

LOCANDA SCAPPI 57€

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. Only the cicchetti will be served for the whole table.

CICCHETTI

Selection of three changing cicchetti, a Venetian style small snacks served before dinner

ANTIPASTI

Tartare di Manzo

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

or

Caponata

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

or

Suppli al telefono

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

PASTA

Risotto Radicchio, Salsiccia e Taleggio

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

or

Tagliolini in forma

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

or

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).

DOLCI

Tiramisu

Coffee flavored dessert with savoiardi biscuits and mascarpone

or

Gelato artigianale from Gelato Club

Classic artisan Italian cherry chocolate ice cream

or

Cannolo Siciliano

Homemade Marsala cannoli shells, filled with sheep & cow ricotta cheese with chocolate drops and pistachios

TICKET TO ITALY 67€

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 and dolce. You can choose one antipasti, one secondi and one dessert. Only the cicchetti will be served for the whole table.

CICCHETTI

Selection of three changing cicchetti, a Venetian style small snacks served before dinner

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.

SECONDI

Tagliata di tonno grigliato

Grilled Tuna “tagliata”. Served with pan fried chard, garlic, chili and raisins.

or

Salsiccia piccante & Porro

Homemade spicy sausage made with pork, nduja, fennel seeds. Served with sauteed leek.

or

Parmigiana di Melanzane

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

DOLCI

Tiramisu

Coffee flavored dessert with savoiardi biscuits and mascarpone

or

Gelato artigianale from Gelato Club

Classic artisan cherry chocolate ice cream

or

Cannolo Siciliano

Homemade Marsala cannoli shells, filled with sheep & cow ricotta cheese with chocolate drops and pistacchios

KIDS MENU 13€

Primo

Orecchiette al Pomodoro

Homemade orecchiette paste served with tomato sauce

OR

Secondo:

Cotoletta alla Milanese con patatine fritte

Breaded pork cutlet served with French fries.

AND

Dolci:

*Gelato Artigianale from Gelato Club
Classic Italian artisan vanilla ice cream.*