

## To start.....

### Variety of cured meats

Small 13.00

Large 18.00

### Antipasti San Siro; variety of Italian bites

Also available as a vegetarian dish 10.00 p.p.

## Menu dello chef

Starter and main 32.50

Starter, main and dessert 39.50

Starter, in between, main and dessert 47.00

All dishes can be ordered separately

## Antipasto

Starter - menu dello chef 11.75

Roasted Mackerel with puttanesca, fresh melous-onion, pangrattato and green pepper dressing 11.00

Duck liver terrine with brioche bread, shallots, plums and balsamic vinegar 12.75

Fermented beetroot with sweet and sour yellow beetroot, old pecorino, hazelnuts and watercress 10.50

Carpaccio Cipriani; the original from Harry's Bar Venice by chef Giuseppe Cipriani 11.00  
Supplement candied black truffle + 3.75

## Primi

piccolo-grande

In between course - menu dello chef 12.75 - 19.75

Ravioli with stewed Italian beef, truffle & buttersauce and baked pancetta 14.00 - 19.75

Spaghetti 'aglio, olio e peperoncino'; garlic, peppers, tomato, and fried gamba 15.75 - 19.75  
Also possible to order without Gamba 12.50 - 14.50

## Secondi

Main course - menu dello chef 21.75

Skin baked red bass with crème di patate, fennel and saffron sauce 21.50

Porchetta with pomodori, creamy white onion, field mushrooms and a mustard gravy 21.50

Tenderloin with baked duckliver, foccacia, carrot, borretana-onion and truffle-Madeira sauce 31.50  
Without duckliver 26.50

Various preparations of celeriac with pumpkin, porcini and red wine vinaigrette 19.75

## Dolci

Dessert - menu dello chef 8.75

Tiramisu 'San Siro' with coffeebean ice cream 8.75

Bonnet with almond zabaglione, amaretti cookies, caramel sauce and biscotti ice cream 8.75

'Sgroppino'; lemonsorbet, Prosecco & Wodka 7.75

Bonbons with a coffee of choice - 3 pieces 7.75  
Bonbon of your choice; per piece 1.50

Variety of Italian cheeses 12.75

*san siro*  
restaurant · bar

Our staff can inform you about allergies