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