



LE SCUDERIE  
RISTORANTE

*Sapori*  
*di*  
*Stagione*

Chef Cristian Conti

## **Discover the Cousine of the Chef Cristian Conti**

6 courses tasting menù to discover the chef's philosophy

€ 70 P.p.

The menu can be pairing with the tasting of 6 glasses

€ 35 P.p.

4 courses tasting menù to discover the chef's philosophy

€ 55 P.p.

The menu can be pairing with the tasting of 4 glasses

€ 25 P.p.

The tasting menù should be choisen by all the guests on the table

## *Per Cominciare*

- . Cotechino vanilla, salty Zabaione and raw Scampi  
€ 25
- . Amberjack, hazelnuts, Annurche apple and Oranges  
€22
- . Scallops, bitter Soncino root, Polenta Meringues and Milk foam  
€22
- . Veal Sweetbreads, Licorice, Passion Fruit and Potatoes  
€ 20
- . Sermide Onion Tarte tatin Hot Cold of Auricchio's Provolone  
€20

## *Pasta And Risotto*

- . Veal head Ravioli, Cappers, Roasted lemons and Scampi  
€25
- . Carbonara style risotto of Eel  
€ 20
- . Creamed rice, pumpkin Pioppini mushrooms and orange  
€ 20
- . Lentil Tagliatelle, Hare, star anise and Mascarpone  
€ 22
- . Gragnano's Paccheri ,Creamed Cod , dry tomatos and Raspatura  
Lodigiana  
€ 22

## *Main courses*

- . Breast and thigh of Wood Pigeon Le Charmilles, Pumpkin, Chestnuts and Blueberries  
€ 28
- . Rossini Tournedos, Baby Carrots and Parsnips  
€ 38
- . Rabbit Crepinette, spinach cake and Béarnaise sauce  
€ 25
- . Cod in Two Services:
  - steamed with Giudia style artichoke and wintery potatoes Mousseline
  - Parmesan Style Cod's tripe€ 30
- . Roasted octopus, couliflower, anchovies and culatello  
€ 26
- . Lobster, Thistle, Bagnetto verde Sauce white watermelon fruit Mustard  
€ 35
- . Like a Parmigiana of Aubergine and Courgettes  
€ 25

## *For the little ones*

- . Culatello di Zibello  
(Cured meat)  
€ 12
- . Pasta with tomato and basil  
€ 10
- . Milanese style cutlet and roasted potatoes  
€ 14

# Cheeses

. From our cheese's trail, the selection pairing with the our homemade fruit mustard and confiture

5 tasting each € 15

7 tasting each € 20

# Desserts

- . Coffee, Cocoa Tobacco and Mezcal
- . Rose's cake and Chartreuse Custard
- . Crepes Suzette and Vanilla Ice cream
- . Tacos, parfait Sbrisolona and Laurel
  - . Sorbet of Garda's Gold:
    - . Bergamotto, Orange and Saffron
- . Pear, Rosemary and Piacentina Ricotta Cheese

€ 12