



Menu

Autumn – Winter 2017

Discovery lunch

Only for Lunch (12:00 – 18:00)

This is a proposal for single person, the menu cannot be shared



Zucchini flowers (or red radish) with ricotta cheese, ham, fried in tempura, served with a sweet vinegar sauce



Spaghetti with meatballs Neapolitan style

Linguine with garlic and olive oil, sun dried tomatoes and blanched calamari

Focaccia with truffle cream, mushrooms and potato

Paccheri with artichokes and pecorino cheese

Tagliolini home made pasta, with cherry tomatoes and basil

Mediterranean sea bream with tomatoes, oregano, capers and black olives

Grilled lamb chops with onions potatoes

*Mixed fried fish with calamari and shrimps **

Mussels marinara style with oregano, croutons and tomato

– All our dishes are served with salad –



Dessert

*frozen

*1 starter, 1 main course, 1 dessert – Euro 19,50
For € 10.00 more, You can enjoy one additional dish!*

Tax and service included, tips at Your discretion - cover Euro 3,00

Menu à la Carte



Starters

Zucchini flowers (or red radish) with ricotta cheese, ham, fried in light batter, served with a sweet vinegar sauce € 20,00

Breast and legs of quail stuffed with porchetta, rucola, pear in red wine, provolone cheese, pan brioche and truffle sauce € 20,00

Grilled pumpkin mixed mushrooms with bread croutons and chestnut cream € 20,00

Fennel cream with candied orange, fresh mint and star anise € 18,00

Red prawns in breadcrumbs with sardine sauce, dry marinated tomato, capers and escarole € 23,00

Thin rings of calamari In crisp breadcrumbs, flavoured with lemon, orange pistachio and basil pesto € 23,00

Tuna medallions with two sesame, avocado cream, onions and sour flavoured soy sauce and orange € 23,00

Grilled octopus marinated with garlic and rosemary, cauliflower cream with chili pepper and sweet clementines € 23,00

*Free choice from "la carte" Euro 60 per person:
1 starter + 1 pasta dish + 1 main course + 1 dessert*

Tax and service included, tips at Your discretion - cover Euro 3,00

Menu à la Carte



Pasta Courses

| | |
|---|---------|
| Spaghetti "cacio e pepe" <i>with goats cheese, black pepper, served with beef ragout Neapolitan style</i> | € 23,00 |
| Cappelletti <i>of broccoli, stuffed with sausage and cheese sauce</i> | € 23,00 |
| Tagliolini Antica Trattoria <i>with lemon cream sauce, red prawns, lumpfish on creamed spinach</i> | € 23,00 |
| Risotto <i>Autumn fantasy</i> | € 25,00 |
| Paccheri <i>with clams and artichokes and fresh mint</i> | € 23,00 |
| Linguine <i>with garlic and olive oil, sun dried tomatoes and blanched calamari</i> | € 23,00 |

Free choice from "la carte" Euro 60 per person:
1 starter + 1 pasta dish + 1 main course + 1 dessert

Tax and service included, tips at Your discretion - cover Euro 3,00

Menu à la Carte



Main Dishes

| | |
|--|---------|
| Sea Bass <i>gratine of chamomile flowers, garlic spinach and lemon potatoes</i> | € 35,00 |
| Baccala fish <i>fried in batter, sesame, pineapple chutney, pink pepper, fried artichokes, hazelnuts and beer sorbet</i> | € 29,00 |
| Pork fillet <i>wrapped in bacon, mustard, apple chutney, blueberry sauce, crispy green beans and potato croquettes</i> | € 29,00 |
| Lamb chops-carrè <i>'Provolone del Monaco' cheese sauce, pumpkin puree, fresh baby potatoes with thyme</i> | € 32,00 |
| Beef fillet <i>with potatoes flavored with black truffles and mushrooms</i> | € 35,00 |

Free choice from "la carte" Euro 60 per person:
1 starter + 1 pasta dish + 1 main course + 1 dessert

Tax and service included, tips at Your discretion - cover Euro 3,00

Symphony Menu



Zucchini flowers

*with ricotta cheese, ham, fried in tempura,
served with a sweet vinegar sauce*

or

Thin rings of calamari

in crisp breadcrumbs, flavored with lemon, orange, pistachio and basil pesto



Spaghetti "cacio e pepe"

with goats cheese, black pepper, served with beef ragout Neapolitan style

or

Tagliolini

with lemon cream sauce, red prawns, lumpfish on creamed spinach



Fillet of pork

*wrapped in bacon, mustard, apple chutney, blueberry sauce,
crispy green beans and potato croquettes*

or

Sea bass

gratine of chamomile flowers, garlic spinach and lemon potatoes



Dessert

Euro 49.00

Price per person, tax and service included, tips at Your discretion - cover Euro 3,00

Concerto Tasting Menu



Grilled octopus

*marinated with garlic and rosemary,
cauliflower cream with chili pepper and sweet clementines*

Thin rings of calamari

*in crisp breadcrumbs, flavored with lemon,
orange, pistachio and basil pesto*

Red prawns

*in breadcrumbs with sardine sauce,
dry marinated tomato, capers and escarole*

Zucchini flower (or red radish)

*with ricotta cheese, ham, fried in tempura,
served with a sweet vinegar sauce*

Tagliolini

*with lemon cream sauce, red prawns,
lumpfish on creamed spinach*

Risotto

Autumn fantasy

Sea Bass

gratine of chamomile flowers garlic spinach and lemon potatoes

Sorbets

Cialda alle due creme

crispy cone with double lemon cream and fresh fruits

Euro 90 .00

*Price per person, tax and service included, tips at Your discretion - cover Euro 3,00
Available only for all the guests at the table. Thank You very much for your co-operation.*

Vegetarian Menu



Zucchini flowers (or red radish)
with ricotta cheese, fried in light batter,
served with a sweet vinegar sauce

Cream of white beans
garlic croutons and ricotta cheese

Risotto
Autumn fantasy

Dessert

Euro 45.00

Price per person, tax and service included, tips at Your discretion - cover Euro 3,00

Gluten Free Menu



Fennel cream
with candied orange, fresh mint and star anise

Spaghetti
with clams, artichokes and fresh mint

Lamb chops-carrè
'Provolone del Monaco' cheese sauce,
pumpkin puree, fresh baby potatoes with thyme

Black mousse (no gluten)
of black chocolate, passion fruit sauce and Japanese biscuit crumble

Euro 55.00

Price per person, tax and service included, tips at Your discretion - cover Euro 3,00

Vegan Menu



Grilled pumpkin
mixed mushrooms with bread croutons and chestnut cream

Penne
'puttanesca' style

Focaccia
with truffle cream, mushrooms and potato

Vanilla oat pudding
chocolate sauce and red fruits

Euro 45.00

Price per person, tax and service included, tips at Your discretion - cover Euro 3,00

Children's Menu

Children under 12 years



Penne pasta with tomato sauce
€ 10,00

Milanese **cutlet**
€ 16,00

Grilled **paillard**
€ 25,00

Spaghetti with meatballs Neapolitan style
€ 16,00

Fillet of **grilled fish**
€ 16,00

French **fries**
€ 5,00

