



Kitchen and wait staff would like to welcome you

LAND AND SEA FLAVORS

■ APPETIZERS

Carne salada with grapes salad and dried figs 5-12	€ 13,00
Wild mushrooms with grilled polenta and cooked salami 12	€ 14,00
Red chicory pie with guanciale 12	€ 15,00
Smoked salmon with artichoke heart and Cantadou cheese 4-7	€ 15,00
Pan-fried shrimps with plums stuffed with almonds, bacon and green salad 2-8	€ 16,00

■ FIRST COURSES

Egg tagliolini with rabbit ragout 1-3-7	€ 14,00
Risotto with pumpkin and sweet blue cheese (<i>min 2 pers.</i>) 7-9	€ 14,00
Bean cream with mushrooms and toasted buckwheat 1-6-9	€ 14,00
Tagliatelle with red chicory of Treviso and walnuts 1-3-5	€ 15,00
Linguine with clams and mullet roe 1-4-14	€ 16,00

■ MAIN COURSES

Tofu pizzaiola style with seasonal vegetables 1-6-9-10-11	€ 18,00
Baked fillet of sea bass with spinach and vegetables 4	€ 24,00
Sauteed octopus with a bean's cream, cherry tomatoes and polenta crouton 4-9	€ 24,00
Grilled squids with soft polenta and grilled red chicory of Treviso	€ 24,00
Sliced beef with rocket, Asiago cheese and rosemary potatoes 7	€ 25,00

HOME-MADE DESSERTS

Relais Monaco Tiramisù 3-7-8	€ 8,00
Sacher cake with wild berries sauce 1-3-5-7-8	€ 8,00
Catalan cream with vanilla bourbon and lemon 1-3-7	€ 8,00
Pumpkin pie with vanilla cream and raspberries 1-3-7-8-11-12	€ 8,00
Assorted local cheeses with jam and mustards 7-8-12	€ 10,00
Crepes Suzette with vanilla ice cream 1-3-7-8	€ 12,00

ALLERGENS

1. Gluten **2.** Crustaceans **3.** Eggs **4.** Fish **5.** Peanuts **6.** Soy **7.** Milk and dairy products
8. Nuts **9.** Celery **10.** Mustard **11.** Sesame **12.** Sulphur dioxide (Sulphites) **13.** Lupins **14.** Molluscs

Some dishes may be prepared using frozen food | Service and cover charge € 4,00 p.p.