

# Menu

“There is no sincerer love than the love of food”  
George Bernard Shaw

chef Giacomo Dianin

DEAR GUEST, WE ASK YOU KINDLY TO INFORM THE STAFF ABOUT  
ANY FOOD INTOLERANCES OR ALLERGIES

THANK YOU



# Chef 's Tasting

## **RED PRAWN from MAZZARA del VALLO**

served with Maldon salt, tomato essence, lemon and pepper beads

(2-3-5-12)



## **CARPACCIO of YELLOWFIN TUNA**

with an eggplant puree and marinated green apple

(4-5-12)



## **FRESH PASTA "CONCHIGLIE" of ROASTED WHEAT**

with sauce of zucchini "alla scapece", mussels "mitilla" and crumbles of toasted taralli

(1-3-4-5-12-14)



## **CALAMARI ARRICCIATI**

with a Japanese sauce, cream of zucchini, caramelized onions, semi-dry tomatoes and dill

(1-3-8-9-12)



## **LEMON SERBET ICE CREAM with a BASIL ESSENCE**

(12)



## **JUNIPER PANNA COTTA**

with cherries in syrup, with lime and foam of amarena cherries

(1-3-7)

65.00 per person

with 4 glasses of wine 90,00

The Menu is only available for the entire table

# Starters

## **UNCONVENTIONAL EGGS**

### **EGGS ARAUCANA "BLU EGG HEN"**

cooked at 65° with an eggplant cream, tomato essence and  
crunchy pumpkin flower <sup>(3-5-12)</sup>

16,00

## **CARPACCIO of YELLOWFIN TUNA**

with arugula pesto, goat cheese, vinegrait of sesame <sup>(4-5-7-9-11-12)</sup>

22,00

## **ROATED OCTOPUS**

with a greek yogurt and honey sauce,  
crunch celery and a reduction of tomatoes <sup>(1-4-5-9-12-14)</sup>

22,00

## **BEEF TARTARE of GARRONESE CLASSICA**

seasoned with tabasco, worcestershire sauce,  
taggiasche olives, pickles, anchovies, caramelized onion,  
mustard and egg yolk sauce <sup>(1-7-12)</sup>

16,00

# First Courses

## **BIG FUSILLI PASTA WITH “MONOGRANO FELICETTI” FLOUR**

with pak-choi sauce, sworn chanterelles mushrooms and refermented cream  
of milk to the scent of ginger <sup>(1-5-6-7-12)</sup>

15,00

## **RISOTTO from CARNAROLI RISERVA “SAN MASSIMO”**

with with burrata, sweet bran bell pepper sauce, anchovies froml Cantabrico  
and fresh oregano <sup>(4-7-12)</sup>

16,00

## **FRESH PASTA “CONCHIGLIE” of ‘burnt wheat’**

sauce of zucchini alla scapece, mussels “mitilla” and  
crumbles of toasted “taralli” <sup>(1-3-4-5-12-14)</sup>

16,00

## **TORTELLO of “SPIRULINA” GREEN ALGAE**

stuffed with goat cheese, white bean puree,  
carpaccio of langoustine <sup>(1-2-3-4-5-9-12)</sup>

22,00

## **BIG SPAGHETTI alla CARBONARA DECONSTRUCTED**

with flour from monograno Felicetti, slow cooked egg 65°, pork  
cheek and pecorino cheese

<sup>(1-3-7)</sup> 17,00

# Second Courses

## **SQUID SCALOPPE**

with a sake sauce, cream of zucchini, caramelised onion,  
semi-dry tomatoes and dill <sup>(4-5-6-12-14)</sup>

25,00

## **CROAKER FISH FILLET in TAGGIASCHE OLIVE CRUST**

with cucumber gazpacho and yellow tomatoes from  
Piennolo del Vesuvio basil and coral wafer <sup>(1-3-4-5)</sup>

24,00

## **SMOOKED BLACK ANGUS**

cut with the Berkel, served with horseradish and lime  
mayonnaise, caper leaves and black rice chips <sup>(5-12)</sup>

