PREMIATA
BOTTIGLIERIA
Nº106
··· PIGNETO ···

STARTERS

BREAD BUTTER AND CANTABRIAN ANCHOVIES (1,4,7) 14

TOSTADA WITH ALICI (1,4,12,15,A,C) 9
WITH MARINATED ANCHOVIES, SPICY MARINARA SAUCE ,CRISPY ONIONS AND MISTICANZA

CRISPY CAULIFLOWER NUGGETS(1,6,10,11,12,15,A) 8
WITH VEGAN YOGURT SAUCE WITH ASIAN FLAVOURS

BEEF CROQUETTES (1,4,7,10) 9
WITH GREEN SAUCE

CHURROS CACIO E PEPE (1,3,7,C) 9
WITH TOMATO SAUCE

GIUDIA STYLE ARTICHOKES (1,3,7,12) 10
WITH A POTATO AND PECORINO CROCCHETTE AND A SPINACH SAUCE

CREAMED SALTED COD CANNOLI (1,4,7,12) 10
WITH BROCCOLI HUMMUS AND SWEET AND SOUR PEPERONI COULIS

PULLED ROLLS (1,6,9,10,12,15,A,C) 8
WITH VEGETABLE WOK AND PORK

BEET TARTARE (6,8,10,11) 9
WITH A THAHINA EMULSION AND WAINUTS

CUTTING BOARDS

SELECTION OF 3 CHARCUTERIE & 3 CHEESE (1,7,12) 19

CUTTING OF PATANEGRA (1, 12) 14
WITH TOMATO BREAD

CUTTING VEGAN AND FRIED PIZZA (1, 12) 16
SELECTION OF VEGETABLES IN OIL "AGNONI" AND HUMMUS

GIARDINIERA "BOTTEGA PAVESI" 8
SWEET AND SOUR VEGETABLES

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FIRST DISHES

AVAILABLE ALSO GLUTEN FREE

SPAGHETTONI "MANCINI" BUTTER AND ANCHOVIES(1,4,7,9,12) 15

RICOTTA GNOCCHI (1,5,7,8,9,11,12,,A,C) 14
WITH SMOKED EGGPLANT CREAM WITH A CASHEW AND ROASTED TOMATOES PESTO

POTATO FILLED "RAVIOLI"(1,3,7,9,12,13,A,C) 16
WITH FAVA BEANS ,SWEET PEAS,AND SPINACH SAUCE WITH A POTATO AND ZAFFRON FOAM

ROMAN TRADITIONAL PASTA DISHES (1,3,7) 12
AMATRICIANA, CARBONARA, CACIO & PEPE, GRICIA

SECOND COURSES

ROASTED COD (4,7,9,12,13) 18
WITH ROASTED ARTICHOKE ,CANNELLINI CREAM AND CRISPY POTATOES

ITALIAN PORK BELLY (1,10,12,C) 16
WITH APPLE MOSTARDA AND APPLE ROSE WITH DEMI-GLACE

THAI RED PORGY(4,6,7,9,10,11,12,15,A,C) 19
WITH A THAI COCONUT SAUCE,BOK CHOY ,SMOKED PAPRIKA AND PARSLEY POWDER

PORTUGUESE ROASTED COCKEREL (1,A,C) 14
WITH ROASTED POTATOES

GRILLED BEEF (1,A) 18
WITH POTATOES PAVÉ AND CHICORY

ROSTED SEABASS (4,7,9,12,A,C)
WITH CARROT AND YOGURT PUREA WITH ASPARAGUS AND ZUCCHINI AND A HYDROPONIC SALAD

TERIYAKI GLAZZED AMBERJACK (4,6,12) 18
WITH GREEN PEPPERS AND PAN ROASTED ESCAROL

BEEF TARTARE (1,10,12) 15
WITH DRIED TOMATOES, CAPPERS AND MUSTARD

FRIED SHRIMPS AND SQUID (1,2,12,14) * 14

SOY GLASSED SOUS VIDE EGGPLANT (6,8,12,A) 14
CELERIAC PURE ROMESCO AND FRIED CAULIFLOWER

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SIDE DISHES

ROASTED POTATOES 6

FRIED POTATOES (1) *

VEGETABLES SIDE - DISHES 6

WOK (6,11), STIR-FRIED, GRILLED, CHICORY, STIR-FRY "MISTICANZA", RAW FIELD "MISTICANZA"

VEGETABLE TEMPURA (1, 3) * 5

BOWLS

ONLY LUNCH MENÚ

SHRIMP BOWL (2,3,11,12) * 13

STIR SHRIMP, AVOCADO, SUSHI RICE, CUCUMBER, MANGO, SESAME SEEDS (SERVED WITH SPICY MAYO)

SALMON BOWL (4,7,8) * 13

MARINATED SALMON, SUSHI RICE, EDAMAME, AVOCADO, CANDIED GINGER (SERVED WITH TERIYAKY SAUCE)

PORK BELLY BOWL (1,9,10) * 13

SUSHI RICE, GLAZED PORK, VEGETABLE WOK, TERIYAKI SAUCE

SANDWICHES

SERVED WITH HOMEMADE BREAD AND FRIED POTATOES

ROYALE BEEF BURGER (1,3,7,11) * 14

180 G ITALIAN BEEF BURGER, WHITE BREAD, SALAD, TOMATO, CHEDDAR, BACON AND BBQ SAUCE

CRISPY CHICKEN (1,3,7,9,10,11) * 13

MAXI CRISPY CHICKEN CUTLET, WHITE BREAD, SALAD, TOMATOES, SPICY MAYONNAISE

VEGGY BURGER (1,12,13,15,C) * 13

CHICKPEA BURGER, WHITE BREAD, CARAMELIZED ONION, ,POMATOES AND SALAD

CLUB SANDWICH (1,3,7,10,11) * 12

GRILLED CHICKEN FILLETS, BACON, SALAD, TOMATO, EGG, MAYONNAISE

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DESSERTS

HOMEMADE APPLE FRITTER (1,3,8,7) WITH VANILLA ICE CREAM, MUESLI AND CARAMEL	8
PEAR AND WILD CHERRY CRUMBLE (1,3,7,8)	5
COCOA TARTLET (1, 3, 7, 8) WITH MASCARPONE CREAM	6
TIRAMISÚ (1,3,7)	5
LONDON CHEESCAKE (1,7,8) WITH WILD BERRIES OR CHOCOLATE SAUCE	5
NEW YORK CHEESCAKE (1,3,7,8) WITH WILD BERRIES OR PISTACIO	5
CROSTATA (1,3,7) (PIE WITH APRICOT JAM)	4
APPLE PIE (1,3,7,8)	4

BREAD (1)	2
MINERAL WATER 1 L.	2

ALLERGENE MENU

1. CEREALS 2. SHELLFISH 3. EGG
4. FISH 5. PEANUTS 6. SOY 7. LACTOSE 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME 12.SULPHITES AND SULPHUR DIOXIDE
13.WOLFISH 14. MOLLUSK 15. CHILI PEPPER A. GARLIC C. ONION

* MARKED PRODUCTS, DEPENDING ON SEASONALITY, COULD BE FROZEN