

# *Contrasti*

Chef Cristian Conti

ON THURSDAY EVENING WE OFFER A MENU  
CALLED "A MANO LIBERA" .

THE DISHES PRESENTED ARE THE FRUIT OF  
NEW EXPERIMENTS FOLLOWING THE SEASONALITY OF THE PRODUCE.

THE MENU CHANGES EVERY WEEK.  
THE PRICE OF THE MENU IS € 45 INCLUDING WATER AND COFFEE

EACH WEEK WE CHOOSE FROM OUR CELLAR

WINES FROM ALL OVER THE WORLD  
TO BE TASTED BY THE GLASS.  
prices 7€ to 20€

# *The Tasting Path*

The tasting menu is the ideal choice to discover our cuisine.

Our Chef present some of his signature Dishes. The menu is applied to the whole table.

# *Sapori di Stagione*

. Scallops, Jerusalem Artichokes, Hazelnuts and  
Pomegranate

Goose Foie Gras, Fig sorbet and Brioche Bread

Spaghetti, Razor Clams, Green-celery, Granny Smith  
and Ginger

Duck breast and leg, Orange, Cinnamon and Pears

Hay smoked Tuna, Tomato, Baby Vegetables and  
Anise

Coffee five consistencies

€ 70

Wine tasting 5 wines € 35

# *Sorpresa*

. The culinary experience branded "Le Scuderie"  
4 Dishes, the Chef's Best.

€ 55

Wine Tasting 4 wines € 25

*Menù*

*à la*

*Carte*

## *First Course*

. Culatello of Zibello (A fine cured ham aged for 24 months ) and fried Salva Cremasco Cheese

€ 18

. Red onion tarte tatin, Provolone cheese hot sauce and ice cream

€ 20

. Scallops, Jerusalem Artichokes, Hazelnuts and Pomegranate

€ 22

. Goose Foie Gras, Fig sorbet and Brioche Bread

€ 25

. Raw and cooked Red shrimps , vegetables Caponata and Burrata cheese

€ 25

## *Pasta and Risotti*

. Pumpkin ravioli, Burrata cheese and Coffee

€ 18

. Risotto with Sage, Rabbit and Apples

€ 20

. Risotto with Scampi, Cracklings and Raspberry

€ 22

. Plin (little homemade ravioli) with Gurnard, Black truffle, Porcini mushrooms and Beurre Blanc

€ 22

. Spaghetti, Razor Clams, Green-celery, Granny Smith and Ginger

€ 22

# *Main Course*

. Eggplants and Zucchini Parmigiana

€ 22

. Duck breast and leg, Orange, Cinnamon and Pears

€ 25

. Hay smoked Tuna, Tomato, Baby Vegetables and  
Anise

€ 25

. Scottona Fillet, Negroni Sauce, Apricots, Fennel and  
Laurel

€ 28

. Lobster, Broad bean, Ginger and Hazelnuts

€ 35

# *Cheese*

Selection of Cheese tray paired with Homemade Mustards and jams of our production

3 pieces €6

5 pieces € 10

7 pieces € 15

# *For Kids*

. Culatello di Zibello

€ 12

. Tomato Pasta

€ 10

. Sirloin steak and Roasted Potatoes

€ 14

# *Dessert*

- . Sablè, Hazelnut, Salted Caramel and Rum
  - . The Fifth consistency of Coffee
  - . Crepes Suzette and ice cream
  - . Like an Apple Strudel
- . Pears, Chocolate and Moscato D'asti

€ 12

