

## Prosciutto e salume

### Variety of cured meats

<i>Small</i>	12.50
<i>Large</i>	17.50

## Menu dello chef

<b>S</b> tarter and main	30.00
<b>S</b> tarter, main and dessert	35.00
<b>S</b> tarter, in between, main and dessert	43.00

*All dishes can be ordered seperately*

<b>S</b> tarter	11.00
<b>I</b> n between	9.50
<b>M</b> ain	20.50
<b>D</b> essert	8.50

## Antipasti

### Antipasti San Siro; variety of Italian bites

<i>Small</i>	12.50
<i>Large</i>	17.50

*Also available as a vegetarian dish*

<b>S</b> oft goatcheese, carrot, pecans, landcress and a parsley oil	10.75
<b>S</b> callop ceviche with pumpkin, pomegranate, red pepper, orange and salmon roe	14.50
<b>B</b> eef tartar with cream of egg yolk, anchovies, capers, olives and crispy Parmesan	11.25
<b>C</b> odfish baccala with pangrattato, gremolata and sweet & sour meloeskes onions	10.75
<b>C</b> aponata with a crispy baked duck leg, duck liver and aceto balsamico	12.25

## Primi

<b>P</b> appardelle with a wildboar ragout, Pecorino and aceto onions	10.50
<b>R</b> avioli with stewed Italian beef, truffle buttersauce and baked pancetta	9.50

## Secondi

<b>S</b> paghetti aglio e olio; garlic, chilli flakes, tomato, rocket salad and Parmesan	14.50
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*Extra fried prawns 5,00*

<b>'F</b> iletto Rossini' ; bruschetta with tenderloin and fried duck liver, roasted pepper and Marsala gravy	30.50
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*Also possible without duck liver 25,50*

<b>S</b> low cooked pig's cheek with baked pumpkin, cauliflower, raisins, hazelnuts and a sauce of caramelized onions	20.25
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<b>S</b> kin baked seabream with gnocchi all' arrabiata, purple radish, purslan, olive and fennel	20.25
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<b>O</b> pen ravioli with celeriac cream, chioggia beet, cavolo nero, smoked almonds and a Tallegio cheese sauce	18.50
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## Dolci

<b>T</b> iramisu with nougatine ice cream	8.50
<b>C</b> aramel mousse with soft apple, sorbet of Granny Smith and crispy almonds	8.50
<b>S</b> tracciatella and amaren cherries semifreddo, cherry beer zabaglione and cacao-tuille	8.50
<b>'S</b> croppino' ; lemon sorbet with Prosecco and wodka	7.50
<b>V</b> ariety of Italian cheeses	12.50
<b>I</b> talian sweets with a coffee of choice	6.50