

# Le Scuderie Ristorante

My dishes,  
are the result of tireless research  
of raw materials,  
Modern Processing Techniques.

With this aim  
I try to valorize  
the Perfumes and Flavors  
the Territory Gives us.

**Cristian Conti**

We are pleased to welcome you in our restaurant.

Please, put your phone in vibration mode.

While you are ordering, you're pleased to notify us any intolerances, allergies or any other needs.

Some of our products may be frozen or conserved at low temperatures in order to best preserve the organoleptic characteristics.

All raw fish is subjected to sanitization treatment as required by law.

Some ingredients may change without notice depending on marketplace availability.

# Our Tasting Menu for the Summer Season

The choice of tastings is ideal to explore my kitchen, the dishes are designed in small portions, and summarize all the creations of the season.

The chosen tasting must be the same for all guests at the same table.

Enjoy the reading!

# CONTEMPORARY

- . Small Amouse-Bouche
  - . Welcome from the kitchen
  - . Culatello, Salami and Focaccia with Grana Padano
  - . Beef Cheek Candies, Chamomile, Black Truffle  
and Raspberries
  - . Pork Belly, Orange and Escarole
  - . Petit Four
  - . Tiramisu 2.2
- € 50 P.p.

The tasting menu can be combined with:

"Contemporary" Wine Tasting  
€ 25 P.p.

Cheese selection  
€ 10 P.p.

# SURPRISE

"I think we give the best when we are free to think and  
act, the 5-course surprise is My best"  
€ 55 P.p.

# INNOVATING

- . Small Amouse-Bouche
  - . Welcome from the kitchen
  - . Salad 20-20: Salads, Sprouts, Flowers, Crispy Chickpeas, Buffalo Mozzarella and Confit Cherry Tomatoes.
  - . Langoustine, Tomato, Taggiasca Olives and Basil
  - . Raviolini filled with Duck, Sweet Provolone, Porcini mushrooms and Blueberries
  - . Whole wheat tagliolini, Crunchy Vegetables, Red Beetroot Bavarian Cream and Almond milk
  - . Lobster, Burrata Mozzarella and Watermelon
  - . Sirloin Steak, Pistachios and Saba
  - . Petit Four
  - . Peach, Lemon and Vanilla
- € 70 P.p.

The tasting menu can be combined with:

"Innovando" Wine Tasting

€ 40 P.p.

Cheese selection

€ 10 P.p.

# A JAPANESE IN CREMONA

Italian Sashimi in a growing up of different fish compositions succession:

- . Lobster and Basil essence
- . Octopus with Allioli
- . Squid noodles and Caper powder
- . Mullet and chopped Pistachio from Bronte
- . Cod and Parsley Pesto
- . Salmon and Raspberry Gel
- . Sea Bass and Mustard mayonnaise
- . Red Shrimp and Orange Compote
- . Scallops and Saba Mayonnaise
- . Tuna and Vanilla Onion Cream
- . Langoustine and Tomato Gel
- . Swordfish, soil of Taggiasca Olives and Yuzu

€ 60 P.p.

# TO BEGIN

. Foie Gras, Apricots and Cocoa

€ 22

. Mussels, Potatoes, and Parsley... A remember  
of a Moules Frites

€ 18

. Langoustine, Tomato, Taggiasca Olives and Basil

€ 20

. Culatello, Salami and Grana Padano Focaccia

€ 18

. Beef tartare... Journey between North and South

€ 18

. Salad 20-20: Salads, Sprouts, Flowers, Crispy Chickpeas,  
Buffalo Mozzarella and Confit Cherry Tomatoes.

€ 18

# THE PASTA

. Raviolini filled with Duck, Sweet Provolone,  
Porcini mushrooms and Blueberries

€ 18

. Beef Cheek Caramelle, Chamomile, Black Truffle  
and Raspberries

€ 18

. Pisarei pasta, Sausage, Beans and Lobster

€ 20

. Paccheri pasta with cod in aubergine Parmigiana

€ 18

. Spaghettone, pasta Cacio cheese and Pepper,  
Red Prawns with Lime

€ 18

. Whole wheat tagliolini, Crunchy Vegetables, Red  
Beetroot Bavarian Cream and Almond milk

€ 18



# THE RISOTTI

. Rice Langoustine Broth, Lemon-Grass,  
Scallops and Capers

€ 20

. Tomato Rice, Basil essence and Buffala Mozzarella  
Ice Cream

€ 18

# THE MEATS

. Pork Belly, Orange and Escarole  
€ 20

. Spin of Guinea Fowl  
€ 22

. Sirloin Steak, Pistachios and Saba  
€ 25

. Duck breast, Vanilla Onion, Chocolate  
and Balsamic Vinegar  
€ 20

# THE FISH

. Rossini Mullet, wholemeal bread sauce

€ 25

. Lobster, Burrata Mozzarella and Watermelon

€ 30

. Camouflage of Cod

€ 22

. Octopus, smoked Potatoes and Campari

€ 20

# CHEESE

Selection of Cheese Tray paired with  
Homemade Mustards and Jams of our production

€ 3 per piece

# FOR CHILDREN

. The Culatello di Zibello

€ 10

. Tomato Pasta

€ 8

. Sirloin Steak and Roasted Potatoes

€ 14

# THE DESSERT

. Tiramisu 2.2

. Peach, Lemon and Vanilla

. Celery, Liquorice and Chocolate

. Rocher and Raspberries

. Carrot, Mango and Citrus Fruits

. Sorbet of your choice: Mango, Raspberry, Lemon

€ 10