NUMERONOVE

KITCHEN MENU

CUCINA

STARTERS

ANTIPASTI

EURO

PATA NEGRA – JAMÒN DE BELLOTA 100% IBERICO CINCO JOTAS 5J – JABUGO 1879 32,00
TYPICAL SPANISH RAW HAM WITH TOASTED BREAD 1

CARPACCIO DI GAMBERO* DEL MEDITERRANEO CON BURRATA E ARANCIA 22,00
MEDITERRANEAN PRAWN CARPACCIO* WITH BURRATA CHEESE AND ORANGE 14.7.4

MOZZARELLA DI BUFALA RIPIENA DI POMODORINI, CAPPERI, OLIVE E BASILICO 16,00
BUFFALO MOZZARELLA STUFFED WITH TOMATOES, CAPERS, OLIVES AND BASIL 7

FLAN DI PORRI E PATATE 15,00
LEEK AND POTATO FLAN 1.3.7

POLPO* ALLA GRIGLIA CON CREMA DI BURRATA E POMODORINI DATTERINO CONFIT 22,00
SAGRILLED OCTOPUS* WITH BURRATA CREAM AND CONFIT DATE TOMATOES 14.4.7

TARTARE DI TONNO* CON AVOCADO E ANETO 22,00
TUNA* TARTARE WITH AVOCADO AND DILL 14.4

SALADS

INSALATE

INSALATA VERDE 8,00
GREEN SALAD

INSALATA MISTA 10,00
MIXED SALAD

INSALATA DI LATTUGA CON GAMBERI*, AVOCADO E YOGURT BIANCO 20,00
LETTUCE SALAD WITH PRAWNS*, AVOCADO AND WHITE YOGHURT 14.4.7

INSALATA CON BOCCONCINI DI POLLO SALATATI IN PADELLA, INSALATA VERDE, CAROTE E POMODORI 18,00
SALAD WITH PAN-FRIED CHICKEN NUGGETS, GREEN SALAD, CARROTS AND TOMATOES

INSALATA GRECA 18,00
GREEK SALAD 7

*SOME FRESH FOOD HAS UNDERGONE A TEMPERATURE REDUCTION, ACCORDING TO THE PROVISIONS OF LAW CE 852/04 (HACCP MANUAL).
SOME RAW MATERIALS HAVE BEEN FROZEN, ACCORDING TO MARKET AVAILABILITY.
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KITCHEN MENU

CUCINA

FIRST COURSES

PRIMI

EURO

ORECCHIETTE ALLA MEDITERRANEA CON SALSA DI POMODORO, POMODORINI, CAPPERI E OLIVE 20,00
PASTA FRESCA - FRESH PASTA - MEDITERRANEAN-STYLE ORECCHIETTE PASTA WITH TOMATO SAUCE, CHERRY TOMATOES, CAPERS AND OLIVES 1.3.7

SPAGHETTI ALLA CARBONARA 18,00
PASTA DI GRAGNANO- FRESH PASTA - SPAGHETTI ALLA CARBONARA 1.3.7

RISOTTO AGLI AGRUMI CON SCAMPI* 28,00
RISO ACQUERELLO - CITRUS RISOTTO WITH SCAMPI* 7.1.14.4

RISOTTO CON ASPARAGI E GAMBERI* 28,00
RISO ACQUERELLO - RISOTTO WITH ASPARAGUS AND PRAWNS* 7.1.14.4

PACCHERI CON POLPO*, CREMA DI CARCIOFI E POMODORI SECCHI 25,00
PASTA DI GRAGNANO - PACCHERI WITH OCTOPUS*, ARTICHOKE CREAM AND SUN-DRIED TOMATOES 1.14.4

