

# Bistrot

MUSIC CLUB

## Snack

Crispy fried prawns with sesame sauce (4 pieces).....	21
Bread, butter and anchovies from the Cantabrian Sea.....	20
Potato focaccia with Martina Franca ham, pecorino and rocket.....	15

## To start

Foie gras terrine with brioche bread and accompanying sauces.....	30
The classic beef tartare from the Ciampidel farm in San Cassiano served with a cannolo stuffed with Rocca Verano robiola cheese🚲.....	22
Don't touch the speck (speck from Pretzhof farm in two versions, belly and leg) .....	23
The legendary bourguignonne snails 🍷.....	21

## Pasta and risotti

Ravioli stuffed with potatoes and bear's garlic, traminer sauce and marinated char .....	23
Rye flour pappardelle, venison ragout, cardoncelli mushrooms and aromatic pücia bread .....	22
Risotto with graukäse, pear flour and balsamic vinegar (for minimum 2 people) .....	19
Mediterranean spaghettone from Pastificio Dei Campi, burrata and basil oil 🚲.....	19

## Main course

Deer sirloin with strawberry grape sauce, caraway carrots and summer pear 🚲.....	34
Sea bass fillet in Caciucco broth (shellfish and crustaceans) .....	32
Beef sirloin in Tyrolean style.....	30
Veal cheek braised in red wine, mushroom foam and vegetables 🍷.....	26

## Fresh summer

Salad bowl with tenderloin tips, bacon, croutons and parmigiano cheese .....	23
Caprese salad with buffalo mozzarella and cherry tomatoes 🍷.....	16

## Sweets

The milky white in its variations (Coffee Blue cheese, Piacentino Ennese, Morla a crosta fiorita, Malga cheese from Pretzhof, Montebore).....	24
Kaiserschmarren with vanilla ice cream and cranberry jam 🍷.....	16
Rum babà with chantilly cream and apricot.....	13
Cheesecake, strawberries and lemon with wholemeal biscuit .....	13

*Chef* Alessandro Colombo

*Welcome* Alessandro Lorenzato

*Sommelier* Silvio Galvan

🚲 Dish created for the cyclists

🍷 3 Euros of this dish endorse the solidarity projects of the Costa Family Foundation onlus in Africa, India and Afghanistan, Giulan!