

SALUTE

STARTERS

PATATE, RISO E COZZE - TRADITIONAL POTATO, RICE & MUSSEL DISH REINTERPRETED IN A MODERN STYLE	14
BBQ GLAZED OCTOPUS, TORZELLA TOPS, JERUSALEM ARTICHOKE AND SWEET OLIVE CREAM	16
MARINATED BEEF SIRLOIN, CACIOCAVALLO CHEESE DRIZZLE, POWDERED PESTO AND CRUSCO PEPPER	15
GLAZED EGGPLANT, STRACCIATELLA CHEESE, CONFIT CHERRY TOMATOES AND BASIL SAUCE	14

FIRST COURSES

CANDIES PASTA FILLED WITH SEA BASS, FAVA BEAN CREAM, ROCKET REDUCTION AND CLAMS	19
SENATORE CAPPELLI WHEAT PACCHERI PASTA TOSSED IN SCAMPI BISQUE, CRUNCHY SQUID INK BREADCRUMBS AND BASIL	20
ORECCHIETTE WITH THREE VARIETIES OF TOMATO, BASIL POWDER AND CACIORICOTTA CHEESE	16
CAPPELLETTO STUFFED WITH MEAT ROLL, MARINATED ZUCCHINI CREAM AND CANESTRATO CHEESE MOUSSE	17
WHOLE WHEAT FARFALLE PASTA FILLED WITH FAVA BEANS AND CHICORY, RED PRAWN ESSENCE AND CRISPY EGGPLANT	19

SECOND COURSES

URUGUAYAN VEAL SIRLOIN, ROASTED BABY CARROT, PERIGUEUX SAUCE AND SEARED TURNIP	22
SEARED VEAL "BOMBETTA", PUNTARELLE AND CACIOCAVALLO CHEESE SAUCE	21
CITRUS-SEARED CORBA ROSSA CROAKED FILLET, FONDANT POTATO AND WILD TORZELLA TOP	22
BRAISED YELLOWTAIL AMBERJACK, MUSSEL SAUCE AND BEETROOT CREAM	22
CHARCOAL-GRILLED CAULIFLOWER, SESAME, CACIORICOTTA, TRUFFLE AND RED TOMATO	20

DESSERT

TIRAMI A SUD	7
RICE SHORTCRUST TARTLET WITH CHANTILLY CREAM AND MIXED BERRIES	7
SALTED PEANUT MOUSSE AND CARAMEL CREAM, RASPBERRY GELÉE	7
SELECTION OF HOMEMADE ICE CREAMS	6
TRADITIONAL SPUMONE, CHOCOLATE SAUCE, AND CINNAMON SHORTCRUST	7

COVER CHARGE OF €3 PER GUEST

For information regarding allergens and the origin of our ingredients, our staff will be delighted to assist you.



TENUTA PINTO
COUNTRY HOUSE