

ROSSO - A LA CARTE - SUMMER

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, truffles-mayonnaise

Allergic substances: none, egg, milk-lactose

Tonno del Chianti - Chianti Tuna 14,80 (on availability)

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

Vitello Tonnato 10,80

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

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“ 13,20 / 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

ZUPPE - SOUPS

Brodo (vegetable soup) with **Capelletti spinaci-ricotta** (stuffed pasta with spinach & cheese) **6,20**

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

zuppa del giorno - soup of the day 6,20

Allergic substances: Milk-lactose, containing gluten, celery

PASTA

Pasta specialita della settimana - Pasta specialities of the week - ask for it 18,80

Allergic substances: containing gluten, eggs

RISOTTI

for our Risotti we only use the variety Carnaroli Superfino

Risotto of the week - ask for it 18,80

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

Coniglio San Domenico - Rabbit with artichokes, black olives and fresh Pasta 18,80

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

Trionfo della Bistecca Fiorentina - Chianina beef 8,60 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)

SIDE DISHES - CHEESE - SWEETS

CONTORNI - SIDE DISHES

green salad with tomatoes 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

Cicchoria caramellata al forno - grilled caramelized radicchio-salad 5,80

Allergic substances: vinegar(sulfites)

FORMAGGIO - CHEESE

variazione di formaggi con mostarda di frutta - four kinds of italian cheese with fruits in mustard-sirup 16,840

Allergic substances: milk-lactose

DOLCI - SWEETS

Torta del Giorno - day cake 4,30

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

Pannacotta with raspberries-sorbet 5,80

Allergic substances: milk-lactose

Tiramisu classico with espresso 6,80

Allergic substances: milk-lactose, containing gluten

Lemon Sorbet 4,80 / with Prosecco and Vodka 8,70

Allergic substances: vine(sulfites)

Tris of homemade sorbets or ice-creams 8,40

Allergic substances: vine(sulfites), milk-lactose

ROSSO

TUTTO MARE - FRESH FISH COURSES

calamari alla piastra con polenta (starter) EUR 13,80

grilled calamari with polenta

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

polpo con crema di fave (starter) EUR 13,80

grilled octopus with cream of green beans

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

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

Risotto with the ink of squid, grilled calamari, fresh tomatoes

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

campari-carotte-linguine, capesante e scampi EUR 23,80

homemade thin nudles with escalopes and prawns with campari-carrots-grapefruit-sauce

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

Red wild Prawns / Octopus with seasonal vegetables 24,80

Allergic ingredients: prawns, octopus

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

Allergic ingredients: fish

Wild caught fish of the day with seasonal vegetables 27,80

Allergic ingredients: fish

TUTTO MARE - Mixed Fish Platter EUR 28,80

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

Allergic ingredients: fish, mussels, octopus, prawns