

Lunch & Dinner





MENU DI PRIMAVERA



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© I PIATTELLI	€
 goose liver croutons with raspberry sauce	14
 sliced avocado with extravergin olive oil and citronette	12
 mozzarella cheese and tomatoes (caprese salad)	11
 Belgian endive with warm gorgonzola cheese and pistachio	11
 fresh raw artichokes with parmigiano reggiano cheese flakes	14
 little timbale of aubergine and pine seeds with white truffle honey	20
 yellow - tuna tartare with avocado	18
 grilled shrimps salad with citrus	18
 octopus carpaccio (with Sicilian cherry tomatoes, onions and basil)	20
 Norwegian salmon with Ratte potatoes and crème fraîche (Maison Kaviar Kaspia Parigi)	24
 Camogli salted anchovies with toasted bread	11

I piattelli takes back an antique Italian tradition of the Middle Ages of sharing dishes between fellow diners

© SALAMI	€
Italian San Daniele prosciutto	13
bresaola from Valtellina	13
culatello di Zibello	14
culatello di Zibello with its traditional warm fried pastry	16
jamon Serrano	13
patanegra jamon iberico de Cebo	24
patanegra jamon iberico Bellota	29

Culatello di Zibello sweet ham made in the small town of Zibello (Parma).
Patanegra (jamon iberico) means jamon iberico in general: ham made with the latter end of porks legs (pata) and with color of nails. The qualities are as different as the way porks are bred: Cebo is from porks bred with feed. Bellota is from porks bred with glands.
Jamon Serrano means the cut of the ham from white pork.

© RICE, PASTA	€
"trofie" with Genoese pesto	14
risotto with asparagus	20
fried crispy risotto with saffron	18
shrimps "ravioli" with thyme sauce and treviso salad	16
"pennette" with seasonal vegetables	13
"maltagliati" with fish ragout	15
spaghetti with turnip tops and Camogli salted anchovies	12
"penne all'arrabbiata" spicy penne (pastificio Latini - Senatore Capelli)	12
"pappardelle" with mozzarella cheese and fresh tomato	12
"garganelli" with salted ricotta cheese and Sicilian cherry tomatoes	12
"garganelli" with shrimps and artichokes	14

Garganelli - Maltagliati - Pappardelle homemade pasta kneaded with eggs.
 Trofie traditional homemade pasta from Liguria.
 Pesto sauce made with crushed basil leaves, garlic, olive oil and pine nuts.

© PASTA WITHOUT GLUTEN (with sweet corn and rice)	€
"penne" with fresh tomato and basil	12
spaghetti with black olives and capers	12

© CHICKEN	€
tandoori chicken, basmati rice and mint yogurt	24
grilled chicken with yogurt sauce and basil	24
grilled chicken with fruit chutney and curry sauce	24

© MEAT	€
"chianina" cut meat with rosemary (Antica Macelleria Falorni)	30
grilled beef fillet with grilled avocado (Ercole Villa)	28
meat balls with tomatoes sauce and basmati rice	22
sliced raw meat with citronette	26
(tender beef bred in Piemonte - Ercole Villa)	
veal with tuna sauce and capers from Pantelleria	26

all our meat dishes are served with italian mache salad dressed with extra virgin oil from Liguria and balsamic vinegar from Modena.



© FISH	€
steamed sea-bass with thyme sauteed vegetables	34
lemon scented turbot with mashed carrots and peas	26
grilled Norwegian salmon with mashed carrots and celery	25
grilled seared yellow - fin tuna fish with saffron potatoes	26
seared yellow - fin tuna fish breaded in sesame seeds	26
with marinated ginger and wasabi	
grilled shrimps salad with citrus	26
lukewarm shrimps salad with fried artichokes	34

fresh fish: every day except monday.

all our fish dishes are served with italian mache salad dressed with extra virgin oil from Liguria and balsamic vinegar from Modena.

© RAW FISH	€
seabass and salmon tartare with mango	24
yellow-fin tuna fish tartare with avocado	24
mediterranean sushi of fish and vegetables (with seabass and warm prawns, smoked swordfish, tuna carpaccio and wasabi)	28
mediterranean fish sushi (langoustines, tuna, tartare and seabass)	35

Yellow-fin tuna fish Esteemed quality of tuna fish.
 Wasabi Japanese green radish.

© SALMON	€
Norwegian salmon with Ratte potatoes and crème fraîche (Maison Kaviar Kaspia Parigi)	24
wild smoked baltic salmon with blinis and crème fraîche	24
smoked Norwegian salmon (Maison Kaviar Kaspia Parigi)	24
Ratte potatoes French baby potatoes.	



◎ VEGETABLES	€
grilled vegetables (red and yellow peppers, aubergines, courgettes, onions)	16
fried in wok vegetables with extra vergin olive oil (courgettes, flat beans, red Swiss chards)	12
vegetables tartare (fennels, courgettes, quinoa, tomatoes)	12
asparagus with Camogli salted anchovies	14
steamed asparagus with citronette	14
asparagus with tempura cooked egg	20
steamed vegetables with balsamic vinegar vinaigrette (fennels, asparagus, courgettes, carrots, french beans)	12
steamed spinach with citronette	8
◎ SALADS	
raw spinach salad with citronette	8
arugola salad with dry tomatoes and parmigiano reggiano cheese	14
mesclun salad with feta cheese, olives and capers	14
arugola and rocket salad with warm goat cheese	14
mache salad and almond flour breaded seitan (fried in sunflower oil)	14
Seitan is a high-protein food made from the gluten of wheat and used as a meat substitute	
◎ PURÉE	
mashed potatoes with milk	10
mashed potatoes with olive oil	10
mashed carrots	10
mashed celery	10
◎ MOZZARELLA CHEESE	
buffalo mozzarella with Sicilian cherry tomatoes	14
buffalo mozzarella with avocado and Sicilian cherry tomatoes	14
◎ CHEESE	
assorted cheese plate from Lombardia's valleys (remi, fea dura landa, passatour, reblochon, maccagno rosso, gorgonzola)	12
parmigiano reggiano with Modena balsamic vinegar	11
◎ WATER	
ty-nant (Wales) still, sparkling 33 cl. - still, sparkling 75 cl.	3,50 - 6
tau (Wales) still, sparkling 33 cl. - still, sparkling 75 cl.	3 - 5
plose (Italy) still, sparkling 25 cl. - still, sparkling 1 l.	2,50 - 5



vat and service are included