



M E N Ù À L A C T R I C E

SHARE YOUR EXPERIENCE

 @foodewinepianecrati

FISH MENU

ANTIPASTI

Imperial of raw vegetables 40
upon reservation

4-8-9-13-14

Tastings of the chef's imaginative appetizers 22
8-course appetizer tasting: hot, cold, and fried

4-8-9-13-14

FIRST COURSES

Cod fettuccine 15
served with Cosenza-style cod

3-9-14

Chef's seafood linguine 18

3-8-9-14

Tonnarello alla gricia 20
served with red prawns and bottarga

3-4-6-9

Imperial risotto 20
risotto served with prawns and porcini mushrooms

9

SECOND COURSES

Octopus 18
served on cream of black potatoes and parsley crumble

9

Fish of the day stir-fried 25

4-9

Swordfish roll 17
served on eggplant cream

9

Mixed fry 14
fried pink prawns, anchovies and squid

4-9

Veal tuna 17
grilled tuna steak served on veal cream

9

covered 2

Prices are expressed in Euros

For more information and a list of allergens, please contact the restaurant staff. One of our staff members is available to provide any assistance or additional information.

MEAT MENU

ANTIPASTI

Chef's imaginative appetizer

Chef's selection of hot, cold, and fried dishes

3-6-14

15

FIRST COURSES

Carbonara alla N'duja

served with black Calabrian n'duja

3-6-14

10

Gricia

3-6-14

9

Cheese and black pepper

3-6-14

10

Tagliatelle with porcini mushrooms

3-14

12

Our Lagana and Chickpeas

variant with porcini mushrooms

3-14

10

12

SECOND COURSES

Pork fillet

on mashed potatoes and crunchy seasonal vegetables

6

14

Sliced rocket and parmesan

6

8

Bed

covered 2

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SIDE DISHES

Chips sticks	2,5
Green / mixed salad	3
Baked potatoes	3
Side dish of the day	3

CHILDREN'S MENU

ANTIPASTI

Meatball trio meat, rice, eggplant	3
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14

FIRST COURSES

Penne with sauce	5
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3

Pasta with butter and parmesan cheese	4
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3-6

SECOND COURSES

Chicken outlet	5
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3-14

Hamburger	5
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covered 2

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DRINKS

Natural water	1,5
Sparkling water	1,5
50cl still/sparkling water	1
Coca Cola	2,5
Coca-Cola Zero	2,5
Fanta	2,5
Estathé Lemon / peach	2,5
Basic wine glass	3,5
Glass of bubbles	3
Spritz base Aperol / Campari	6
Cocktail base	5
Basic bitterness	2
Amaro premium	5
Liquor	2
Caffe	1

Iron - Apecar | Keller

color



5

Inspired by Franconian beers, it has a rustic, balanced character and is highly drinkable. It is a refreshing beer, with a medium body and a creamy texture, with hints of cereal, bread crust, freshly cut grass and light floral notes.

Iron - Bro'n'zi | Golden ale



color



5

It's a light, refreshing, and drinkable lager made with American hops. It features balanced fruity and floral notes in both aroma and flavor. A dry finish invites you to try another sip.

Iron - Compare | Italian Pilsner

color

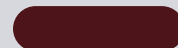


5

A lager beer that combines the typical characteristics of a German Pilsner with a generous hopping of noble hops. Light, thirst-quenching, and bitter.

Iron - Testone | Strong Scotch Ale

color



5

The olfactory component relies on the characteristics of the malt, with notes of caramel and toffee, dried fruit and dehydrated fruit (figs, dates, sultanas, plums). The finish is quite dry with notes of hazelnut that linger in the aftertaste.

DESSERT MENU

Daniela's dessert

see availability

3-6-14

6

Cheesecake inspiration

berries, chocolate or pistachio

3-6-14

6

Lemon Cake Quadrotto

Sponge cake soaked in limoncello with a tasty mousse and Calabrian lemon glaze

3-8-14

6

SestoMisù Square

Square of mascarpone cream flavored with Marsala, with Savoiaro biscuits soaked in coffee

3-6-14

6

Rocher Gianduia

a gianduia cream parfait filled with PGI hazelnut cream covered in a crunchy milk chocolate shell and chopped hazelnuts

3-6-14

6

Panna cotta and caramel

panna cotta and caramel mousse Mou

3-6-14

6

covered 2

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CHECK THE ALLERGENS LIST

YOU CAN FIND THEM NUMBERED UNDER EACH DISH

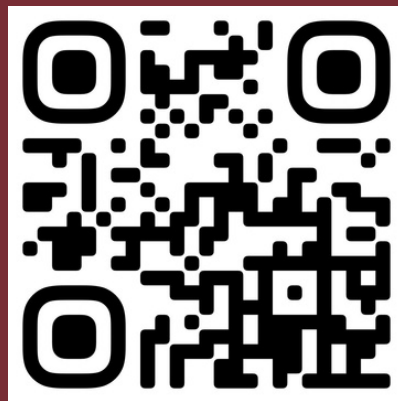
1. SULFUR DIOXIDE AND SULPHITES IN CONCENTRATIONS GREATER THAN 10 MG/KG OR 10 MG/LITRE IN TERMS OF TOTAL SULFUR DIOXIDE.
2. PEANUTS AND PEANUT PRODUCTS.
3. CEREALS CONTAINING GLUTEN, NAMELY: WHEAT (SPELT AND KHORASAN WHEAT), RYE, BARLEY, OATS, OR THEIR HYBRIDISED STRAINS AND PRODUCTS THEREOF, EXCEPT: A) WHEAT-BASED GLUCOSE SYRUPS, INCLUDING DEXTROSE (1); B) WHEAT-BASED MALTODEXTRIN (1); C) BARLEY-BASED GLUCOSE SYRUPS;
4. CRUSTACEANS AND CRUSTACEAN PRODUCTS.
5. TREE NUTS, NAMELY: ALMONDS (AMYGDALUS COMMUNIS L), HAZELNUTS (CORYLUS AVELLANA), WALNUTS (JUGLANS REGIA), CASHEW NUTS (ANACARDIUM OCCIDENTALE), PECANS [CARYA ILLINOINENSIS (WANGENH.) K. KOCH], BRAZIL NUTS (BERTHOLLETIA EXCELSA), PISTACHIOS (PISTACIA VERA), MACADAMIA NUTS OR QUEENSLAND NUTS (MACADAMIA TERNIFOLIA) AND PRODUCTS THEREOF, EXCEPT FOR NUTS USED FOR THE MANUFACTURE OF ALCOHOLIC DISTILLATES, INCLUDING ETHYL ALCOHOL OF AGRICULTURAL ORIGIN.
6. MILK AND MILK PRODUCTS (INCLUDING LACTOSE).
7. LUPINS AND LUPIN-BASED PRODUCTS.
8. MOLLUSCS AND MOLLUSC PRODUCTS.
9. FISH AND FISH PRODUCTS.
10. CELERY AND CELERY PRODUCTS.
11. SESAME SEEDS AND SESAME SEED PRODUCTS.
12. MUSTARD AND MUSTARD-BASED PRODUCTS.
13. SOY AND SOY PRODUCTS.
14. EGGS AND EGG PRODUCTS.

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your
opinion is
important



wine restaurant bar



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