

LOCANDA SCAPPI (57€/person)

This menu is designed to have a classic Italian experience, starting with some food to nibble while enjoying a nice aperitif, followed by a starter, pasta and dessert.

You can choose one starter, one pasta and one dessert, the chicchetti will be served for the whole table.

Cicchetti

(Venetian style small snacks served before dinner)

Selection of three different daily 'Cicchetti'

Antipasti

Tartare di Manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper and Castelmagno cheese.

Or

Caponata

Sweet and sour mixed of fried aubergine, San Marzano tomatoes, celery, onion, capers and served with roasted pine nuts.

Or

Suppli al telefono

Deep fried rice ball with mushrooms, truffle and mozzarella cheese.

Or

Radicchio salad

Red chicory salad served with toasted walnuts, chives, and gorgonzola DOP sauce.

Pasta

Orecchiette con i Broccoli

Homemade orecchiette pasta served with Romanesco broccoli, anchovy drippings, chili, garlic and cacio dei poveri (mix of bread, garlic, chili, parsley and lemon zest)

Or

Tagliolini in forma

Handmade tagliolini pasta seasoned with butter and parmesan, served in the cheese wheel.

Or

Risotto Radicchio, Salsiccia e Taleggio

Risotto with radicchio salad, homemade Tuscan sausage and taleggio cheese.

Dolci

Tiramisu

Coffee flavoured dessert with savoiardi biscuits and mascarpone.

Or

Gelato artigianale from Gelato Club

Classic artisan Italian cherry-chocolate ice cream.

Or

Torta di ricotta

Homemade ricotta (sheep cheese) cake, served with semi-salted butter frosting.

TICKET TO ITALY (67€/person)

This menu is designed to have an extensive Italian experience, starting with some food to nibble while enjoying a nice aperitif, followed by antipasti, secondi, contorni and dolce.

You can choose one starter, one Secondi, one Contorni and one dessert, the chicchetti will be served for the whole table.

Cicchetti

(Venetian style small snacks served before dinner)

Selection of three different daily 'Cicchetti'

Antipasti

Tartare di Manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper and Castelmagno cheese.

Or

Caponata

Sweet and sour mixed of fried aubergine, San Marzano tomatoes, celery, onion, capers and served with roasted pine nuts.

Or

Tartare di Tonno

MSC yellow fin red tuna tartare seasoned with pistachio, olive oil, pink Maldon salt and lemon zest. Served with "Guttiau" (Sardinia Bread).

Or

Suppli al telefono

Deep fried rice ball with mushrooms, truffle and mozzarella cheese.

Secondi

Salsiccia al Caciocavallo & Porro

*Homemade sausage made with pork, white pepper, tarragon and caciocavallo cheese.
Served with sautéed leek.*

Or

Polpo grigliato

*Grilled Octopus. Served with vignarola cream (mix of peas, zucchini, leek, spring onion),
semi-dried cherry tomatoes, samphire and chili.*

Or

Parmigiana di Melanzane

*Vegetarian lasagna “style” portion with aubergine, tomato sauce,
mozzarella cheese and parmesan cheese.*

Dolci

Tiramisu

Coffee flavoured dessert with savoiardi biscuits and mascarpone.

Or

Gelato artigianale from Gelato Club

Classic artisan Italian cherry-chocolate ice cream.

Or

Torta di ricotta

Homemade ricotta (sheep cheese) cake, served with semi-salted butter frosting.

KIDS MENU 13€

Primo or Secondo

Orecchiette al Pomodoro

Homemade orecchiette pasta served with tomato sauce.

Or

Cotoletta alla Milanese con patatine fritte

Breaded pork cutlet served with French fries.

Dolci

Gelato artigianale from Gelato Club

Classic artisan Italian vanilla and dark chocolate ice cream.