

## Il Pranzo e La Cena in Terrazza

### I Grandi Classici dell'Osteria con Vista - Signature Dishes

Linguine Grezze Cavalier Cocco Cacio&Pepe, Tartare di Gambero Rosso di Mazara del Vallo € 26

*Linguine Pasta with Pecorino Cheese and Pepper, Raw Sicilian Red Prawns Tartare*

**Presenza di/Presence of:** Glutine, Latte e derivati, Crostacei, Sedano (*Gluten, Milk and Dairy Products, Shellfish, Celery*)

Cotoletta di Vitello alla Milanese, Pomodorini e Rucola Selvatica € 28

*Traditional Milanese Breaded Veal Cutlet, Cherry Tomatoes and Rocket Salad*

**Presenza di/Presence of:** Glutine, Latte e derivati, Uova (*Gluten, Milk and Dairy Products, Eggs*)

Ostriche Amélie, Burro Affumicato, Focaccia Croccante 3 pezzi € 16 – 6 pezzi € 30

*Amélie Oysters, Smoked Butter, Crispy Focaccia 3 pieces € 16 – 6 pieces € 30*

**Presenza di/Presence of:** Latte e derivati, Molluschi, Glutine (*Milk and Dairy Products, Mollusc, Gluten*)

### Antipasti - Starters

Calamari Morbidi, Barbabietola, Zenzero ed Acetosella € 22

*Soft Squids, Beetroot, Ginger and Sorrel*

**Presenza di/Presence of:** Pesce, glutine, frutta secca (*Fish, Gluten, Nuts*)

Triglia Croccante, Cardoncello e Dragoncello € 24

*Crispy Mullet, Cardoncello Mushroom and Tarragon*

**Presenza di/Presence of:** Pesce, Glutine, Frutta Secca (*Fish, Gluten, Nuts*)

Culaccia di Parma 24 mesi, Fichi Neri al Balsamico e Miele, Pan Brioche € 22

*24 Months Seasoned Parma Culaccia Ham, Black Figs with Balsamic Vinegar and Honey, Pan Brioche*

**Presenza di/Presence of:** Glutine, Sedano, Solfiti, Latte e Derivati (*Gluten, Celery, Sulfites, Milk and Dairy Products*)

Zucca, Ricotta di Bufala, Porcini, Nocciole e Aceto di Ciliegie € 18

*Pumpkin, Buffalo Ricotta Cheese, Porcini Mushrooms, Hazelnut and Cherry Vinegar*

**Presenza di/Presence of:** Latte e Derivati, Frutta Secca (*Milk and Dairy Products, Nuts*)

Carpaccio Tiepido di Manzo, Tartufo Nero, Emulsione di Parmigiano Reggiano € 22

*Warm Beef Carpaccio, Black Truffle, Parmesan Cream*

**Presenza di/Presence of:** Latte e derivati (*Milk and Dairy Products*)

### Primi Piatti - First Courses

Pasta Mista, Astice, Pomodoro Giallo e Pistacchi € 26

*Mixed Pasta, Lobster, Yellow Tomato and Pistachios*

**Presenza di/Presence of:** Glutine, Crostacei, Frutta Secca, Sedano (*Gluten, Shellfish, Nuts, Celery*)

Risotto, Finferli, Radice di Liquirizia € 22

*Risotto with Chanterelles and Liquorice Root*

**Presenza di/Presence of:** Sedano, Latte e Derivati (*Celery, Milk and Dairy Products*)

Fusilloni, Rana Pescatrice, Prezzemolo, Peperone Crusco e Pane Croccante € 22

*Fusilloni Pasta, Monkfish, Parsley, Crusco Pepper and Crispy Bread*

**Presenza di/Presence of: Glutine, Pesce, Sedano (Gluten, Fish, Celery)**



Spaghetti di Gragnano, Pomodoro San Marzano...con Vista € 20

*Gragnano Spaghetti, San Marzano Tomato*

**Presenza di/Presence of: Glutine, Latte e Derivati (Gluten, Milk and Dairy Products)**

Fagottelli di Pasta Fresca alla Milanese con Ragù di Ossobuco e Gremolada € 22

*Fagottelli (Fresh Pasta) filled with Saffron Fondue, with Veal Shank Ragout and Gremolade*

