

# panecaldo

## ANTIPASTI

### **Parmigiano**

Eggplant millefoglie, basil tomato sauce, mozzarella cheese, parmigiano reggiano 13

### **Gnocchi alla Romana**

Homemade semolina gnocchi baked & gratinated with parmesan cheese & vegetables 13

### **Prosciutto e Burrata**

Seared cherry tomato, Burrata cheese, arugula, Prosciutto di Parma and balsamic reduction 15

### **Polipo e Sepia**

Octopus and Sepia salad, Julienne organic carrots and celery 14

### **Selezione di Affettati**

Cold Cuts Plate: Prosciutto di Parma, Organic Speck from “La Quercia”, duck confit, arugula, apple slice 21

### **Spiedini di Gamberi e Calamari**

Bruschete of shrimp and calamari served with mixed vegetables, white wine sauce 18

### **Salmone Selvaggio Marinato in Casa**

Cured Salmon, arugula, spaghetti of cucumber and sliced mango 16

## INSALATE E CONTORNI

### **Insalata Fresca**

Baby spinach, mixed greens, watermelon and balsamic tarragon dressing 10

### **Insalata Dolce di Lattuga**

Boston lettuce, parmesan cheese, roasted almond, honey citronette 12

### **Barbabietole**

Red and golden roasted beets, fresh mozzarella, arugula, balsamic reduction, extra virgin olive oil 13

### **Funghi Trifolati**

Mixed sautéed wild mushrooms, fine herbs, extra virgin garlic oil 16

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## PRIMI

### **Gnocchi di Patate**

Homemade potato gnocchi, tomato-basil sauce 18

### **Raviolo di Asparagi e uovo Bazzotto**

Raviolo stuffed with asparagus, gorgonzola cheese quail egg, light saffron sauce 25

### **Lasagna Romagnola**

Homemade lasagna with beef fillet ragout, parmesan and besciamella sauce 19

### **Tortelloni con Zucca**

Homemade tortelloni pasta filled with butternut squash, ricotta, goat cheese, parmesan reggiano sauce 22

### **Tagliatelle al Ragu'**

Homemade Tagliatelle in ragout of pork and beef fillet 20

### **Risotto ai Funghi e Tartufo**

Wild Mushrooms Risotto, fine herbs, Parmigiano Reggiano, truffle scent 27

## SECONDI

### **Millefoglie di Pollo**

Layers of roasted organic chicken, Prosciutto di Parma, spinach, Mozzarella di Bufala, mixed vegetables, wild mushroom sauce 26

### **Anatra e Mela Verde**

Roasted Duck breast, potato puree, calvados sauce 31

### **Salmone**

Seared North Atlantic Salmon, organic carrots puree, grain mustard sauce 29