and olives sauce

Dessert of your choice

**Tasting menu are for the whole table**

## 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 from Mazara (allergens 8)	1 pc	€ 6,50
Purple prawn from Ortigia (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	€ 6,00
Fish tartare of the day with tropical salad and toasted almonds (allergens 1 6)		€ 16,00
<b>Raw fish plate</b> (one piece of each fish above)		€ 40,00

## STARTERS

Swordfish ceviche with onion marinated in raspberry vinegar (allergens 6 9)		€ 15,00
Sicilian prawns in corn crust with smoked apple compote beetroot gel and fermented lemon (allergens 8)		€ 15,00
Cuttlefish low temperature cooking with fruit and vegetable (allergens 7 )		€ 15,00
Sea scallops with carrots cream coffee powder and salad of chicory tops (allergens 7)		€ 16,00
Prosciutto di Parma aged 24 months and mortadella with friggione and fried crescentine bread (allergens 2 3 5)		€ 15,00
Parmigiano Reggiano flan with zucchini cream (allergens 3 4)		€ 13,00
<b>Tasting of 4 starters</b> ( <i>for the whole table possibly</i> )		€ 30,00

## PASTA

Fresh home made spaghetti pepper flavoured with crispy pork cheek salted zabaione and raw red prawn (allergens 3 4 5 8 9)	€ 17,00
Basil and potatoes gnocchi with red tuna glasswort and burned lemon powder (allergens 4 5 6 9)	€ 16,00
Passatelli (pasta made with bread crumbs and parmigiano) with brodetto fish sauce (allergens 4 5 6 9)	€ 16,00
Risotto black ink and calamari sauce with ricotta cheese and peanuts (allergens 2 3 6 7 9)	€ 16,00
Tortellini in brodo ( <i>meat broth</i> ) (allergens 3 4 5 9)	€ 15,00
Tortelloni filled with squacquerone cheese parmigiano sauce and balsamic vinegar (allergens 3 4 5 9)	€ 14,00
Tagliatelle with ragù bolognese (allergens 4 5 9)	€ 14,00

## MAIN COURSES

Roasted octopus with parmentier cream ( <i>potatoes and leeks</i> ) burned kumquats and hazelnuts (allergens 1 7)	€ 25,00
Salt cod fillet with aromatic herbs bread and the mantecato ( <i>creamed cod</i> ) toasted endive with tomato and olives sauce (allergens 3 5 6)	€ 25,00
Mixed fried fish (shrimps and calamari) with green apple and homemade ginger mayonnaise (allergens 2 4 5 7 8)	€ 23,00
Sea bass with roasted artichokes and bagna cauda (sauce made with anchovies and garlic) (allergens 6)	€ 25,00
Cotoletta alla Bolognese (allergens 2 3 4 5 9) <i>breaded pork loin with prosciutto and parmigiano reggiano</i>	€ 24,00
Duck breast plums sauce and chicory oil garlic and chili (no allergens)	€ 25,00
Beef cheek braised in sangiovese wine with polenta (allergens 3 9)	€ 24,00

*List of allergens*

- |                              |                    |
|------------------------------|--------------------|
| 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*