24,00

## **LARDED RABBIT ROLL**

with fennel potato cream and caponatina of vegetables <sup>(12)</sup>

26,00

# Cuts of Meat

## **RAZZA GARRONESE NOSTRANA**

local breeding farm Macelleria Saccardo (PD), lean, tender and flavorful,  
maturation minimum 30 days

STEAK € 8,00 100g / T-BONE STEAK € 10,00 100g

## **RAZZA ANGUS IRLANDESE**

without bone, medium marbling and intense flavor, maturation minimum 30 days

RIB-EYE € 10,00 100g

we have additional cuts of meat available

# Side Dishes

SOUTE' of EGGPLANT, PEPPERS, CARROTS, SUN-DRIED TOMATOES and FRESH BASIL 7,00

ROASTED POTATOES 7,00 MINT SAUTEED ZUCCHINI 7,00

MIX SALAD 7,00

# Cheese Selections

## **VALTELLINA CASERA DOP**

cow milk, aged 70 days, sweet, floral with a note of dried fruit  
*made in Latteria di Chiuro – Chiuro – Sondrio*



## **PECORINO MASCHIO VOLTERRANO BIO**

sheep milk, aged 8 months, sweet delicate taste, slightly spicy aroma of  
dried fruits, honey, butter and ripe fruits  
*made in Fattoria Lischeto – Volterra – Pistoia*



## **ASIAGO d'ALLEVO DOP STRAVECCHIO**

raw cow milk, aged for 19 months, rich and complex taste, sweet and  
spicy, saline and floral  
*made in Malga Verde – Conco – Vicenza*



## **ROQUEFORT AOC VIEUX BERGER**

raw sheep milk, classic french cheese, aged in caves for 3 months,  
intense flavor with muffled and savory character  
*made in Combes Yves Sarl – Roquefort – France*



## **CASTELMAGNO di MONTAGNA DOP STAGIONATO**

raw cow milk, aged 4 months, slightly savory, strong herbaceous and  
toasty notes, sensation of cellar and woodlands  
*made in Caseificio La Meiro Piemonte*

Served with honey, jam and chutney

16,00

# Dessert

## CREME OF COFFEE

served in a cup with cream cheese, hazelnut crumbles and  
chocolate drops <sup>(1-3-4-7-8-12)</sup>

9,00

## TIRAMISU DECONSTRUCTED

classic pastry, sauce of coffee, mascarpone cream and cocoa <sup>(1-3-4-7)</sup>

9,00

## “SEMIFREDDO” (cold dessert) whit WHITE CHOCOLATE

With fresh mango and passion fruit, cocoa powder, crunchy cashew nuts <sup>(1-3-7-8)</sup>

9,00

## JUNIPER PANNA COTTA

with cherries in syrup, with lime and foam of amarena cherries <sup>(1-3-7)</sup>

9,00

## “LIUK”

Lemon from Sorrento ice cream, rice crumbles, liquorice powder,  
Lemon foam, cedro and bergamot essence <sup>(12)</sup>

9,00 <sup>Vegan – gluten free</sup>



# Allergens

- 1) **Cereals** containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
- 2) **Crustaceans** and products thereof
- 3) **Eggs** and products thereof
- 4) **Fish** and products thereof
- 5) **Peanuts** and products thereof
- 6) **Soybeans** and products thereof
- 7) **Milk** and products thereof (including lactose)
- 8) **Nuts namely:** almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* Wangenh K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof
- 9) **Celery** and products thereof
- 10) **Mustard** and products thereof
- 11) **Sesame** seeds and products thereof
- 12) **Sulphur** dioxide and sulphites > 10 mg/kg or 10 mg/l SO<sub>2</sub>
- 13) **Lupin** and products thereof
- 14) **Molluscs** and products

Water San Benedetto 65 cl  
€ 3,50

Table setting  
€ 4,00

*Grissini, crackers and bread are home-made*



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