

IL REFETTORIO

l'essenza del ristoro

MENÙ

STARTERS

Grilled scallops (4 pieces) with Belgian lime butter, shallots and chervil	€. 20,00
Shrimp chips with creamed cod and black olives	€. 20,00
Scardovari oysters (2 pices) cooked at low temperature with raspberry Tropea onion, rice vinegar and Wagyu lard	€. 20,00
Fried "Miyabi" Wagyu tartare with Jerusalem artichoke mousse, crunchy almonds and teryaki sauce	€. 20,00
Poached "Mountain egg" with potato mousse, fried leek strips and burnt leek powder	€. 20,00
Parsnip and turmeric soup with seasonal vegetables sautéed in aromatic herbs, black cabbage chips and turnip greens sauce	€. 20,00

ARTISAN PASTA

"Miyabi" Wagyu "Cappelletti" pasta filled with demi-glaze ginger and lime	€. 22,00
Fresh egg pasta "linguine" with "Cetara" anchovy sauce, "Cantabrian" anchovies, lemon butter and finger lime	€. 22,00
Pasta and beans soup with crunchy Wagyu "Miyabi" and black cabbage	€. 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" oxtail in beef broth	€. 22,00

GRILLED COOKED

Florentina steak from Piedmont "Cazzamali" selection with grilled vegetables (for 2 persons, about 1Kg)	€. 8 HG
"Macelleria Fracassi" Chianina steak/fillet (based on availability) "Fiorentina style" 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
"Miyabi" Wagyu ribeye with baby vegetables, aromatic herbs and balsamic glaze	€. 48,00
Piemontese Fassona beefsteak "Cazzamali Selection" 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/Fassona burger with cocoa and poppy seed bun, bbq pomegranate sauce, grilled pumpkin, smoked black cheese, purple cabbage marinated in balsamic vinegar, crispy bacon and french fries	€. 22,00
"Miyabi" Wagyu burger with almond sandwich "Gennari" parmesan fondue Tropea 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.

