

IL REFETTORIO

l'essenza del ristorante

MENÙ

STARTERS

Grilled scallops with Belgian lime butter, shallots and black truffle (7,12,14)	€. 20,00
Shrimp chips with creamed codeblack olive (1,2,4,7,5)	€. 20,00
Wagyu "Miyabi" cheek with crunchy focaccia, beetroot and wild fennel (1,3,7)	€. 20,00
Fried Wagyu "Miyabi" tartare with almond mousse, crunchy almonds and teryaki sauce (1,3,5,6,8)	€. 20,00
Poached "mountain egg" with potato mousse, fried leek strips, burnt leek powder and black truffle (3,5,7)	€. 18,00
Parsnip and turmeric soup with seasonal vegetables sautéed in aromatic herbs, black cabbage chips and turnip greens sauce (5,1,3,7,10)	€. 18,00

ARTISAN PASTA

"Miyabi" Wagyu "Cappelletti" pasta filled with demi-glace ginger, lime and black truffle (1,3,9,6)	€. 22,00
Fresh egg pasta linguine with Cetara anchovy sauce, Cantabrian anchovies, butter lemon & finger lime (1,3,4,7)	€. 22,00
Pasta e fagioli with crunchy Wagyu "Miyabi" and kale (1,3,5,9)	€. 24,00
Fresh egg Scampi "ravioli" in oyster soup with coconut milk, lemongrass, saffron and fennel (1,2,5)	€. 20,00
Fresh egg pasta "Spaghetti" with pumpkin, late radicchio, pecorino romano and burnt lemon powder (1,3,7)	€. 20,00
Chestnut tortelli with vaccinara tail in beef broth (1,3,9)	€. 22,00

GRILLED COOKED

Florentine style Fassona Piemontese beefsteak "Cazzamali Selection" with grilled vegetables (for 2 persons, about 1Kg)	€. 8 HG
Florentine style Chianina beefsteak from butcher shop "Fracassi" with grilled vegetables (for 2 persons, about 1Kg)	€. 8 HG
Curried chickpea balls with tarragon and chives (1,3,5)	€. 22,00
Grilled octopus with potato mousse, "Piennolo" tomato confit and caper powder (4,7,9,12)	€. 26,00
Wagyu "Miyabi" ribeye with baby vegetables, aromatic herbs and balsamic glaze	€. 48,00
Fassona Piemontese beefsteak "Cazzamali Selection" "Tagliata" (sliced beef) with grilled vegetables	€. 25,00
Amberjack fillet cooked at low temperature, wrapped in cabbage leaf, with lovage yoghurt sauce and grilled kohlrabi (4,7)	€. 26,00

OUR HAMBURGER

Chianina or Fassona burger with cocoa and poppy seed bun, bbq pomegranate sauce, grilled pumpkin, purple cabbage marinated in balsamic vinegar, crispy bacon and french fries (1,3,5,7)	€. 22,00
Wagyu burger with almond sandwich Gennari parmesan fondue Tropeea onion sweet and sour with raspberry, wagyu bacon and french fries (1,3,7,8)	€. 28,00
Cover charge and basket of artisanal bread made with selected and naturally leavened organic flour	€. 3,00

N.B. Nei nostri piatti possono essere presenti alcuni prodotti considerati per alcuni ALLERGENI.

Tale presenza è eventualmente segnalata per ciascun piatto tramite numeri che rimandano alla lista pubblicata qui sotto.

Se siete soggetti a qualche allergia alimentare, vi preghiamo cortesemente di informare sempre e in ogni caso il nostro personale di servizio.

Lista degli allergeni / Liste des allergènes / List of allergens:

- 1 - glutine/gluten, 2 - crostacei/crustacés/crustacean, 3 - uova/oeufs/egg, 4 - pesce/poisson/fish, 5 - arachidi/arachides/peanuts, 6 - soia/soja/soy, 7 - lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 - sedano/celery/celeriac, 10 - senape/moutarde/mustard, 11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 - lupini/lupin/lupins, 14 - molluschi/mollusques/shellfish