**Presenza di/Presence of: Glutine, Latte e Derivati, Sedano, Uova (Gluten, Milk and Dairy Products, Celery, Egg)**

## **Secondi Piatti - Main Courses**

Polpo, Friggitelli e Puré di Patata Arrosto € 26

*Octopus, Friggitelli (sweet Italian chili peppers), Roasted Mashed Potato*

**Presenza di/Presence of: Molluschi, Latte e Derivati (Mollusc, Milk and Dairy Products)**

Pancia di Maialino 16H, Barbecue al Mosto d'Uva e Pak Choi € 24

*Piglet Belly, Barbecue Sauce with Grape Must and Pak Choi*

**Presenza di/Presence of: Latte e Derivati (Milk and Dairy Products)**

Branzino, Lenticchie Nere Beluga, Mayonese all'Ostrica e Shiso Viola € 28

*Sea-Bass, Beluga Black Lentils, Oyster Mayonnaise and Purple Shiso*

**Presenza di/Presence of: Pesce, Glutine (Fish, Gluten)**

Filetto di Manzo, Broccoli Gratinati, Salsa al Barbera € 28

*Beef Fillet, Gratinated Broccoli, Barbera Red Wine Sauce*

**Presenza di/Presence of: Glutine, Latte e Derivati (Gluten, Milk and Dairy Products)**

Melanzana Fondente, Basilico, Tartare di Pomodorini Confit € 18

*Soft Eggplant, Basil, Confit Cherry Tomatoes Tartare*

**Presenza di/Presence of: Frutta Secca (Nuts)**

## **Dolci - Desserts**

Panna Cotta al Pino Mugo, Sorbetto Fragola e Spugna di Nocciola € 12

*Mountain Pine Panna Cotta, Strawberry Sorbet, Hazelnut Sponge*

**Presenza di/Presence of: Frutta Secca, Latte e derivati, Uova (Nuts, Milk and Dairy Products, Egg)**

Crème Brûlée Amaretto e Sorbetto Pesca Bianca € 12

*Amaretto Crème Brûlée and White Peach Sorbet*

**Presenza di/Presence of: Frutta Secca, Latte e derivati, Uova (Nuts, Milk and Dairy Products, Egg)**

Tarte Tatin Scomposta di Mele, Spuma al Caramello e Gelato Vaniglia € 12

*Apple Tarte Tatin, Caramel Foam, Vanilla Ice-cream*

**Presenza di/Presence of: Latte e derivati, Uova, Glutine (Milk and Dairy Products, Egg, Gluten)**

Semifreddo Yogurt e Limone Candito, Sorbetto al Fico, Cialda ai Pinoli € 12

*Yoghurt and Candied Lemon Parfait, Figue Sorbet, Pine-nuts Wafer*

**Presenza di/Presence of: Latte e derivati, Frutta a Guscio (Milk and Dairy Products, Nuts)**

Cheese Cake Vegano ai Frutti di Bosco, Fiori Eduli e Salsa al Lampone € 12

*Vegan Cheese Cake with Wild Berries, Edible Flowers and Raspberry Sauce*

**Presenza di/Presence of: Frutta a Guscio (Nuts)**

Cubo di Gianduja, Crumble di Mandorla Tostata, Cremoso Banana e Sorbetto Yuzu € 12

*Gianduja Cube, Toasted Almond Crumble, Creamy Banana and Yuzu Sorbet*

**Presenza di/Presence of: Latte e derivati, Uova, Frutta a Guscio (Milk and Dairy Products, Egg, Nuts)**

Gelati e Sorbetti € 8

*Ice Creams and Sorbets*

**Solo per i gelati/ only for ice cream -Presenza di/Presence of: Latte e derivati, Uova (Milk and Dairy Products, Eggs)**

**Coperto - Cover Charge 3,00 €**