

# Cucina

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## STARTERS

Fried Tortelloni in Parmesan Fondue (1, 3, 7)	10,-€
"Friggione" (local recipe: onions slowly stewed in chopped tomato), poached egg and crostini (1, 3, 7)	12,-€
Flan of Red Cicory, Goat Blue Cheese Fondue, Crumble or roasted Ham, Chestnut Honey (1, 3, 7)	12,-€
Mix of <i>cicheti</i> of the day (1, 2, 3, 4, 7, 8, 9, 10, 11, 12, 14)	Depending on quantity*

\*the price per person depends on the quantity chosen and the availability of the day

## PASTA

Tagliatelle with traditional Ragù (1, 3, 7, 9)	12,-€
Ravioli filled with potatoes and Montasio cheese, Butter and Trevigiano Red Cicory stuffed in red wine (1, 3, 7)	12,-€
Gramigna (typical local type of egg pasta) in Sausage Ragù (1, 3, 7)	12,-€
Tortellini in capon broth (1, 3, 7, 9)	14,-€
Bigoli "in Salsa" (a delicious pasta from Veneto made by Saragolla Lucana Bio, a variety of ancient grain. The sauce is typical of this period and is made by onions and slowly cooked salted sardines, accurately desalted and boneless) (1, 7)	12,-€
Tortelli filled with Baccalà Mantecato (codfish cream), almonds and parsley pesto, black lemon powder (1, 3, 4, 7, 8)	12,-€

All pasta are hand made by our lab - shop "La Cucina di Camillo" located in Via Sant'Isaia 70 according to the ancient art of local "sfogline".

## MAIN COURSES

Veal stew with Cardoncelli Mushrooms and chestnuts, celeriac-Potatoes quenelle

(7, 8, 10)

14,-€

Sauted Rabbit "Ligurian Style" with Taggisca Olives and pine nuts, marinated red gabbage, potatoes mille-feuille

(8)

14,-€

Tarte Tatin with Treviso Red Cicory, Roasted Buche de Chevre, eggnog, roasted nuts and honey (1, 3, 7, 8)

14,-

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Cardoncelli Mushrooms-Potatoes Pie, Goat Blue cheese Fondue, Kale and Fried Egg

(1, 3, 7)

14,-€

## DULCIS IN FUNDO

Tenerina (local chocolate soft cake) with Mascarpone cream (3, 7)

6,-€

Chocolate Salami (family receipe!) (1, 3, 7, 8)

6,-€

Cinnamom apple pie with mulled wine sauce (1, 3, 7, 8)

6,-€

Tiramusu (family receipe) (1,3,7)

6,-€

Homemade shortbred cookies and sweet wine (1, 3, 7, 8, 12)

10,-€

Cheese of the month and Riesling wine (7, 12)

10,-€

Service charge

2,-€

*Working with fresh ingredients and seasonal vegetables, our courses may present variations. For any peculiar needs or further assistance do not hesitate to ask us!*

*Please inform us about any food intolerance, allergies or special needs at the reservation.*