

# MENU

## COLD CUTS

Cooked Ham  
50gr. / 100gr.  
10 / 18

Speck "Salumificio Bettella"  
50gr. / 100gr.  
7 / 13

Salami "Salumificio Bettella"  
150gr  
16

Salami of the Day

## CHEESE

Biella's Maccagno raw milk (7)  
50gr. / 100gr.  
8 / 15

Blue Stilton. (7)  
50gr. / 100gr.  
9 / 16

Asiago DOP (7)  
50gr. / 100gr.  
9 / 16

Holzhofer (7)  
50gr. / 100gr.  
9 / 16

Cheese of the day (7)

*All cold cuts and cheeses are served with leverdure in Agro. "Bottega Pavesi"*

Crunchy Bread, French Butter and Anchovies from the Cantabrian Sea (1,7,4)  
6pz  
16

# FROM THE GARDEN

Zucchini Dried in the Sun (12)

8

Peppers stuffed with Mediterranean tuna (4,12)

9

Artichokes with Crudaiola (12)

14

Carpaccio of Tomatoes (1,7)

Burrata, Citronette with Maracuja and Crunchy Bread

16

## RAW

"of Land and Sea"

The \*Scampo Porcupine XXL from Ireland

9 al pz.

\*Shrimp Viola di Mazara del Vallo

5 al pz.

\*Gambero Rosso di Mazara del Vallo

5 al pz.

Piemontese Fassona Raw Meat, (1,3,4,6,7)

Scalded Asparagus & Its Anchovy Mayo and Crispy Bread

24

# FRIED FOOD

Potato croquettes (1,6,7)  
and Mayo with Truffle  
5pz  
9

Maldon Salt and Lemon Soft Red Potato  
Chips (1)  
6

Shrimps Kataifi (1,2,4)  
2pz  
7

Homemade meatballs  
with Mayo al Pomodoro (1,3,7)  
5pz  
9

**Blow Up Burger (1,3,7)**  
**Double Patty, Crispy Bacon, Tomato and Lemon Mayo**  
16

# FOCACCIA

\*Barese Scone with Tomato(1)  
8

## \*CRUNCHY FOCACCIA

**Margherita Blow Up, (1,7)**  
Mozzarella di Bufala Campana, Basil Cream and Tomato Confit  
2 Pz / 4 Pz  
10 / 18

Norwegian smoked salmon, (1,3,4,6)  
Avocado Mayonnaise and Pumpkin Seeds  
2 Pz / 4 Pz  
12 / 20

Crudo Parma 24 Months "Slega", (1,7)  
Burrata d'Andria , Bitter Orange Jam Home Made and Pesto Powder  
2 Pz / 4 Pz  
12 / 20

\*Some products are subjected to temperature abatement or may be frozen at source  
for occasional unavailability of the fresh product.

# FROM THE EMBERS

*The fires are lit from 19.00 - Thursday, Friday and Saturday*

## **Fiorentina Scottone Pura di Limousine**

It is a cut with bone and fillet.  
Lean meat with delicate flavour and aroma.  
8€/hectogram

## **Costata Scottona Salento**

A fine cut for its organoleptic characteristics: softness and flavor  
8.5€/hectogram

## **Chop Podolica 8 years**

An intense and slightly sweetish meat, obtained from the front of the loin  
9.5€/hectogram

## **Entrecote Scottona 280gr**

It's one of the fine cuts of cattle that comes from the side of the rib.  
A real delight, thanks to its tenderness, juiciness and flavor  
30€

## **Costolette di Abbacchio (Salento) 200gr**

A delicate cut, extremely lean and tender  
24€

*\*Our meats are served in accompaniment  
with Mashed Potatoes Ratte and Crispy Bacon (7)*

# OFF MENU OF THE CHEF

## OUR MEAT

### **Bombette di Capocollo (Salento)**

Pistachio

5pz

16

### **Luganega with Parmesan cheese**

9

## SEASONAL DISHES

### **Egg Pochè**

Cream of Ratte Potatoes, Grilled Asparagus and Parmesan Cream

20

### **Snails in the Bourguignon style**

6pz/12pz

12/24

**BLOW UP**

ENOTECA & CAFÈ BISTROT

# DESSERTS

**Mini Krapfen (1,7)**  
with cream of your choice  
2,5

**Mini Cannolo Siciliano (1,7,8)**  
2,5

**Puff Pastry Cannoncino (1,7,8)**  
Tonka Bean Pastry Cream  
2,5

**\*Cheesecake 4.0 (1,3,7)**  
with Sicilian Pistachio Cream / Nutella / Berry Coulis  
8

## List of allergens:

1. Gluten
2. Crustaceans and derivatives
3. Eggs and derivatives
4. Fish and derivatives
5. Groundnuts and their derivatives
6. Soya and derivatives
7. Milk and milk products
8. Nuts and their derivatives
9. Celery and its derivatives
10. Mustard
11. Seeds of Sesame Seeds
12. Sulphur dioxide and sulphites
13. Lupins and derivatives
14. Molluscs and derivatives