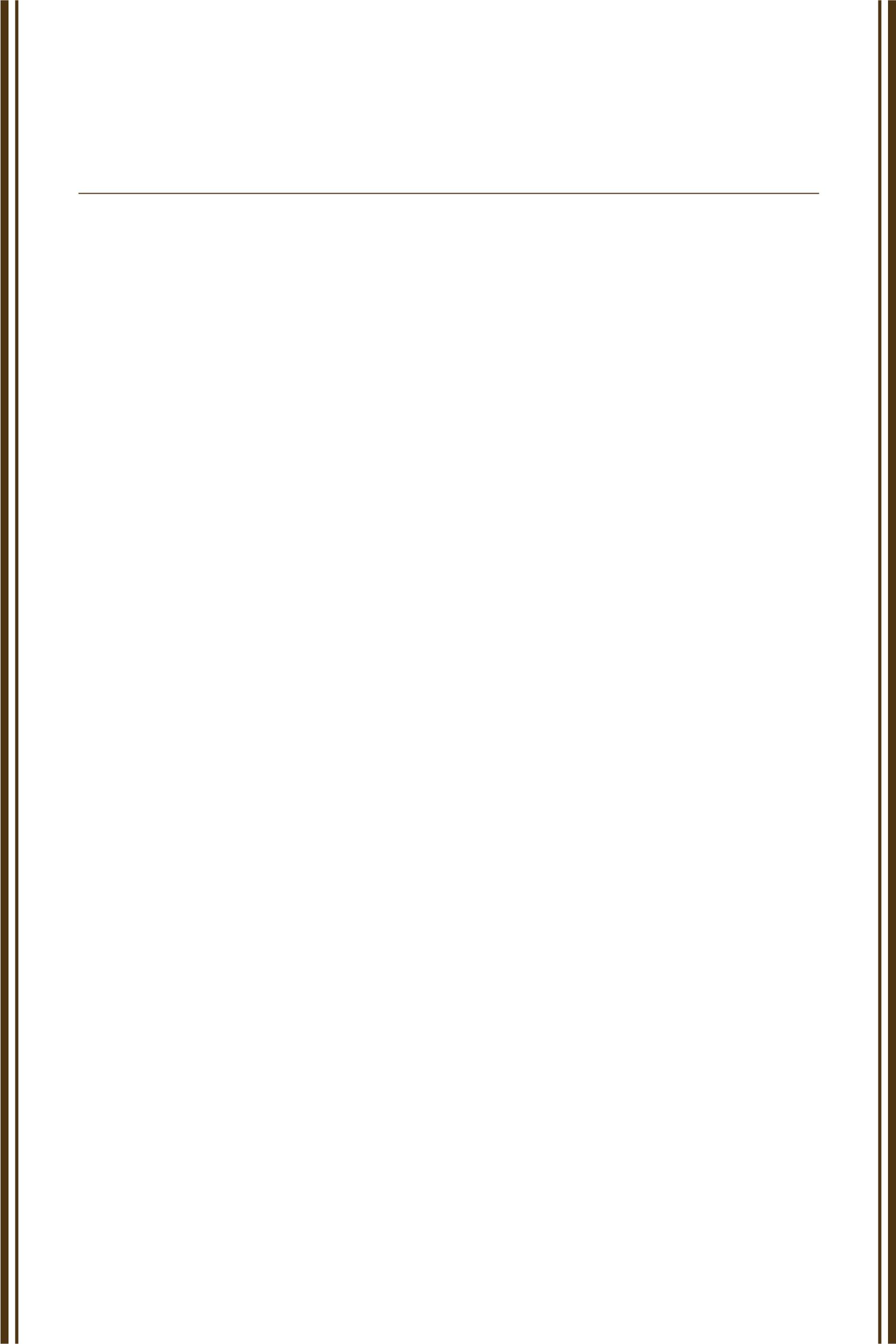
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| **DELICATESSEN AND SALADS**  CHEF’S SELECTION OF ITALIAN CURED MEATS 16  CHEF’S SELECTION OF ITALIAN CHEESES 16  SELECTIONS OF CURED MEATS AND CHEESES 19  FASSONA BEEF BURGER, CRISPY BACON, AVOCADO CREAM, ROMAIN LETTUCE, TOMATO, MUSTARD SAUCE AND HONEY  SERVED WITH FRENCH FRIES  **AVAILABLE WITH GLUTEN FREE BREAD** 19  FASSONA CHEESEBURGER WITH CHEDDAR 12  BLUE NOTE JUMBO PASTRAMI 16  FRENCH FRIES AND SAUCES 5/8  BLUE NOTE CHICKEN SALAD 14  FENNEL SALAD, CITRONETTE DRESSING, CRISPY CAPERS AND FLAKED ALMONDS 12  ZUCCHINI NOODLES, SESAME VINAIGRETTE AND TOMATO CONFIT 12  **STARTERS**  SHRIMP AND AVOCADO TARTARE 16  SLOW-COOKED EGG WITH ASPARAGUS AND PARMESAN CHEESE 12  COLD QUINOA WITH CRISPY SMALL VEGETEBLES, AVOCADO AND OLIVES 14  **FIRST COURSE**  MACCHERONI PASTA WITH WHITE MEAT RAGU’ 16  CREAMY FREGOLA PASTA WITH SHRIMPS AND CRISPY SMALL VEGETABLES 18  SPAGHETTI IN SAN MARZANO TOMATO REDUCTION, STRACCIATELLA AND BASIL OIL 14  MULTI-COLOURED CARROTS CREAM, CASHEWS AND CHERVIL 13  **SECOND COURSE**  PANKO AND PIEMONTE HAZELNUTS CRUSTED VEAL, ROASTED POTATOES 26  SEARED TUNA FILLET SCENTED WITH LEMON AND OREGANO, FRESH SPINACH 26  ***FROM THE GRILL****, served with herbs flavoured potatoes and grilled zucchini:*  *-* BEEF FILLET 300 GR CA 29  *-* RIB EYE STEAK 350 GR CA 28  - PRAWNS FROM ARGENTINA 23  **HOMEMADE DESSERT**  BIANCOMANGIARE (SICILIAN WHITE PUDDING WITH ALMOND MILK) AND RASPBERRIES 10  STRAWBERRIES AND CREAM, ALMOND CRUMBLE 10  HOMEMADE TIRAMISU’ 10    LEMON SORBET 6  ICE CREAM 10  Please ask for the list of allergens contained in this menu  Depending on seasonal avalability, some food may be deep-frozen. Cover charge € 3,00 |