

ROSSO - A LA CARTE

ANTIPASTI - APPETIZERS

MEAT

Selection of Dario's Cecchini appetizers 23,80 (on availability)

Variation of three original Dario Cecchini appetizers. Original Sushi del Chianti (Beef Tartar),
Tonno del Chianti (pork) and Carpaccio di Culo (Seared rump carpaccio)

Allergic substances: none

Sushi del Chianti 14,80 (on availability)

Dario Cecchini's original Beef Tartar with Oliveoil Extra Vergine, salt, pepper, lemon, garlic, chilli, parsley

Allergic substances: none

Tonno del Chianti - Chianti Tuna 13,80 (on availability)

Better than tuna, a speciality of Dario Cecchini, made from tuscan pork. Allergic substances: vine (sulfites)

Carpaccio di culo 14,80 (nach Verfügbarkeit)

Seared rump carpaccio (Tuscany)

Vitello Tonnato 9,80

pink-roasted calf with tuna-sauce. Allergic substances: fish, milk-lactose, vine(sulfites)

Lardo - Pancetta - Variation 9,80

Lardo alle erbe (Piemonte), Burro del Chianti(Toscana), Pancetta arrotolata(Friuli). Allergic substances: none

Antipasto Misto small 13,80 - big for 2 persons 18,80

Variation of italian sausages, raw ham, vegetables, cheese. Allergic substances: milk-lactose

Bresaola (air-dried beef - Lombardy) 9,80

with best olive oil extra vergine, lemon juice, salt, pepper. Allergic substances: none

Vegetarian

Vegetarian Antipasto 13,80

two kinds of paté, grilled zucchini, olives, dried tomatoes, cheese / Allergic substances: milk-lactose

Caprese with Mozzarella di Buffala Campana DOP and „Balsamico caviar“ 12,20 / Allergic substances: milk-lactose

COVERS 2,50

organic-bread (Casareccio von Bio-Holzofen Bäckerei Gragger, Grissini Piemontesi, on availability original white organic bread from Altamura, Olives,
finest olive oil extra vergin and another surprise are included in the price of the cover.

PRIMI - ENTREE

Pasta and Risotti can be ordered as main courses

ZUPPE - SOUPS

Brodo (chicken soup) with **Capelletti al Montasio** (stuffed pasta with Montasio-cheese) 5,20

Allergic substances: Milk-lactose, containing gluten, celary, eggs

Vellutata di asparagi - asparagus cream soup with toasted bread 5,80

Allergic substances: Milk-lactose, containing gluten, celary

PASTA

Pasta specialita della settimana - Pasta speciality of the week - ask for it13,80

Allergic substances: containing gluten, eggs

Truffles-Ravioli with Caciotta al Tartufo (truffles cheese) and **Rucola** 15,80

Allergic substances: Milk-lactose, containing gluten, eggs

Nettle - Gnocchi with fresh cherry-tomatoes, chilli and garlic 12,80

Allergic substances: Milk-lactose, containing gluten, eggs

fresh pasta Tagliolini, to chose with the sauces Pomodoro crudo (raw Cherry-Tomatoes), tomato-sauce, Pesto Genovese (paté of basil, pine nuts and parmigiano cheese) or Bolognese 9,80

Allergic substances: Milk-lactose, containing gluten, eggs, vine(sulfites)

RISOTTI

for our Risotti we only use the variaty Carnaroli Superfino from the Soc. Agricola „Piccola Corte Fachina“, which is available in our market

Risotto of the week - ask for it 13,80

Allergic substances: milk-lactose, vine(sulfites)

Risotto Milanese - classic saffron risotto Milano-style 14,80

Allergic substances: milk-lactose, vine(sulfites)

SECONDI - MAINS

CARNE - MEAT

Tagliata di Manzo Chianina (200g) 24,80

Point steak (medium rare) from the Chianina beef (Tuscany) with grilled vegetables, potatoes and salad / Allergic substances: vinegar(sulfites)