LASAGNA FATTA IN CASA CON RAGÙ DI CARNE 18,00
HOMEMADE LASAGNA WITH MEAT SAUCE 1.3.7

SPAGHETTI ALLE VONGOLE VERACI 25,00
PASTA DI RAGNANO - SPAGHETTI WITH CLAMS 1.14.4

SIDES

CONTORNI

PATATE AL FORNO 7,00
BAKED POTATOES

VERDURE GRIGLIATE DI STAGIONE 10,00
GRILLED VEGETABLES

POMODORINI, BASILICO E CIPOLLA ROSSA 10,00
CHERRY TOMATOES, BASIL AND RED ONION

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KITCHEN MENU

CUCINA

MAIN COURSES (MEAT)

SECONDI DI CARNE

	EURO
FILETTO DI VITELLO CON PORRI E SENAPE ANTICA FILLET OF VEAL WITH LEEKS AND OLD MUSTARD 10	28,00
FILETTO DI MANZO AL RUM E AL PEPE ROSA FILLET OF BEEF WITH RUM AND PINK PEPPER (GR.180 CIRCA)	30,00
GRAN COSTATA DI MANZO CON VERDURE E PATATE (2 PERSONE) GRAND RIB OF BEEF WITH VEGETABLES AND POTATOES (GR.900 CIRCA)	90,00/100,00
COTOLETTA ALLA MILANESE – CARRÈ DI VITELLO CON RUCOLA E POMODORINI COTOLETTA ALLA MILANESE - VEAL LOIN WITH ROCKET AND TOMATOES 1.5.3.11	35,00
CARRÈ D'AGNELLO AL FORNO AL VINO ROSSO ROAST RACK OF LAMB IN RED WINE	28,00
TARTARE DI FILETTO CON CONDIMENTI SERVITI A PARTE FILLET TARTARE WITH CONDIMENTS SERVED ON THE SIDE 1	30,00

MAIN COURSES (FISH)

SECONDI DI PESCE

TRANCIO DI SALMONE IN PADELLA CON CREMA AL LIMONE PAN-FRIED SALMON STEAK WITH LEMON CREAM 14.4	26,00
FILETTO DI SPIGOLA GRATINATA AL FORNO CON CREMA DI PATATE BAKED FILLET OF SEA BASS AU GRATIN WITH CREAMED POTATOES 14.4	26,00
CALAMARI ALLA GRIGLIA GRILLED SQUID 14.4	26,00
TAGLIATA DI TONNO* APPENA SCOTTATA CON CIPOLLA CARAMELLATA ALL'ARANCIA FRESHLY SEARED TUNA STEAK* WITH CARAMELISED ORANGE ONION 14.4	30,00

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DESSERTS

DOLCI

	EURO
CREMA CATALANA CATALAN CREAM 7.3.8	10,00
FRAGOLE CON GELATO ALLA CREMA STRAWBERRIES WITH CREAM ICE CREAM 1.7	12,00
TIRAMISÙ - RICETTA TRADIZIONALE TIRAMISU - TRADITIONAL RECIPE 1.7.3.8	10,00
TORTINO CALDO AL CIOCCOLATO FONDENTE "AMEDEI" – TOSCANO BLACK 70% CON GELATO ALLA VANIGLIA DARK CHOCOLATE CAKE – AMEDEI – TOSCANO BLACK 70% - AND VANILLA ICE CREAM 1.7.3.8	12,00
TRIS DI SORBETTO FATTO IN CASA - LIMONE, MELA VERDE, LAMPONE HOMEMADE SORBET TRIO - LEMON, GREEN APPLE, RASPBERRY 1.3.8	10,00

DESSERTS WINES

VINI DA DOLCI

ZIBIBBO "SICILIA" VINO LIQUOROSO (GLASS)	7,00
PASSITO LIQUOROSO "PANTELLERIA" (GLASS)	7,00
TORCOLATO 2009 "MACULAN" (375 ML)	35,00
BEN RYÉ 2012 PASSITO DI PANTELLERIA "DONNAFUGATA" (375ML)	55,00

COPERTO - COVER CHARGE 3.00 €

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