

Appetizers

Frisella with tomatoes, Thai basil and salted fiordilatte ice cream 16

Local Chianina beef tartare with almond seasoning and fried egg yolk 125gr 18 / 250gr 28

Burimasa amberjack sashimi with lemongrass infusion and mango 19

Organic poached egg, pepper and cocoa bean with smoked Nordic herring 17

First Courses

Risotto creamed with lime butter, raw purple prawn and fermented lemon 27

Spaghettone with Siccagno tomato from Aspromonte 16

Maccheroncino carbonara with pecorino foam and guanciale 18

Buffalo milk Roman-style gnocchi, Norma sauce and salted ricotta 17

Main courses

Sliced castillian tapilla pork with rosemary sand potatoes and aioli 27

Sea bream fillet with grilled vegetables and crisp salad 24

Bison roast beef with aromatic salad and aged Piave Vecchio Oro flakes 25

**Charcoal-grilled eggplant with cardoncelli mushrooms in shio koji,
pine nuts and Pachino tomato caramel 24**

Service charge 3

OsteriaTerraglio | Summer Menu