

Les petites
Madeleines

Spring menù



All products are fresh and daily delivered .

Some products can contain allergens.

**In order to guarantee raw material high quality some products are exposed to temperature fast abatement and conserved at -18.*

**If some products are not available fresh, they are purchased frozen.*

Raw fish have clean treatment in compliance with the regulation of Reg. CE 853/2004 (allIII, sezio VI, ap.3, lett.D, punto 3).

Do you have an allergy or intolerance? Please talk to the restaurant manager, he will help you to choose the most suitable dishes for your dinner



Starters

Veal slices with tuna fish and caper and sauce, celery and anchovy from Cantbrian sea°	16,00
Asparagus and almonds V	18,00
"Insalata russa", quail egg and tuna belly *	15,00
Our sea salad °	25,00
Scampi Carpaccio and Pisani Dossi Caviar °*	35,00
Beef tartare beaten with a knife accompanied by salted zabaione	16,00

First courses

"Agnolòt del Plin" fresh pasta with meats salted in roast sauce and hazelnut cream°	18,00
Ravioli stuffed with confit tomatoes, stracciatella cheese and basil oil ° V	18,00
Risotto, courgette cream, mint and salted lemon V	20,00
Cuttle fish ink fresh tagliolino pasta, dill oil and sea urchin °	25,00
Spaghetti with fresh tomato sauce° V	16,00
Gazpacho extract and fresh garden vegetables V	16,00

Mineral water

3,50

Vegetables, legumes and cereals

Legumes and cereals soupe° V	14,00
Salad as you like it <i>Choice of green salad, cherry tomatoes, carrots, cucumbers, Calippo tuna, Taggiasca olives, buffalo mozzarella cheese, egg, ...</i>	Starting from 12,00
Courgette cream and pumpkin flower ° V	16,00

Meat main courses

Lamb carrè, broad beans, yogurt and mint °*	30,00
Seared duck breast, black turnip, chicory and Porto jus °	25,00
Seared pluma of piglet, barbeque pineapple °*	24,00

Fish main courses

Seared lobster with tomatoes cream and braised lettuce *	30,00
Red mullet, soy glazed aubergine and basil oil °	28,00

V Vegetarian dish

