

Menu Food

A FORISMA

Like in fairy tales...

Introduction

STARTERS

SALAMI AND CHEESE BOARD /26

Bassiano's ham, wild boar sausage, Tuscan ciauscolo, ricotta cheese, Paves cheese, pecorino aged 24 months

BEEF TARTARE /18

with panko egg, buffalo stracciatella and toasted bread

TUNA TARTARE /18

with citrus sauce, lumpfish roe, caper powder and toasted bread

PULLED PORK BAO BUNS /16

with barbecue sauce, wok vegetables and sesame seeds

SALMON BAO BUNS /16

with teriyaki sauce and avocado

EGGPLANT PIE /13

on Girana Padano fondue



Chapter 1

PINSE

ROSMARINO /16

warm focaccia with rosemary

AFORISMA /20

ciauscolo, smoked provola and rocket

SALMONE /20

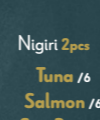
salmon, buffalo stracciatella, rocket and pachino tomatoes

MARGHERITA /14

buffalo mozzarella and basil

ORTOLANA /14

mozzarella, eggplant, zucchini and chicory



Chapter 2

MEAN COURSE

TAGLIOLINI PASTA /22

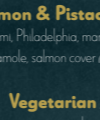
with red shrimp, yellow cherry tomatoes, Marsala and basil cream

RISOTTO /20

with porcini mushrooms and 36-month aged Parmesan fondue

RAVIOLO /18

Dumpling stuffed with buffalo stracciatella with butter and sage sauce



Chapter 3

MEAT AND FISH DISHES

BRASATO AL BAROLO /25

meat cooked with Barolo wine and served with mashed potato

TAGLIATA DI MANZO /25

beef steak with rosemary and reduction of balsamic vinegar

COTOLETTA DI VITELLA /22

fried meat served with field salad

HAMBURGER DI MANZO /20

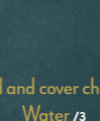
200 gr with crispy bacon, smoked provola cheese and barbecue sauce

TAGLIATA DI TONNO /25

tuna steak with wok vegetables and sesame seeds

POLPO ROSTICCIATO /24

roasted octopus on chicory pie, buffalo stracciatella and wild berry sauce



Chapter 4

SIDE DISHES

CHICORY /17

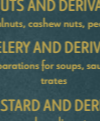
cooked with garlic, oil and chilli

ROASTED POTATOES /17

SWEET POTATOES FRIES /17

WOK VEGETABLES /17

RED AND WHITE CABBAGE /17



Chapter 5

SUSHI

Starters

Edamame /5

Goma Wakame /16

Nigiri 2pcs

Tuna /16

Salmon /16

Sea Bass /16

Sashimi 6pcs

Salmon /12

Tuna /13

Sea Bass /13

Tempura

Vegetables /14

Prawns /16

Rolls 8pcs

Queen Salmon /15

Salmon, avocado, seared salmon cover, Philadelphia, teriyaki sauce, spicy (2, 4, 7, 11)

Crispy Salmon /13

Surimi, salmon, Philadelphia, teriyaki, tamuki (2, 4, 6, 7, 12)

Crispy Tuna /15

Avocado, tuna, Philadelphia, teriyaki, tamuki (2, 4, 6, 7, 12)

Double Salmon /15

Tempura salmon, avocado, sesame, chopped salmon, fresh mayo sauce (4, 5, 7, 11, 12, 13)

Rainbow Rolls /17

Salmon, steamed prawns, avocado, surimi, ikura (2, 3, 4)

Tuna & Pistachios /15

Shrimp tempura, philadelphia, avocado, tuna cover, chopped pistachios (2, 4, 7, 8, 11)

Salmon & Pistachios /15

Salmon, surimi, Philadelphia, mango, pistachio, guacamole, salmon cover (2, 4, 7, 8, 11)

Vegetarian /13

Valerian, mango, avocado, cucumber, goma wakame covers (9, 11)

King Salmon /15

Valerian, salmon, Philadelphia, almonds, sweet and sour sauce, teriyaki (1, 4, 7, 8, 9)

Red passion /15

Hosomaki, salmon, Philadelphia, strawberries, teriyaki (1, 4, 7)

Crispy Ebi /15

Shrimp tempura, crabmeat, cover of salmon, teriyaki, tamuki (1, 2, 4, 11)

Dragon /17

Shrimp tempura, avocado cover, ikura, teriyaki sauce, mayo (2, 4, 6, 7, 12)

Sea Bass Special /17

Sea bass, avocado, philadelphia, seared sea bass cover, truffle cream top (1, 7, 9, 11)

Combo 18pcs /29

Salmon rolls, tuna rolls, salmon nigiri, tuna nigiri, salmon sashimi, tuna sashimi

Combo 30pcs /47

Salmon rolls, avocado salmon rolls, tuna rolls, salmon sashimi, tuna sashimi

Chapter 6

DESSERTS

MARITOLLO /18

with cream

TIRAMISÙ /19

CHOCOLATE CAKE /19

pie with soft heart of chocolate

Bread and cover charge /3

Water /3

Soft drinks /5

Beer /6

Bitters /6 /8

Coffee /3

...and they lived happily ever after.

All fish products intended to be eaten raw have been subjected to reg. ce 835/04.

We kindly inform our customers that allergens are present in our business, therefore allergic and/or intolerant people are invited to ask for information at personal. A list of indicated allergens is at your complete disposal.

LIST OF ALLERGENS

1 - GLUTEN

cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized derivatives

2 - CRUSTACEANS AND DERIVATIVES:

marine water and freshwater, prawns, scampi, crabs and similar

3 - EGGS

Eggs and products containing them: mayonnaise, emulsifiers, egg pasta

4 - FISH AND DERIVATIVES

food products in which fish is present, even in small percentages

5 - PEANUTS AND DERIVATIVES

creams and condiments in which there is even in small doses

6 - SOY AND DERIVATIVES

derived products such as soy milk, tofu, soy noodles and similar

7 - MILK AND DERIVATIVES

every product in which milk is used: yoghurt, biscuits, cakes, ice cream and various creams

8 - NUTS AND DERIVATIVES

almonds, hazelnuts, walnuts, cashew nuts, pecans, cashews, pistachios

9 - CELERY AND DERIVATIVES

both in pieces and in preparations for soups, sauces and vegetable concentrates

10 - MUSTARD AND DERIVATIVES

can be found in sauces and condiments, especially in mustard

11 - SESAME SEEDS AND DERIVATIVES

whole seeds used for bread, flours containing it in a minimum percentage

12 - SULFUR DIOXIDE AND SULFITES

sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO2 used as preservatives, we can find them in: canned fish products, in foods in vinegar, in oil and in brine, in jams, in vinegar, in dried mushrooms and in soft drinks and fruit juices

13 - LUPINE AND DERIVATIVES

present in vegan foods in the form of: roasts, salami, flour and similar

14 - MOLLUSCS AND DERIVATIVES

canestrello, razor clams, scallops, mussels, oysters, limpets, clams, cockles, etc....