



Relais Villa d'Amelia - Il Ristorante

LA GRANDE CARTE

Chef Damiano Nigro

Starters

<i>Local Beef tartare with Corn Salad and shaved Parmesan</i>	€ 13,00
<i>Cold Veal with Tuna sauce</i>	€ 13,00
<i>Goose Foie gras mosaic, cherries and apricots marmalade served with pan brioche</i>	€ 18,00
<i>Iberian pork ham cooked with pear mustard and warm "piadina"</i>	€ 14,00
<i>Roasted tuna fish, steamed purple aubergine and summer sauce</i>	€ 16,00
<i>Wafer stuffed with vegetables mousse (courgettes, tomatoes, pesto sauce) and "Seirass" ricotta cheese</i>	€ 14,00
<i>Lobster soup with courgettes and pickled carrots</i>	€ 17,00

First Courses

<i>"Plin" meat Agnolotti stuffed with three roasts</i>	€ 13,00
<i>"Tajarin" (thin Tagliatelle) with Sausage ragoût</i>	€ 13,00
<i>Risotto "Bruschetta" (cooked "Acquerello" rice with fresh tomatoes and extra virgin olive oil, served with garlic, bread and basil)</i>	€ 14,00
<i>Spaghetti "Mancini" served with anchovies sauce, Apulian Burrata cheese and basil</i>	€ 15,00
<i>Potato Ravioli stuffed with cod-fish cream, served with parsley foam and stewed courgette flowers</i>	€ 15,00
<i>Pink chick peas cream from Reggello served with plain yogurt and raw red prawns</i>	€ 16,00



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Meat Main Courses

<i>Grilled "Fassona" Beef tenderloin cooked rare served with potato and ham mille-feuille, foie gras and hazelnut nougat</i>	€ 20,00
<i>Breaded Tenderloin of "Martini" served with fennel and tomato salad</i>	€ 20,00
<i>Roasted Spring lamb with egg plant</i>	€ 20,00
<i>Baked grey rabbit from Carmagnola with pepper millefeuille, light pesto sauce and crisp olive biscuit</i>	€ 18,00
<i>Roasted Pigeon of Greppi with French beans and Stewed plums with balsamic vinegar</i>	€ 20,00

Fish Main Courses

<i>Roasted John Dory fish, fennel, candy lemon and fat bacon of Colonnata</i>	€ 19,00
<i>Deep fried red prawns, Aperol and ginger sauce</i>	€ 18,00

<i>Selection of local Cheeses from Franco Parola</i>	€ 12,00
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DESSERTS

Pastry Chef Giovanni Nigro

<i>Hazelnut Tiramisu'</i>	€.10,00
<i>Fresh coffee with "Gianduja" chocolate, whipped fresh cream and crunchy hazelnut</i>	€.10,00
<i>Apricot soup with almonds ice-cream and carrot jelly</i>	€.10,00
<i>Soft ricotta cheese cream with butter biscuit, raspberries, vanilla and lime sorbet</i>	€.10,00
<i>Crunchy tube-shaped biscuit, baked peaches, amaretti ice-cream and morellos foam</i>	€.10,00
<i>Ice-cream selection ("Fior di latte", hazelnut and chocolate)</i>	€.10,00

Wines by the glass to combine with Desserts

<i>Moscato d'Asti di Saracco</i>	€.5,00
<i>Passito di Terre da Vino "La Bella Estate"</i>	€.6,00
<i>Sherry "Pedro Ximenez Don Px"</i>	€.6,00
<i>Barolo Chinato "Marcarini"</i>	€.5,00