## <u>STARTERS</u>

Fried dumplings with 24 month-seasoned Culatello from Zibello Baked eggplant parmigiana Baked zucchini flowers stuffed with speck and buffalo mozzarella Tuscan bread crostons with DOP crude bacon and Raw Parma reserve "The Great Re" Gratinéed puff pastry with porcini mushrooms and new potatoes Porcini mushrooms salad with Parmesan cheese flakes and wild celery Carpaccio beef with Parmesan cheese flakes, lime and avocado Tempura Argentinean prawns with guacamole sauce

# <u>FIRST COURSES</u>

Cortecce with 'nduja sauce and burrata stracciatella Risotto Milanese with saffron and marrow Homemade tagliatelle with porcini mushrooms Pasta sauce with beef meatballs and tomato Pachino sauce Risotto with zucchini flowers and Argentinean prawns

### <u>MAIN COURSES</u>

Cut of beef with trevisana and taleggio with grilled vegetables Pounded chop with rosemary, chilli and garlic The real Cotoletta alla milanese with wild rocket and cherry tomatoes Tenderloin fillet in red wine sauce with baked potatoes Tenderloin fillet with Porcini mushrooms Grilled rib eye steak with baked potatoes Fiorentina T-bone steak (min. 2 people approx 1,5 kg) with grilled vegetables and baked potatoes

> Salmon fillet with beer and toasted almonds served with puree of potatoes with basil

Grilled red tuna steak with mixed salad and cherry tomatoes

#### <u>OUR TARTARES</u>

*Veal tartare with capers, anchovies, tabasco, Worcester sauce and Parmesan cheese with fresh salad* 

*Filet tartare with capers, anchovies, tabasco, Worcester sauce, white vodka and baked potatoes* 

Red tuna tartare with avocado, orange peel, rice and pineapple

Salmon tartare with dill, red currant and mango, rice and pineapple

#### <u>SIDE DISHES</u>

Spicy sauteed broccoli Spinach with oil or butter Grilled vegetables Oven potatoes Sauteed Porcini mushrooms

In this restaurant, fishery products served raw and food preparation made from raw fish are subjected to preventive health freezing treatment under Reg. 853/04