

Ristorante

Alfredo

Let's start to share....Sharing is Caring

<i>Alfredo artichokes since 1961 marinated with Marfuga oil, raisins and pine nuts</i>	<i>14</i>
<i>Cortina croquettes with spinach, speck and Bagnoli blue cheese(14pz)</i>	<i>14</i>
<i>Hot Pierini in Alfredo's tradition 1961</i>	<i>10</i>
<i>Purple potato cake with black truffle fondue, walnuts and honey</i>	<i>16</i>
<i>Escargot in Bourguignonne style</i>	<i>16</i>
<i>Rice polenta with stewed hart chicken and mushrooms porcini</i>	<i>14</i>
<i>Tartare in French-stiye with guttiau bread</i>	<i>17</i>
<i>Pan brioche with gratined fermier cheese and sweet onion</i>	<i>16</i>
<i>Portobello mushrooms, rosemary, garlic and crispy cheese</i>	<i>15</i>

- *Dear guest, should You be subject to a food intolerance kindly inform our staff who will be able to suggest the appropriate menu.*
- **Dishes formerly chilled as requested by regulation CE853/2004*

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Our pasta and soup

<i>Green Tagliolini gratinated Alfredo tradition</i>	20
<i>Risotto with radicchio e Amarone(MinX2)</i>	22
<i>Homemade pumpkin gnocchi , sage , fig mostarda and oro rosso</i>	20
<i>Beans soup with crispy guanciaie</i>	14
<i>Amatriciana with prawns, onion, and lard</i>	20

Main Courses

<i>Milanese veal cutlet with tomato concassè and french fries</i>	28
<i>Pork cheek CBT and celeriac puree</i>	24
<i>Roasted octopus tentacle, beetroot cream and olive powder</i>	26
<i>Musetto di Lovison (pork sausage), fruit mustard, horseradish, pumpkin rosti with marjoram</i>	22
<i>Cauliflower t-bone, thaina and wasabi cream, roasted almond with maldon salt, paprika and beech honey</i>	18

<i>Table charge</i>	5
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