

Piccolino

• RISTORANTE •

CHEF'S MENU

APPETIZERS

	g	uah
Trout tartare	185	335
Scampi crudo	275/75	875

SOUP

Espuma soup with pumpkin and truffle	190	275
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PASTA AND RISOTTO

Eel Risotto	260	272
Gnocchi with buffalo ricotta and calf tails	260	280

FISH AND MEAT

Fillet sea bass with black lentils	120/130	395
Rack of lamb with topinambure	200/110	950

DESSERT

Pistachio cream with yogurt ice cream	140	168
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WINE FESTIVAL THE CENTRAL REGIONS OF ITALY

						uah 150 ml	uah 750 ml
Pecorino "Casanova" Controguerra, Barone Cornacchia	14%	2017	DOC	Pecorino		225	970
Verdicchio Dei Castelli Di Jesi Classico Superiore "Podium", Gioacchino Garofoli	13%	2014	DOC	Verdicchio		330	1360

RED WINE

Montepulciano d'Abruzzo "Vigna Le Coste", Barone Cornacchia	13,5%	2014	DOC	Montepulciano		310	1300
"Camerte" Marche Rosso, La Monacesca	14,5%	2015	IGT	Sangiovese Grosso, Merlot		530	2210
Aglianico del Vulture "Don Anselmo", Paternoster	14%	2013	DOCG	Aglianico		690	2880
