



I CAPITELLI

Meat Menu



Starters

Vegetable flan	15
Mariola salami with mashed potatoes	17
Culatello di Zibello with aged Parmigiano cheese	25
Foie gras scallops with apple and hazelnut chutney	28
Mixed cured meats and Parmigiano tasting	25

First Courses

Herb or pumpkin tortelli with butter and sage	20
Pappardelle with guinea fowl sauce	20
Beetroot risotto creamed with goat cheese	25
Anolini in traditional beef broth	27

Main Courses

Fassona beef tartare with aromatic herbs	27
Twice-cooked pork cheek	25
Flambéed beef fillet	33
Mixed boiled meats with sauces and vegetables	33

Notes

All courses can be paired with a selection of local and regional wines, wine list is available.

All preparations of bakery, fresh pasta and pastry are handmade.

Product purchased fresh and subjected to heat treatment for sanitary remediation purposes.

Some products can be occasionally frozen.
Food list is available.