„La Panzanese“ - Supertagliata di Manzo Chianina (ca. 500 -550 g) 49,00 (for 2 - 3 persons)

sliced Point steak (medium rare) from the Chianina beef (Tuscany) with grilled vegetables, potatoes and salad / Allergic substances: vinegar(sulfites)

Ossobuco with Gremolata and saffron-risotto 17,80

Free-range veal, slow-cooked with vegetables, white wine, served with classic-style lemon-garlic-parsley Gremolata / Allergic substances: vine(sulfites), Milk-Lactose, celery

Pollo Arrosto al Limone con Risotto di Castelmagno e noci 14,80

chicken-brest with lemon and risotto of Castelmagno cheese and walnuts / Allergic substances: milk-Lactose, nuts

Trionfo della Bistecca Fiorentina - Chianina beef 6,90 per 100 g (on availability)

For 2 to 4 persons from 1300 bis 2300 g, Bone-in rip-eye or T-bone or Panzanese Steak, with mit grilled Radicchio, potatoes,

Darios special salt, Olive-Oil extra vergine and green salad

Allergic substances: vinegar (sulfites)

VEGETALE - VEGETARIAN

Caponata di Melanzani 13,80

classic Sicilian dish with green olives, Oliven, egg-plants, zucchini, tomatoes, pine nuts and raisins / Allergic substances: pine nuts, sulfites

SIDE DISHES - CHEESE - SWEETS

CONTORNI - SIDE DISHES

green salad with tomatoes „cuore di bue“ 4,20

Allergic substances: none

Verdura di stagione in padella - seasonal vegetables 5,80

Allergic substances: none

Spinaci - fresh baby-spinach 5,60

Allergic substances: milk-lactose

Radicchio al forno con balsamico - grilled radicchio-salad with balsamico vinegar 5,80

Allergic substances: vinegar(sulfites)

FORMAGGIO - CHEESE

variazione di formaggi - four kinds of italian cheese 14,80

Allergic substances: milk-lactose

DOLCI - SWEETS

Torta del Giorno - day cake 3,80

Allergene Inhaltsstoffe: Weizen(Gluten), Milch-Laktose, Nüsse

Pannacotta with raspberries 4,80

Allergic substances: milk-lactose

Tiramisu classico 4,80

Allergic substances: milk-lactose, containing gluten

Lemon Sorbet 4,40 / with Prosecco or Vodka 7,30

Allergic substances: vine(sulfites)

ROSSO

TUTTO MARE - FRESH FISH COURSES

roasted calamari with polenta and fresh herbs EUR 10,80

Allergic ingredients: calamari, milk-lactose

Tagliolini alla Bottarga di Tonno e Mugine EUR 13,80

Fresh Pasta - Tagliolini with air-dried eggs of the tuna and mullet in oregano-butter

Allergic ingredients: Fish, eggs, milk-lactose, gluten

Risotto in nero di sepia con calamari alla griglia e pomodorini EUR 14,80

Risotto with Sepiaink, grilled calamari, Babyspinach and fresh tomatoes

Allergic ingredients: calamari, milk-lactose, vine(sulfites)

Risotto in bianco al Bergamotto, cichoria Catalogna e Scampi EUR 14,80

Risotto with Catalanian chichory, grilled prawns and bergamot

Allergic ingredients: prawns, milk-lactose, vine(sulfites)

Black Tiger Prawns with roasted vegetables and garlic-sauce 19,80

Allergic ingredients: prawns

Grilled fillets of gilthead seabream or seabass with seasonal vegetables 19,80

Allergic ingredients: fish

Wild caught fish of the day with seasonal vegetables 26,80

Allergic ingredients: fish

TUTTO MARE - Mixed Fish Platter EUR 26,80

gilthead seabream or seabass with kings prawns, scallops, octopus with grilled seasonal vegetables.

Allergic ingredients: fish, mussels, octopus, prawns