

IL REFETTORIO

l'essenza del ristorante

MENÙ

STARTERS

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

ARTISAN PASTA

"Miyabi" Wagyu "Cappelletti" pasta filled with demi-glace ginger, lime and black truffle	€. 22,00
Fresh egg pasta "linguine" with "Cetara" anchovy sauce, "Cantabrian" anchovies, butter lemon and finger lime	€. 22,00
Pasta e fagioli with crunchy Wagyu "Miyabi" and kale	€. 24,00
Fresh egg Scampi "ravioli" in oyster soup with coconut milk, lemongrass, saffron and fennel	€. 20,00
Fresh egg pasta "Spaghetti" with pumpkin, late radicchio, pecorino romano and burnt lemon powder	€. 20,00
Chestnut tortelli with vaccinara tail in beef broth	€. 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	€. 22,00
Grilled octopus with potato mousse, "Piennolo" tomato confit and caper powder	€. 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	€. 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	€. 22,00
Wagyu burger with almond sandwich Gennari parmesan fondue Tropeea onion sweet and sour with raspberry, wagyu bacon and french fries	€. 28,00
Cover charge and basket of artisanal bread made with selected and naturally leavened organic flour	€. 3,00

Information about the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty, it will be possible to consult the appropriate documentary and if requested.

