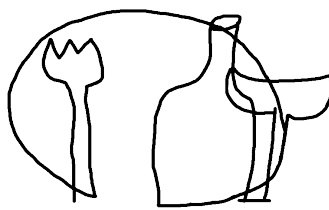


Starting with

*Porcini mushroom flan tabinambur cream and drops of Pecorino cheese fondue 1-3-7	€ 12.00
*Trio of fried polenta with our sauces 4-7-12	€ 11.00
Pumpkin and sausage flan with Gorgonzola fondue 1-3-7	€ 10.00
Foie Gras terrine with red onion compote and toasted bread 1-12	€ 14.00
"Bottega's" Italian toasted bruschetta selection 1-4-7-12	€ 9.00
*Vegetables in olive oil	€ 5.00
*Crespezzeria ®: A cornflour crepe seasoned with: Tropea Onion, gorgonzola cheese and walnuts 3-7-8	€ 10.00
Mascarpone cheese and ham 7	€ 11.00
Il tagliere :	
Organic mix cold cuts and cheeses platter 7	€7.00/hg (about € 14 per portion)
Tagliere "Il Magnifico", our special selection of cheeses and organic cold cuts with appetizers (portion for two people)	€ 41.00
Our raw delights	
Beef Tartare with lime	€ 13.00
Beef Tartare with black truffle	€ 17.00
Beef Tartare in three tastings 8	€ 15.00



Pasta

Tagliatelle with rabbit white ragout and dried tomatoes	1-3-9-12	€ 12.00
Homemade "Paccheri" with duck ragout	1-9-12	€ 13.00
*Pici with vegetarian sauce and grated Ragusano cheese	1-9-7	€ 10.00
*Parmesan cheese Ravioli with blk truffle	1-3-7	€ 16.00
Risotto with tripe and black cabbage	12	€ 12.00
Cod fish with tomato,olives and capers	1-3-4-7	€ 14.00

Main dishes

T-bone steak with flavored salt		€ 4.80 per 100grams
Grilled beef sirloin with sea salt flake		€ 19.00
Grilled beef sirloin with black truffle		€ 23.00
Grilled beef sirloin with Porcini mushrooms		€ 21.00
Stew beef with onion and tomato	9-12	€ 15.00
Deep fried mixed veggies and meats(chicken,rabbit)	1-3	€ 19.00
Pork en crouete with lime pink pepper mayo and sweet and sour sauce	3	€ 16.00
Sautéed veal tongue with Porcini mushroom and onion		€ 17.00
Grill tuna fish with chickpeas cream and orange	4	€ 18.00

*Side dishes

Mixed salad		€ 5.00
"Skin on" homemade fried chips		€ 6.00
Sautéed spinach		€ 6.00
Sautéed Porcini mushrooms		€ 9.00

*Vegetarian dishes

Service charge € 2.00

We inform our customers that food and beverages prepared and administered here, can contain ingredients or adjuvants considered allergens
List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011 "substances or products causing allergies or intolerances"

1	Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	8	Nuts namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> Wangenh K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof
2	Crustaceans and products thereof	9	Celery and products thereof
3	Eggs and products thereof	10	Mustard and products thereof
4	Fish and products thereof	11	Sesame seeds and products thereof
5	Peanuts and products thereof	12	Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO ₂
6	Soybeans and products thereof	13	Lupin and products thereof
7	Milk and products thereof (including lactose)	14	Molluscs and products thereof