

# Chefs Tasting Spring Menu 2012

## Antipasti - Appetizer

### **Involtini di Salmone Affumicato (SR.50)**

*(Smoked Salmon Stuffed with Herb Cheese and Capers, Served on a Bed of Green Salad)*

### **Inzimino (SR.45)**

*(Steamed Squids with Spinach)*

### **Funghi Ripieni con Ricotta (SR.30)**

*(Stuffed Mushroom with Ricotta Cheese, Minced Onion, Red Hot Chili Pepper and Sun Dried Tomato)*

### **Friturra Mista Di Verdura (SR.40)**

*(Pan Fried Breaded Broccoli, Cauliflower, Mushroom and Eggplant marinated with Italian Herbs & Parmesan Cheese)*

### **Arancini di Riso (SR.25)**

*(Nero – Fried Squid ink Rice Ball  
Funghi – Mushroom Rice Ball)*

## La Pasta Fresca – Fresh Pasta

### **Lasagne Verdi Con Pollo Spinach (SR.45)**

*(Traditional Green Lasagne with Chicken & Spinach)*

### **Cannelloni Tuscany (SR.50)**

*(Cannelloni Filled with Minced Veal and Diced Mushroom Served with Gratinated of Tomato, Parmesan & Mozzarella)*

### **Ravioli Marco Polo (SR.60)**

*(Ravioli Filled with Shrimps in a light Tomato Sauce with Shaved of Pecorino Cheese)*

### **Bucatini Con Salsa di Broccoli (SR.45)**

*(Pasta Bucatini Served with Broccoli Sauce and Diced Pine Seed)*

### **Rigatoni della Norma (SR.50)**

*(Baked Rigatoni Pasta in Tomato Sauce Topped with Eggplant and Mozzarella)*

## Secondi Di Carne & Pesce – Second Course

### **Salmone All' Atlantico in Crosta di Patate (SR.85)**

*(Sautéed Fresh Salmon Served with a Bell Pepper Sauce and Sautéed Asparagus)*

### **Involtini di Cernia (SR.85)**

*(Rolled Nagil Fillet with Spicy Shrimps Topping with Garlic and Parsley Sauce )*

### **Pollo di el Nordo (SR.60)**

*(Sautéed Chicken with Mushroom, Artichoke and Olives)*

### **Costotelle di Agnello (SR.60)**

*(Pan Fried Lamb Chop with Rosemary Sauce)*

### **Lombata di Vitello (SR.80)**

*(Veal Steaks Served with diced Mushroom, Spring Onion and Herbs Tomato Sauce)*

### **Bistecca con Salsa di Finocchio (SR.85)**

*(Striploin Steak with Fennel Cream Sauce)*

**Dessert of the day** *(Please ask the waiter.)*